A CONTRACTOR OF THE OWNER

MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVI SECTION FOR CHILD CARE REGULATION SANITATION INSPECTION REPORT LICENSED CENTERS, GROUP HOMES AND LICENSE-EXEMPT FACILITIES

			Page 1 of		
MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES		Arrival Time	CODES		
SECTION FOR CHILD CARE REGULATION				X = Non-Compliance Noted N.O. = Not Observed	
SANITATION INSPECTION REPORT		Departure Time	N.O. = Not Observed N.A. = Not Applicable		
LICENSED CENTERS, GROUP HOMES			* = Discussed require	ment	
AND LICENSE-EXEMPT FACILITIES		Date	with provider IN = In Compliance		
Initial Annual Reinspection Lead Special Circumstar	nces				
FACILITY NAME		DVN	COUNTY CODE		
ADDRESS (Street, City, State, Zip Code)		INSPECTOR'S N	IAME (Print)		
An inspection of your facility has been made on the above date. Any non-complia					
A. GENERAL		PROTECTION			
1. Clean and free of unsanitary conditions.			condition; no excessively dented cans.		
2 No environmental hazards observed.	2. No (2. No use of home canned food. No unpasteurized milk.			
3 No evidence of insects, spiders, rodents or pest entry points, or pest harborage.			d pooled eggs to 165° F; pork to 145° F 'F. All hot food kept at 140° F or above.		
4. Well ventilated, no evidence of mold, noxious or harmful odors.	4. Precooked food reheated to 165°.				
5. Screens on windows and doors used for ventilation in good repair.	5. Foo	d requiring refrigeration stored at 41°F	orbelow.		
6. No indication of lead hazards.	6. Ref	6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in			
7. No toxic or dangerous plants accessible to children.		freezer frozen solid.			
 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. Met	np at time of Inspection al stemmed thermometer reading 0° - 22 peratures. (Also use to check hot water te	20° F in 2° increments for checking food mperature.)		
 All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure. 	cont	 Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, 			
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.		•	bare-hand contact of ready-to-eat foods. t in their original containers properly		
11. Pets free of disease communicable to man.		eled.			
12. Pets living quarters clean, and well maintained.	10. No f	ood or food related items stored or prepa	red in diapering areas or bathrooms.		
13 Reptiles are prohibited on the premises. Birds of the Parrot Family tested for		d stored in food grade containers only			

4.	Well ventilated, no evidence of mold, noxious or harmful odors.		4. Precooked food reheated to 165°.	
5.	Screens on windows and doors used for ventilation in good repair.		5. Food requiring refrigeration stored at 41°F or below.	
6.	No indication of lead hazards.		6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in	
7.	No toxic or dangerous plants accessible to children.		freezer frozen solid.	
8.	Medicines and other toxic agents not accessible to children. Child contact items		Temp at time of Inspection° F.	
	stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.		 Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.) 	
	All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.		 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. 	
10.	Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.		9. Food, toxic agents, cleaning agents not in their original containers properly	
11.	Pets free of disease communicable to man.		labeled.	
12.	Pets living quarters clean, and well maintained.		10. No food or food related items stored or prepared in diapering areas or bathrooms.	
13.	Reptiles are prohibited on the premises. Birds of the Parrot Family tested for		11. Food stored in food grade containers only.	
14.	Psittacosis. Swimming/wading pools filtered, treated, tested and water quality records main-		 Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process). 	
	tained. Meets local codes.		13. No animals in food preparation or food storage areas.	
15.	A minimum of 18" separation between drinking fountains & hand sinks.		14. No eating, drinking, and/or smoking during food preparation.	
16.	No high hazards cross-connections.		15. Food served and not eaten shall not be re-served to children in care.	
	ATER SUPPLY (circle type)		16. Refrigerated potentially hazardous foods properly marked with 7-day discard date	
	COMMUNITY NON-COMMUNITY PRIV.		after opening or preparation.	
	PRIVATE SYSTEMS ONLY	G	CLEANING AND SANITIZING	
	Constructed to prevent contamination.		CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	
2.			1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved	
2. A.	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements.		1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	
2. A. B.	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed)		1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. 2. All utensils and toys air dried.	
2. A. B.	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) EWAGE (circle type)		1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. 2. All utensils and toys air dried. 3. The following items washed, rinsed and sanitized after each use:	
2. A. B.	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) WAGE (circle type) COMMUNITY ON-SITE		1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. 2. All utensils and toys air dried. 3. The following items washed, rinsed and sanitized after each use: A. Food utensils	
2. A. B. C. SI	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) EWAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY		1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. 2. 2. All utensils and toys air dried. 3. 3. The following items washed, rinsed and sanitized after each use: A. A. Food utensils 9. B. Food contact surfaces including eating surfaces, high chairs, etc. C. C. Potty chairs and adapter seats. 9. D. Diapering surface 10.	
2. A. B. C. SI	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) EWAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY DNR Regulated System:		1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. 2. All utensils and toys air dried. 3. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids.	
2. A. B. C. SI	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) EWAGE (circle type) COMMUNITY ON-SITE SYSTEMS ONLY DNR Regulated System: Type:		1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. 2. 2. All utensils and toys air dried. 3. 3. The following items washed, rinsed and sanitized after each use: A. A. Food utensils 9. B. Food contact surfaces including eating surfaces, high chairs, etc. 0. C. Potty chairs and adapter seats. 0. D. Diapering surface 6. E. All toys that have had contact with body fluids. 4. 4. The following items are washed, rinsed and sanitized at least daily: 1.	
2. A. B. C. SI	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) WAGE (circle type) COMMUNITY ON-SITE SYSTEMS ONLY DNR Regulated System: Type: DHSS Regulated System:		1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. 2. 2. All utensils and toys air dried. 3. 3. The following items washed, rinsed and sanitized after each use: A. A. Food utensils 9. B. Food contact surfaces including eating surfaces, high chairs, etc. C. C. Potty chairs and adapter seats. 0. D. Diaperingsurface 1. E. All toys that have had contact with body fluids. 4. 4. The following items are washed, rinsed and sanitized at least daily: A. A. Toilets, urinals, hand sinks. 1.	
2. A. B. C. SI	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) WAGE (circle type) COMMUNITY ON-SITE SYSTEMS ONLY DNR Regulated System: Type: DHSS Regulated System: Type:		1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. 2. All utensils and toys air dried. 3. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids. 4. The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks. B. Non-absorbent floors in infanVtoddler spaces.	
2. A. B. C. SI 1. 2.	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) WAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY DNR Regulated System: Type: DHSS Regulated System: Type: Meets DHSS-SCCR requirements.		1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. 2. 2. All utensils and toys air dried. 3. 3. The following items washed, rinsed and sanitized after each use: A. A. Food utensils 9. B. Food contact surfaces including eating surfaces, high chairs, etc. 0. C. Potty chairs and adapter seats. 0. D. Diapering surface 1. E. All toys that have had contact with body fluids. 4. 4. The following items are washed, rinsed and sanitized at least daily: A. A. Toilets, urinals, hand sinks. 1. B. Non-absorbent floors in infanVtoddler spaces. 0. C. Infanl/Toddler toys used during the day. 1.	
2. A. B. C. SI 1. 2. 3.	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) WAGE (circle type) COMMUNITY ON-SITE SYSTEMS ONLY DNR Regulated System: Type: DHSS Regulated System: Type:		1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. 2. All utensils and toys air dried. 3. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids. 4. The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks. B. Non-absorbent floors in infanVtoddler spaces.	
2. A. B. (C. SI 1. 2 3 D. H 1.	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) EWAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY DNR Regulated System: Type: DHSS Regulated System: Type: Meets DHSS-SCCR requirements. Meets local requirements. YGIENE Care givers and children wash hands using soap,warm running water and sanitary hand drying methods.		1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. 2. All utensils and toys air dried. 3. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids. 4. The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks. B. Non-absorbent floors in infanVtoddler spaces. C. Infanl/Toddler toys used during the day. 5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when	
2. A. B. 1. 2 D. H 1. 2.	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) WAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY DNR Regulated System: Type: DHSS Regulated System: Type: Meets DHSS-SCCR requirements. Meets local requirements. GEIENE Care givers and children wash hands using soap,warm running water and sanitary		1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. 2. All utensils and toys air dried. 3. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids. 4. The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks. B. Non-absorbent floors in infan/Vtoddler spaces. C. Infanl/Toddler toys used during the day. 5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids. 6. Appropriate test strips available and used to check proper concentration of	

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

FACILITY NAME	DVN DAT	Ē
G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS	
1. Single service items not reused.	 Cleaned as needed or at least daily. 	
2. All food equipment and utensils in good repair.	 2.Paper towels stored and dispensed in a manner that minimizes contamination 	n. All
 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 use.	
5. Facilities shall have mechanical refrigeration for facility use only.	4. Facilities approved AFTER 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 bathroom.	
7. Adequate preparation and storage equipment for hot foods.	6. No carpeting or absorbent floor coverings.	
8. Facilities with a capacity of 20 children or less shall have:	7. Sufficient lighting for cleaning.	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	8. No storage of toothbrushes or mouthable toys.	
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 with proper methods and equipment.	
9. Facilities with a capacity of more than 20 children approved <u>BEFORE</u> October 31,	K. DIAPERING AREA	
1991, shall have:	1. No utensils or toys washed, rinsed or stored in the diaper changing area.	
A. Mechanical dishwasher that sanitizes;or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	 Hand sink with warm running water located in the diapering area immediaccessible to the diapering surface. 	diately
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repart	bair.
preparation area labeled as: 1) Hand washing only 2) Food preparation only.	 Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid lo indiapering area. 	ocated
10. Facilities with a capacity of more than 20 children approved AFTER October 31,	5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	
1991 shall have:	L. REFUSE DISPOSAL	
A. Facility located in provider's residence shall have separate food preparation and	1. Adequate number of containers.	
storage areas.	2. Clean, nonabsorbent, in sound condition.	
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. C. If a commercial dishwasher is used, a sink located in food preparation area	4. Inside food refuse containers covered as required.	
labeled as food preparation.	5. Restrooms used by staff have covered refuse containers. SECTION # OBSERVATIONS	
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 equirements of the Missouri Department of Health and Senior Services -Section for Child Care Regulation		əd by an (X)
SIGNATURE OF INSPECTOR TELEPHONE DATE		DATE
Janfor Brady Sink	Tistly Pretack	