

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

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

AND LICENSE-EXEMPT FACILITIES	Date	with provider IN = In Compliance	
Initial Annual Reinspection Lead Special Circumsta	ances		
FACILITYNAME	DVN	COUNTY CODE	
ADDDECC (Chart City Clate 7in Code)	INSPECTOR'S NAME	(Drint)	
ADDRESS (Street, City, State, Zip Code)	INSPECTOR'S NAME	(Piliti)	
An inspection of your facility has been made on the above date. Any non-compl	oliances are marked below.		
A. GENERAL	E. FOOD PROTECTION		
Clean and free of unsanitary conditions. *Corrected	Food from approved source and in sound condition	ition; no excessively dented cans.	
2 No environmental hazards observed.	No use of home canned food. No unpasteurize	ed milk.	
3 No evidence of insects, spiders, rodents or pest entry points, or pest harborage.  *Corrected	<ol> <li>Ground beef cooked to 155° F; poultry and poor and all other foods cooked to at least 140° F. A</li> </ol>		
Well ventilated, no evidence of mold, noxious or harmful odors.	Precooked food reheated to 165°.		
5. Screens on windows and doors used for ventilation in good repair.	5. Foodrequiring refrigeration stored at 41°F or b		
No indication of lead hazards.  No leave or departure plants accessible to children.	<ol> <li>Refrigerator 41° F or below, accessible readabl freezer frozen solid.</li> </ol>	le thermometer required. Foods in	
<ul><li>7. No toxic or dangerous plants accessible to children.</li><li>8. Medicines and other toxic agents not accessible to children. Child contact items</li></ul>	Temp at time of Inspection	° F.	
stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.	<ol> <li>Metal stemmed thermometer reading 0° - 220° F temperatures. (Also use to check hot water temper</li> </ol>	in 2° increments for checking food	
All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	Food, food related items, and utensils covere contamination by individuals, pests, toxic agents,	, cleaning agents, water drain lines,	
10. Hot water temperature at sinks accessible to children - 100° - 120° F. <b>Temp at</b> time of Inspection°F.	medicines, dust, splash and other foods. No bare-  9. Food, toxic agents, cleaning agents not in the	·	
11. Pets free of disease communicable to man.	labeled.	anon ongman comamore propony	
12. Pets living quarters clean, and well maintained.	10. No food or food related items stored or prepared in	n 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.		
Psittacosis.  14. Swimming/wading pools filtered, treated, tested and water quality records main-	12. Food thawed under refrigeration, 70° Frunning cooking process).	water, or microwave (if part of the	
tained. Meets local codes.	13. No animals in food preparation or food storage		
15. A minimum of 18" separation between drinking fountains & hand sinks.	14. No eating, drinking, and/or smoking during food	· ·	
16. No high hazards cross-connections.	15. Food served and not eaten shall not be re-serv		
B. WATER SUPPLY (circle type)	16. Refrigerated potentially hazardous foods prope after opening or preparation. * or set a	erly marked with 7-day discard date	
COMMUNITY NON-COMMUNITY PRIVAT	F. CLEANING AND SANITIZING	d	
Constructed to prevent contamination.	1 All items requiringsanitizing shall be washed, rii	insed and sanitized with approved	
Meets DHSS-SCCR water quality requirements.     A. Bacteriological sample results.	agents, methods, and concentrations. * Concentra	rrected	
B. Chemical (Prior SCCR Approval Needed)	3. The following items washed, rinsed and s	sanitized after each use:	
	A. Food utensils		
C. SEWAGE (circle type)	B. Food contact surfaces including eating surfaces	aces, high chairs, etc.	
COMMUNITY ON-SITE	C. Potty chairs and adapter seats.		
ON-SITE SYSTEMS ONLY  1 DNR Required System:	D. Diapering surface  F. All toys that have had contact with hady fluid	de	
1. DNR Regulated System: Type:	E. All toys that have had contact with body fluid     The following items are washed, rinsed are		
2 DHSS Regulated System:	A. Toilets, urinals, hand sinks.	ia samuzea at ieast dally.	
Type:	A. Foilets, urinals, nand sinks.      B. Non-absorbent floors in infanVtoddler spaces.		
Meets DHSS-SCCR requirements.	C. Infanl/Toddler toys used during the day.		
3 Meets local requirements.  D. HYGIENE	<ol> <li>Walls, ceilings, and floors clean and in good recontacted by body fluids.</li> </ol>	epair. Cleaned and sanitized when	
Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.      Care givers and children week hands REFORE; pressing, conting, and esting feet.	Appropriate test strips available and used to sanitizing agents.	o check proper concentration of	
<ol><li>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.</li></ol>	<ol> <li>Soiled laundry stored and handled in a manner food related items and child contact items.</li> </ol>	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	
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.	1. If food preparation occurs, shall have a sink for food preparation separate from the	
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	diapering hand washing sink.	
preparation area labeled as:	2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with	
1) Hand washing only 2) Food preparation only.	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.	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	2. Hand sink with warm running water located in the diapering area immediately	
conjunction with the mechanical dishwasher; or use a 3 compartment sink.	accessible to the diapering surface.	
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 repair.	
preparation area labeled as:	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located	
1) Hand washing only 2) Food preparation only.	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. Facility located in provider's residence shall have separate food preparation and	1. Adequate number of containers.	
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	Restrooms used by staff have covered refuse containers.	
labeled as food preparation.	SECTION # OBSERVATIONS	
H. CATERED FOODS		
Catered food from inspected and approved source.		
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.		
<b>4.</b> 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 <b>inspected</b> and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services ·Section for Child Car Regulation	on this form. I agree to comply with these requirements.	
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER DATE	
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Centers, Group Homes and License-Exempt Facilities  Sanitation Inspection Report					
FACILITY NAME:		DVN:	DATE		
SECTION # OB	SERVATIONS				
	T				
The above facility has been <b>inspected</b> 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		
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Centers, Group Homes and License-Exempt Facilities  Sanitation Inspection Report					
FACILITY NAME:		DVN:	DATE		
SECTION# OB	SERVATIONS				
The above facility has been <b>inspected</b> 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 market an (X) on this form. I agree to comply with these requirements.			) and/or marked by		
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE		
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