



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

(Page 1 of 3)

Arrival Time 9:24 a.m.	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider
Departure Time 10:55 a.m.	
DATE July 22, 2020	(COS) = Compliance on Site

Initial Annual Reinspection Lead Special Circumstances

FACILITY NAME LITTLE STEPPING STONES DAYCARE, LLC	DVN D0283763D	COUNTY CODE 157
ADDRESS (Street, City, State, Zip Code) 1239 W. St. Joseph Street, Pennville MO 63775	INSPECTOR'S NAME (Print) Jon Radom	

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

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.	*
2. No environmental hazards observed.		2. No use of home canned food. No unpasteurized milk.	*
3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage.		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.	*
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 freezer frozen solid. Temp at time of inspection 38° F.	
7. No toxic or dangerous plants accessible to children.		7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.) (COS/IMO)	
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.	X	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.	
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.		9. Food, toxic agents, cleaning agents not in their original containers properly labeled.	*
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of inspection 111° F.		10. No food or food related items stored or prepared in diapering areas or bathrooms.	*
11. Pets free of disease communicable to man.	NA	11. Food stored in food grade containers only.	
12. Pets living quarters clean, and well maintained.		12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.		13. No animals in food preparation or food storage areas.	NA
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.		14. No eating, drinking, and/or smoking during food preparation.	*
15. A minimum of 18" separation between drinking fountains & hand sinks.		15. Food served and not eaten shall not be re-served to children in care.	*
16. No high hazards cross-connections.		16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	*
B. WATER SUPPLY (circle type)		F. CLEANING AND SANITIZING	
COMMUNITY	NON-COMMUNITY	PRIVATE	
PRIVATE SYSTEMS ONLY			
1. Constructed to prevent contamination.	NA	1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	X
2. Meets DHSS-SCCR water quality requirements.		2. All utensils and toys air dried.	*
A. Bacteriological sample results.		3. The following items washed, rinsed and sanitized after each use:	
B. Chemical (Prior SCCR Approval Needed)		A. Food utensils	
C. SEWAGE (circle type)		B. Food contact surfaces including eating surfaces, high chairs, etc.	
COMMUNITY	ON-SITE	C. Potty chairs and adapter seats.	(COS) X
ON-SITE SYSTEMS ONLY		D. Diapering surface	*
1. DNR Regulated System: Type: NA		E. All toys that have had contact with body fluids.	
2. DHSS Regulated System: Type: Meets DHSS-SCCR requirements.		4. The following items are washed, rinsed and sanitized at least daily:	
3. Meets local requirements.		A. Toilets, urinals, hand sinks.	
D. HYGIENE		B. Non-absorbent floors in infant/toddler spaces.	
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	*	C. Infant/Toddler toys used during the day.	
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.	*	5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	
3. Personnel preparing/serving food is free of infection or illness.	*	6. Appropriate test strips available and used to check proper concentration of sanitizing agents. (BUILDING STRIPS OBSOLETE)	
		7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	*

G. FOOD EQUIPMENT AND UTENSILS	
1. Single service items not reused.	
2. All food equipment and utensils in good repair.	
3. Food preparation and storage areas have adequate lighting.	
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997	
6. No carpeting or absorbent floor coverings in food preparation area.	
7. Adequate preparation and storage equipment for hot foods.	
8. Facilities with a capacity of 20 children or less shall have:	
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.	
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.	NA
9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	NA
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.	
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:	
A. Facility located in provider's residence shall have separate food preparation and storage areas.	NA
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	

I. BATHROOMS	
1. Cleaned as needed or at least daily.	
2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.	
3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.	
4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors.	
5. Hand washing sinks located in or immediately adjacent to the bathroom.	
6. No carpeting or absorbent floor coverings.	
7. Sufficient lighting for cleaning.	
8. No storage of toothbrushes or mouthable toys.	*

J. INFANT/TODDLER UNITS	
1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. (IN KITCHEN FOR MRS. DICKSON)	
2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	*

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

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

H. CATERED FOODS	
1. Catered food from inspected and approved source.	NA
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.	
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(8), or G(9), or G(10).	
5. Food and food related items protected from contamination during transport.	

SECTION #	OBSERVATIONS
E-B	O: RAW SHELL EGGS OBSERVED STORED ALONG OTHER READY-TO-EAT FOODS IN KENMORE KITCHEN FRIDGE IN KITCHEN. R: RAW ANIMAL FOODS MUST BE STORED SEPARATELY FROM DISSIMILAR RAW ANIMAL FOODS AND READY-TO-EAT FOODS TO PREVENT CROSS-CONTAMINATION. (CORRECTED ON-SITE BY RELOCATING SHELL EGGS BELOW READY-TO-EAT FOODS.) NOTE: KENMORE FRIDGE OBSERVED WITH AMBIENT TEMPERATURE OF 38F.

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: [Signature] TELEPHONE: (573) 518-2695 DATE: 7/22/2020

SIGNATURE OF CHILD CARE PROVIDER: [Signature] DATE: 7/22/2020

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

O = OBSERVED R = REQUIRED (Page 3 of 3)

FACILITY NAME: LITTLE STEPPING STONES DAYCARE, LLC DPH#: 002837630 DATE: 7/22/2020
1239 W. ST. JOSEPH STREET, RICHMOND, MO 63715

SECTION # OBSERVATIONS

E-8 O: FROZEN GROUND BEEF PATTIES OBSERVED COMMINGLED WITH READY-TO-EAT (RTE) FOODS IN KENMORE FREEZER IN KITCHEN

R: RAW ANIMAL FOODS MUST BE STORED SEPARATELY FROM DISSEMINATED ^{RAW} ANIMAL FOODS AND RTE FOODS. (CORRECTED ON-SITE BY RELOCATING GROUND BEEF BELOW RTE FOODS)

NOTE: HOT WATER AT RESTROOM HANDSINK OBSERVED AT 111°F.

F-3C O: BOILER SEAT OBSERVED IN RESTROOM WITH WHAT APPEARS TO BE FOCAL MATRICES

R: Potty CHAIRS AND ADAPTED SEATS MUST BE WASHED, RINSED AND SANITIZED BETWEEN USES. THESE DEVICES MUST BE STORED TO MAINTAIN CLEANLINESS AND ACCESSIBLE ONLY TO CHILDREN. (CORRECTED BY VOLUNTARILY DISCARDING)

A-8 O: CHINA CONTACT ITEMS OBSERVED STORED WITHIN HANDSINK VANITY CABINET IN RESTROOM.

R: CHINA-CONTACT ITEMS MUST BE STORED TO PREVENT CONTAMINATION. (CORRECTED ON-SITE BY RELOCATION OF ITEMS)

A-1 O: TOWER FURNITURE OBSERVED STORED ON FLOOR BY COMMODORE IN RESTROOM

R: TOWER FURNITURE MUST BE STORED INACCESSIBLE TO CHILDREN. (CORRECTED ON-SITE BY STORING IN FURNACE CLOSET)

F-1 O: 'NO "3-STEP" BOTTLES FOR DIAPERING TABLE IN RESTROOM

R: ALL ITEMS REQUIRING SANITIZING SHALL HAVE 3-STEP PROCESS IN PLACE TO ALLOW FOR WASHING, RINSING, SANITIZING AND AIR DRYING.

A-1 O: PEELING PAINT OBSERVED ON DOOR CASING ON EXTERIOR SIDE IN PLAY AREA. ALSO DOOR APPEARS TO HAVE SLIGHT AMOUNT OF CHALKING ON DOOR (LEAD CHALK SWAB USED WITH NEGATIVE RESPONSE FOR LEAD)

R: PEELING, CHALKING OR NEONIZING PAINT MAY NOT EXIST IN CHILDREN'S SPACE.

The above facility has been inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services - Bureau of Child Care. 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: [Signature] TELEPHONE: (573) 518-2695 DATE: 7/22/2020 SIGNATURE OF CHILD CARE PROVIDER: [Signature] DATE: 7/22/2020