A CONTRACTOR OF THE OWNER

MISSOURI DEPARTMENT OF HEA SECTION FOR CHILD CARE REGI SANITATION INSPECTION LICENSED CENTERS, GROU AND LICENSE-EXEMPT FA

								Page 1	of
	MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES SECTION FOR CHILD CARE REGULATION SANITATION INSPECTION REPORT				Arrival Time Departure Time			X = Non-Compliance Noted	
								N.A. = Not A	Applicable
VAL BE	37	ENTERS, GROUP HON				Date			ussed requirements provider
AND LICENSE-EXEMPT FACILITIES							IN = In Compliance		
Initia	al Annual Re	einspection Lead	Special Circumst	tances:					
FACILITYNAME							DVN		COUNTY CODE
ADDRESS (Stree	eet, City, State, Zip Code)						INSPECTOR'S NAME (Print)		
An inspect	tion of your facility has	been made on the above	date. Any non-comp	liances are	marked	pelow.			
A. GENEI			, ,			OTECTION			
	n and free of unsanitary c	conditions.		1.	Food from	n approved source	and in sound condition; n	o excessively de	ented cans.
	nvironmental hazards obs			2.	2. No use of home canned food. No unpasteurized milk.				
3. No ev	No evidence of insects, spiders, rodents or pest entry points, or pest harborage.				 Ground beef cooked to 155° F; poultry and pooled eggs to 165° F; pork to 145° F and all other foods cooked to at least 140° F. All hot food kept at 140° F or above. 				
4. Well	ventilated, no evidence of	f mold, noxious or harmful odo	rs.	4.	Precook	ed food reheated to) 165°.		
	Screens on windows and doors used for ventilation in good repair.			5.	5. Food requiring refrigeration stored at 41°F or below.				
6. No in	No indication of lead hazards.					erator 41° F or below, accessible readable thermometer required. Foods in			ed. Foods in
7. No to	7. No toxic or dangerous plants accessible to children.				freezer frozen solid.				
store	 Medicines and other toxic agents not accessible to children. Child contact items stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines. 			7.	 Temp at time of Inspection° F. 7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.) 				
					 8. Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods. 9. Food, toxic agents, cleaning agents not in their original containers properly 				
runni	All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.			8.					
time	. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.			9.					
	free of disease communio				labeled.				
	Pets living quarters clean, and well maintained.				10. No food or food related items stored or prepared in diapering areas or bathrooms. 11. Food stored in food grade containers only.				
	 Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis. 					•			10 1 1 1
14. Swim		ed, treated, tested and water q	uality records main-		cooking	process).	ation, 70° F running water,		if part of the
							ion or food storage areas		
		etween drinking fountains & hand	I SINKS.				smoking during food prepa		
	igh hazards cross-connectic			15.			shall not be re-served to c		
	R SUPPLY (check t	ype) NON-COMMUNITY	PRIVA		after ope	ning or preparation		rked with 7-day o	discard date
		RIVATE SYSTEMS ONLY		F. C		G AND SANITI			
	structed to prevent contam			1.		requiringsanitizing nethods, and conce	shall be washed, rinsed a entrations.	nd sanitized with	h approved
	ts DHSS-SCCR water q eriological sample results.			2.	-	ils and toys air drie			
	mical (Prior SCCR Approva						hed, rinsed and sanitiz	ed after each	use:
					A. Food	-			
C. SEWA	GE (check type)				B. Food	contact surfaces ir	ncluding eating surfaces, h	high chairs, etc.	
	COMMUNITY		ON-SITE		C. Pottv	chairs and adapter	seats.		

Buotenological sample results.		,			
B. Chemical (Prior SCCR Approval Needed)		3. The following items washed, rinsed and sanitized after each use:			
		A. Food utensils			
C. SEWAGE (check type)		B. Food contact surfaces including eating surfaces, high chairs, etc.			
COMMUNITY	ON-SITE	C. Potty chairs and adapter seats.			
ON-SITE SYSTEMS OF	NLY	D. Diapering surface			
1. DNR Regulated System:		E. All toys that have had contact with body fluids.			
Туре:		4. The following items are washed, rinsed and sanitized at least daily:			
2 DHSS Regulated System:		A. Toilets, urinals, hand sinks.			
Type: Meets DHSS-SCCR requirements.		B. Non-absorbent floors in infanVtoddler spaces.			
		C. Infanl/Toddler toys used during the day.			
3. Meets local requirements.		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when	-		
. HYGIENE		contacted by body fluids.			
 Care givers and children wash hands using soap,w hand drying methods. 	arm running water and sanitary	 Appropriate test strips available and used to check proper concentration of sanitizing agents. 	-		
2. Care givers and children wash hands BEFORE: pre					
glove use. AFTER :toileting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.		 Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items. 			
3. Personnel preparing/serving food is free of infectio	n or illness.				

Centers, Group Homes and License-Exempt Facilities	
Sanitation Inspection Report	

FACILITY NAME	DVN	DATE				
G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS					
 Single service items not reused. All food equipment and utensils in good repair. 	 Cleaned as needed or at least daily. 2.Paper towels stored and dispensed in a manner that minimizes contant 	nination. All				
3. Food preparation and storage areas have adequate lighting.	equipment in good repair.					
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat	3. Facilities approved AFTER October 31, 1991 have:					
is properly vented.	Enclosed with full walls and solid doors. Doors closed when not in us	e.				
5. Facilities shall have mechanical refrigeration for facility use only.	4. Facilities approved <u>AFTER</u> October 31, 1998 have:					
Exception: License-Exempt facilities approved <u>BEFORE October 31, 1997</u>	Mechanically vented to prevent molds and odors.					
6. No carpeting or absorbent floor coverings in food preparation area.	5. Hand washing sinks located in or immediately adjacent to the bathroo	im.				
 Adequate preparation and storage equipment for hot foods. Facilities with a capacity of 20 children or less shall have: 	 6. No carpeting or absorbent floor coverings. 7. Sufficient lighting for cleaning. 					
	 Sunder lighting for dearling. 8. No storage of toothbrushes or mouthable toys. 					
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or a 3 compartment sink or a 2	J. INFANT / TODDLER UNITS					
compartment sink with a third portable compartment for the final sanitizing step. B. If a mechanical dishwasher is used, a minimum of two sinks located in food	 If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. 					
preparation area labeled as: 1) Hand washing only 2) Food preparation only.	2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use wit proper methods and equipment.	h				
9. Facilities with a capacity of more than 20 children approved BEFORE October 31,	K. DIAPERING AREA					
1991, shall have:	1. No utensils or toys washed, rinsed or stored in the diaper changing a					
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	2. Hand sink with warm running water located in the diapering area accessible to the diapering surface.					
B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as:	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in go					
1) Hand washing only 2) Food preparation only.	Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.					
 Facilities with a capacity of more than 20 children approved <u>AFTER</u> October 31, 1991 shall have: 	5. Soiled diaper container emptied, washed, rinsed and sanitized daily.					
1331 Shan have.	L. REFUSE DISPOSAL					
A. Facility located in provider's residence shall have separate food preparation and	Adequate number of containers. Clean, nonabsorbent, insound condition.					
storage areas. B. A commercial dishwasher or a 3 compartment sink in addition to a separate		3. Outside refuse area clean; containers covered at all times.				
hand washing sink.		4. Inside food refuse containers covered as required.				
C. If a commercial dishwasher is used, a sink located in food preparation area		5. Restrooms used by staff have covered refuse containers.				
labeled as food preparation. H. CATERED FOODS	SECTION # OBSERVATIONS					
1. Catered food from inspected and approved source.						
2. Safe food temperature maintained during transport. Temperature at arrival °F.						
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.						
 Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10). 						
5. Food and food related items protected from contamination during transport.						
The above facility has been inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services . Section for Child Care Regulation	The inspector has discussed the issues marked by an asterisk (*) and/or on this form. I agree to comply with these requirements.	marked by an (X)				
SGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	DATE				
Pyex Marky Katilips Remot	Emailed to primrosepreschool@gmail.com					

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report					
FACILITY NAME:		DVN:	DATE		
SECTION # OB					
	SERVATIONS				
The above facility has been inspected and does does not conform with		he issues marked by an asterisk (*) and/or marked by		
the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.		comply with these requirements.			
SGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE		
Rycx Marky Katulyno Remot	Emailed to primrosepre	school@gmail.com			