

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

Arrival Time	С	ODES
	X	= Non-Compliance Noted
Departure Time	_	= Not Observed
	N.A.	Not ApplicableDiscussed requirements
Date		with provider
	IN	= In Compliance

Arbeccx	AND LICENSE-EXEMPT FACILITIES		IN = In Compliance			
Initi	ial Annual Reinspection Lead Special Circumst	tances	· '			
FACILITYNAM	IE		DVN COUNTY CODE			
ADDRESS (Str	reet, City, State, Zip Code)		INSPECTOR'S NAME (Print)			
An inche	ction of your facility has been made on the above date. Any non-comp	diances are ma	arked below			
A. GENE			DD PROTECTION			
	an and free of unsanitary conditions. *Corrected		ood from approved source and in sound condition; no excessively dented cans.			
	environmental hazards observed.	No use of home canned food. No unpasteurized milk.				
3 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. Wel	Il ventilated, no evidence of mold, noxious or harmful odors.	4. P	Precooked food reheated to 165°.			
	reens on windows and doors used for ventilation in good repair.	5. Fo	5. Foodrequiring refrigeration stored at 41°F or below.			
	No indication of lead hazards. No toxic or dangerous plants accessible to children. 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.		Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp at time of Inspection° F.			
stor			7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)			
runi	sinks equipped with mixing faucets or combination faucets with hot and cold ning water under pressure.	cc	ood, food related items, and utensils covered, stored and handled to prevent ontamination by individuals, pests, toxic agents, cleaning agents, water drain lines,			
time	water temperature at sinks accessible to children - 100° - 120° F. Temp at e of Inspection°F.	9. Fo	edicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods. ood, toxic agents, cleaning agents not in their original containers properly beled.			
	s free of disease communicable to man.					
	s living quarters clean, and well maintained. otiles are prohibited on the premises. Birds of the Parrot Family tested for		o food or food related items stored or prepared in diapering areas or bathrooms. ood stored in food grade containers only.			
	tacosis.		ood thawed under refrigeration, 70° F running water, or microwave (if part of the			
	imming/wading pools filtered, treated, tested and water quality records main- led. Meets local codes.	cc	ooking process). o animals in food preparation or food storage areas.			
15. A m	ninimum of 18" separation between drinking fountains & hand sinks.		o eating, drinking, and/or smoking during food preparation.			
	high hazards cross-connections.		ood served and not eaten shall not be re-served to children in care.			
	ER SUPPLY (circle type)	40 R	efrigerated potentially hazardous foods properly marked with 7-day discard date			
	OMMUNITY NON-COMMUNITY PRIVA		ter opening or preparation.			
	PRIVATE SYSTEMS ONLY		ANING AND SANITIZING			
	ets DHSS-SCCR water quality requirements.	All items requiringsanitizing shall be washed, rinsed and sanitized with app agents, methods, and concentrations. *Corrected*				
A. Bac	cteriological sample results.	2. Al	Il utensils and toys air dried.			
	Chemical (Prior SCCR Approval Needed)		he following items washed, rinsed and sanitized after each use: . Foodutensils			
C. SEWA	AGE (circle type)	В	. Food contact surfaces including eating surfaces, high chairs, etc.			
	COMMUNITY ON-SITE	с	. Potty chairs and adapter seats.			
4 811	ON-SITE SYSTEMS ONLY		. Diapering surface			
1. DN I Typ	R Regulated System:		. All toys that have had contact with body fluids.			
	· ·		he following items are washed, rinsed and sanitized at least daily:			
2 DH: Typ	SS Regulated System:		Toilets, urinals, hand sinks. Non-absorbent floors in infanVtoddler spaces.			
	ets DHSS-SCCR requirements.		. Infani/Toddler toys used during the day.			
3. Me D. HYGI	ets local requirements.	5. W	/alls, ceilings, and floors clean and in good repair. Cleaned and sanitized when ontacted by body fluids.			
1. Car har	re givers and children wash hands using soap,warm running water and sanitary and drying methods.	6. A	ppropriate test strips available and used to check proper concentration of anitizing agents.			
glov raw	 Care givers and children wash hands BEFORE: preparing, serving, and eating food; 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. Per	rsonnel preparing/serving food is free of infection or illness.					

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CILITY NAME	DVN DA ⁻	IE		
. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS			
1. Single service items not reused.	1. 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. 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 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. 	e		
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 indiapering area.			
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 Casilia la satadia was idada wasidana ahali baya sananta faadawaa sati a	1. Adequate number of containers.			
 Facility located in provider's residence shall have separate food preparation and storage areas. 	2. Clean, nonabsorbent, insound 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.	4. Inside food refuse containers covered as required.			
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	5. Restrooms used by staff have covered refuse containers.			
I. CATERED FOODS	SECTION # OBSERVATIONS			
Catered food from inspected and approved source.				
Safe food temperature maintained during transport. Temperature at arrival °F. *F.				
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.				
4. 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.				
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the above facility has been inspected and does does not conform with the sanitation quirements of the Missouri Department of Health and Senior Services -Section for Child Care egulation NATURE OF INSPECTOR TELEPHONE DATE	The inspector has discussed the issues marked by an asterisk (*) and/or mark on this form. I agree to comply with these requirements.	ea by an (X)		
	SIGNATURE OF CHILD CARE PROVIDER	DATE		

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report										
FACILITY NAME:			DVN:	DATE						
SECTION # OBSERVATIONS										
the sanitation r Services Section	rility has been inspected and does does not conform with requirements of the Missouri Department of Health and Senior on for Child Care Regulation.	The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (X) on this form. I agree to comply with these requirements.								
SIGNATURE OF INSPE		SIGNATURE OF CHILD CARE PROVIDER		DATE						
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