



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

Arrival Time <b>10:50am</b>	<b>CODES</b> X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time <b>12:10pm</b>	
Date <b>7/25/2023</b>	

Initial  Annual  Reinspection  Lead  Special Circumstances \_\_\_\_\_

FACILITY NAME: **Wee Wonders Learning Center**      DVN: **002837998**      COUNTY CODE: **157**

ADDRESS (Street, City, State, Zip Code): **515 W. St. Joseph Street, Perryville, MO 63775**      INSPECTOR'S NAME (Print): **Katelyn Pecaut, Blaine Gotto**

An inspection of your facility has been made on the above date. Any non-compliances are marked below.

**A. GENERAL**      **E. FOOD PROTECTION**

1. Clean and free of unsanitary conditions.	X	1. Food from approved source and in sound condition; no excessively dented cans.	IN
2. No environmental hazards observed.	IN	2. No use of home canned food. No unpasteurized milk.	IN
3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	X	3. 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.	IN
4. Well ventilated, no evidence of mold, noxious or harmful odors.	IN	4. Precooked food reheated to 165°.	IN
5. Screens on windows and doors used for ventilation in good repair.	IN	5. Food requiring refrigeration stored at 41° F or below.	X
6. No indication of lead hazards.	IN	6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid.	IN
7. No toxic or dangerous plants accessible to children.	IN	Temp at time of inspection (See notes on page 3) ° F.	
8. 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.	IN	7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	IN
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	IN	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.	IN
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of inspection (See notes on page 3) ° F.	IN	9. Food, toxic agents, cleaning agents not in their original containers properly labeled.	IN
11. Pets free of disease communicable to man.	*	10. No food or food related items stored or prepared in diapering areas or bathrooms.	IN
12. Pets living quarters clean, and well maintained.	*	11. Food stored in food grade containers only.	IN
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	*	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	*
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. 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.	X	15. Food served and not eaten shall not be re-served to children in care.	*
<b>B. WATER SUPPLY (circle type)</b>		16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	IN
<input checked="" type="radio"/> COMMUNITY <input type="radio"/> NON-COMMUNITY <input type="radio"/> PRIVATE PRIVATE SYSTEMS ONLY		<b>F. CLEANING AND SANITIZING</b>	
1. Constructed to prevent contamination.	N.A.	1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	IN
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)	N.A.	2. All utensils and toys air dried.	IN
<b>C. SEWAGE (circle type)</b>		3. The following items washed, rinsed and sanitized after each use:	
<input checked="" type="radio"/> COMMUNITY <input type="radio"/> ON-SITE ON-SITE SYSTEMS ONLY		A. Food utensils	X
1. DNR Regulated System: Type: _____	N.A.	B. Food contact surfaces including eating surfaces, high chairs, etc.	IN
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.	N.A.	C. Potty chairs and adapter seats.	IN
3. Meets local requirements.	N.A.	D. Diapering surface	IN
<b>D. HYGIENE</b>		E. All toys that have had contact with body fluids.	IN
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	X	4. The following items are washed, rinsed and sanitized at least daily:	
2. 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.	IN	A. Toilets, urinals, hand sinks.	IN
3. Personnel preparing/serving food is free of infection or illness.	IN	B. Non-absorbent floors in infant/toddler spaces.	IN
		C. Infant/Toddler toys used during the day.	IN
		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	IN
		6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	IN
		7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	IN

Centers, Group Homes and License-Exempt Facilities  
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**G. FOOD EQUIPMENT AND UTENSILS**

1. Single service items not reused.	*
2. All food equipment and utensils in good repair.	X
3. Food preparation and storage areas have adequate lighting.	IN
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	IN
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved <b>BEFORE October 31, 1997</b>	IN
6. No carpeting or absorbent floor coverings in food preparation area.	IN
7. Adequate preparation and storage equipment for hot foods.	IN
<b>8. Facilities with a capacity of 20 children or less shall have:</b>	
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 compartment sink with a third portable compartment for the final sanitizing step.	N.A.
B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: 1) Hand washing only 2) Food preparation only.	N.A.
<b>9. Facilities with a capacity of more than 20 children approved <b>BEFORE</b> October 31, 1997 shall have:</b>	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	N.A.
B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: 1) Hand washing only 2) Food preparation only.	N.A.
<b>10. Facilities with a capacity of more than 20 children approved <b>AFTER</b> October 31, 1997 shall have:</b>	
A. Facility located in provider's residence shall have separate food preparation and storage areas.	N.A.
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	IN
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	N.A.

**I. BATHROOMS**

1. Cleaned as needed or at least daily.	IN
2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.	IN
<b>3. Facilities approved <b>AFTER</b> October 31, 1997 have:</b>	
Enclosed with full walls and solid doors. Doors closed when not in use.	IN
<b>4. Facilities approved <b>AFTER</b> October 31, 1997 have:</b>	
Mechanically vented to prevent molds and odors.	IN
5. Hand washing sinks located in or immediately adjacent to the bathroom.	IN
6. No carpeting or absorbent floor coverings.	IN
7. Sufficient lighting for cleaning.	IN
8. No storage of toothbrushes or mouthable toys.	IN

**J. INFANT / TODDLER UNITS**

1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.	IN
2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	IN

**K. DIAPERING AREA**

1. No utensils or toys washed, rinsed or stored in the diaper changing area.	IN
2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	IN
3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.	IN
4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.	IN
5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	IN

**L. REFUSE DISPOSAL**

1. Adequate number of containers.	IN
2. Clean, nonabsorbent, in sound condition.	IN
3. Outside refuse area clean; containers covered at all times.	IN
4. Inside food refuse containers covered as required.	IN
5. Restrooms used by staff have covered refuse containers.	IN

**H. CATERED FOODS**

1. Catered food from inspected and approved source.	N.A.
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	N.A.
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	N.A.
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).	N.A.
5. Food and food related items protected from contamination during transport.	N.A.

**SECTION # OBSERVATIONS**

Note:	Lunch: Refried beans reheated: 167.0F. Packaged string cheese been out for about 10 minutes: 49.0F
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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 marked by an (X) on this form. I agree to comply with these requirements.

SIGNATURE OF INSPECTOR: *Blaine D. Katelyn Pecart* (573) 547-6564 7/25/2023

SIGNATURE OF CHILD CARE PROVIDER: *Aleyha* DATE: 7/25/2023

## Sanitation Inspection Report

FACILITY NAME:

Wee Wonders Learning Center

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SECTION #	OBSERVATIONS
Notes:	<p>Equipment temperatures:            White cooler/freezer in kitchen: 39.0 °F/ Frozen      Criterion cooler/freezer in infant/toddler unit: 31.0°F /Frozen            Kenmore freezer in kitchen: Frozen            Handwash sinks (x2) in bathroom: 110°F      Handwash sink in kitchen: 112°F            Corn/ cold holding in white cooler:41.0°F      Ham and cheese/cold holding in bottom draw white cooler: 47.0 °F</p> <p>- Cleaning/sanitizing in-place surfaces:            Spray bottle sanitizer for non-food contact surfaces in kitchen contains approved Clorox bleach sanitizer at a concentration of 100 parts per million (ppm).</p> <p>Concentrations of labeled sanitizer spray bottles containing approved Clorox chlorine sanitizer throughout daycare areas for sanitizing non-food contact surfaces:            - Infant/toddler room: 100 ppm            - 2 to 5 year old classroom: 200 ppm            - School Ager's classroom: 100 ppm            Inspector verified all sanitizing concentrations using a chlorine test kit.</p>
E.5	<p>O: Items in bottom draws in refrigerator cold holding at 47.0            R: Food requiring refrigeration stored at 41° F or below.            Comment: Items in bottoms draws moved to main part of refrigerator that was holding at correct temperature.</p>
A.16	<p>O: Shower head hose was below flood rim of the bathroom tub.            R: No cross connections may occur between potable and non-potable water sources.</p>
A.1	<p>O: Outside play table and floaties store in staff restroom.            R: Child contact items should be stored to prevent contamination.</p>
F.3. A	<p>O: Clean utensils store in kitchen draws by stove were dirty.            R: Food utensils shall be washed, rinsed and sanitized after each use.</p>
G.2	<p>O: Green spatula in draw by stove not in good repair.            R: All food equipment and utensils in good repair.</p>
D.1	<p>O: No soap or paper toilets at hand washing sink in infant room.            R: Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.</p>
A.3	<p>O: Light coming through both leading to play ground and door leading to parking lot.            R: No evidence of insects, spiders, rodents or pest entry points, or pest harborage</p>

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 marked by an (X) on this form. I agree to comply with these requirements.

SIGNATURE OF INSPECTOR

TELEPHONE

DATE

SIGNATURE OF CHILD CARE PROVIDER

DATE

Blaine D. *Kathryn Perout* (573) 547-6564 7/25/2023

*Alynn* *SP*

7/25/2023