

MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES SECTION FOR CHILD CARE REGULATION SANITATION INSPECTION REPORT LICENSED CENTERS, GROUP HOMES

CODES	
X = Non-Compliance Noted	
N.O. = Not Observed	
N.A. = Not Applicable	
* = Discussed requirements	
with provider	
IN = In Compliance	

AND LICENSE-EXEMPT FACILITIES	Date	with provider IN = In Compliance
Initial Annual Reinspection Lead Special Circumsta	ances	
ACILITYNAME	DVN	COUNTY CODE
DDRESS (Street, City, State, Zip Code)	INSPECTOR'S NA	IME (Print)
DITEGO (Great, Gry, Grate, 21) Goods	INGI EGIGINGINA	uvic (i iiit)
in inspection of your facility has been made on the above date. Any non-complia		
A. GENERAL	E. FOOD PROTECTION	
Clean and free of unsanitary conditions. *Corrected	Food from approved source and in sound co	
2 No environmental hazards observed.	No use of home canned food. No unpaster	
3 No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	Ground beef cooked to 155° F; poultry and and all other foods cooked to at least 140° F	
Well ventilated, no evidence of mold, noxious or harmful odors.	Precooked food reheated to 165°.	
Screens on windows and doors used for ventilation in good repair.	5. Foodrequiring refrigeration stored at 41°F	Co coccocco
No indication of lead hazards. No toxic or dangerous plants accessible to children.	 Refrigerator 41° F or below, accessible read freezer frozen solid. 	lable thermometer required. Foods in
Medicines and other toxic agents not accessible to children. Child contact items	Temp at time of Inspection	*Corrected
stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.	7. Metal stemmed thermometer reading 0° - 220 temperatures. (Also use to check hot water tem	
All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	Food, food related items, and utensils covcontamination by individuals, pests, toxic age	ents, cleaning agents, water drain lines,
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at	medicines, dust, splash and other foods. No b	"Corrected
time of Inspection°F.	Food, toxic agents, cleaning agents not labeled.	in their original containers properly
11. Pets free of disease communicable to man.	*****	ad in diaparing areas or both rooms
 Pets living quarters clean, and well maintained. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for 	10. No food or food related items stored or prepare11. Food stored in food grade containers only.	ad in diapering areas or bathrooms.
Psittacosis.	12. Food thawed under refrigeration, 70° F runn	ing water, or microwave (if part of the
14. Swimming/wading pools filtered, treated, tested and water quality records main-	cooking process).	mig water, or microwave (ii part or the
tained. Meets local codes.	13. No animals in food preparation or food stora	age areas.
15. A minimum of 18" separation between drinking fountains & hand sinks.	14. No eating, drinking, and/or smoking during f	ood preparation.
16. No high hazards cross-connections.	15. Food served and not eaten shall not be re-s	served to children in care.
. WATER SUPPLY (circle type)	16. Refrigerated potentially hazardous foods pro	operly marked with 7-day discard date
COMMUNITY NON-COMMUNITY PRIVATI		
PRIVATE SYSTEMS ONLY	F. CLEANING AND SANITIZING	
Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements.	All items requiringsanitizing shall be washed agents, methods, and concentrations.	d, rinsed and sanitized with approved *Corrected
A. Bacteriological sample results.	All utensils and toys air dried.	
B. Chemical (Prior SCCR Approval Needed)	The following items washed, rinsed an A. Food utensils	id sanitized after each use:
. SEWAGE (circle type)	B. Food contact surfaces including eating s	surfaces, high chairs etc.
COMMUNITY ON-SITE	C. Potty chairs and adapter seats.	Arrades, riigit chans, etc.
ON-SITE SYSTEMS ONLY	D. Diapering surface	
1. DNR Regulated System:	E. All toys that have had contact with body	fluids.
Type:	4. The following items are washed, rinsed	I 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 sp	paces.
·	C. Infanl/Toddler toys used during the day.	
Meets local requirements. HYGIENE Care givers and children wash hands using soan warm running water and sanitary.	Walls, ceilings, and floors clean and in goo contacted by body fluids.	·
Care givers and children wash hands using soap,warm running water and sanitary hand drying methods. Care givers and children wash hands BEFORE: preparing, serving, and eating food;	Appropriate test strips available and use sanitizing agents.	d to check proper concentration of
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 man food related items and child contact items.	ner which does not contaminate food,
Personnel preparing/serving food is free of infection 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.	Cleaned as needed or at least daily.	_	
All food equipment and utensils in good repair.	2.Paper towels stored and dispensed in a manner that minimizes contamination. All	_	
Food preparation and storage areas have adequate lighting.	equipment in good repair.		
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 Corrected		
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.	Mechanically vented to prevent molds and odors. 5. Hand washing sinks located in or immediately adjacent to the bathroom.		
7. Adequate preparation and storage equipment for hot foods.	No carpeting or absorbent floor coverings.		
Facilities with a capacity of 20 children or less shall have:	7. Sufficient lighting for cleaning.		
	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.	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 BEFORE October 31,	K. DIAPERING AREA		
1991, shall have:	No utensils or toys washed, rinsed or stored in the diaper changing area.		
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 immediately accessible to the diapering surface.		
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.	_	
preparation area labeled as: 1) Hand washing only 2) Food preparation only.	Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.		
10. Facilities with a capacity of more than 20 children approved AFTER October 31,	Soiled diaper container emptied, washed, rinsed and sanitized daily.	_	
1991 shall have:	L. REFUSE DISPOSAL		
	1. Adequate number of containers.	_	
A. Facility located in provider's residence shall have separate food preparation and	Clean, norabsorbent, insound condition.		
storage areas. B. A commercial dishwasher or a 3 compartment sink in addition to a separate	Outside refuse area clean; containers covered at all times.		
hand washing sink.	Suiside food refuse containers covered at all times. 4. Inside food refuse containers covered as required.		
C. If a commercial dishwasher is used, a sink located in food preparation area	Restrooms used by staff have covered refuse containers.		
labeled as food preparation.	SECTION # OBSERVATIONS		
H. CATERED FOODS	SECTION # OBSERVATIONS		
Catered food from inspected and approved source.			
Safe food temperature maintained during transport. Temperature at arrival°F.			
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).			
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			
SIGNATURE OF INSPECTOR TELEPHONE DATE MANUAR FLANGUAR	SIGNATURE OF CHILD CARE PROVIDER DATE		

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 the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.		he issues marked by an asterisk (*) comply with these requirements.	and/or marked by		
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE		
MylorBrady	1 DHZ				

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 the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.	The inspector has discussed t an (X) on this form. I agree to	he issues marked by an asterisk (*comply with these requirements.) and/or marked by		
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE		
Jaylor Brady	12/1/2				