



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

Arrival Time 11:30am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time 1:30pm	
Date 11/3/2022	

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME East Missouri Action Agency, Inc.	DVN 000725326	COUNTY CODE 157
ADDRESS (Street, City, State, Zip Code) 104 N. French Ln. Perryville, MO 63775	INSPECTOR'S NAME (Print) Taylor Brady; Jon Peacock	

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.	IN	1. Food from approved source and in sound condition; no excessively dented cans.	IN
2. No environmental hazards observed. <i>*Corrected</i>	X	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.	*
4. Well ventilated, no evidence of mold, noxious or harmful odors.	IN	4. Precooked food reheated to 165°.	*
5. Screens on windows and doors used for ventilation in good repair.	IN	5. Food requiring refrigeration stored at 41° F or below. <i>*Corrected</i>	X
6. No indication of lead hazards.	IN	6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp at time of inspection see notes on page 3 ° F.	IN
7. No toxic or dangerous plants accessible to children.	IN	7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	IN
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. <i>*Corrected</i>	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. <i>*Corrected</i>	X
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	IN	9. Food, toxic agents, cleaning agents not in their original containers properly labeled.	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	10. No food or food related items stored or prepared in diapering areas or bathrooms.	IN
11. Pets free of disease communicable to man.	N.A.	11. Food stored in food grade containers only.	IN
12. Pets living quarters clean, and well maintained.	N.A.	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	IN
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	N.A.	13. No animals in food preparation or food storage areas.	IN
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	N.A.	14. No eating, drinking, and/or smoking during food preparation.	IN
15. A minimum of 18" separation between drinking fountains & hand sinks.	N.A.	15. Food served and not eaten shall not be re-served to children in care.	*
16. No high hazards cross-connections.	X	16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	IN
B. WATER SUPPLY (circle type)		F. CLEANING AND SANITIZING	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE PRIVATE SYSTEMS ONLY		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. <i>*Corrected</i>	X
1. Constructed to prevent contamination.		2. All utensils and toys air dried.	IN
2. Meets DHSS-SCCR water quality requirements.		3. The following items washed, rinsed and sanitized after each use:	
A. Bacteriological sample results.		A. Food utensils	IN
B. Chemical (Prior SCCR Approval Needed)		B. Food contact surfaces including eating surfaces, high chairs, etc.	IN
		C. Potty chairs and adapter seats.	N.A.
		D. Diapering surface	IN
		E. All toys that have had contact with body fluids.	IN
		4. The following items are washed, rinsed and sanitized at least daily:	
		A. Toilets, urinals, hand sinks.	IN
		B. Non-absorbent floors in infant/toddler spaces.	N.A.
		C. Infant/Toddler toys used during the day.	N.A.
		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
C. SEWAGE (circle type)			
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> ON-SITE ON-SITE SYSTEMS ONLY			
1. DNR Regulated System: Type: _____		N.A.	
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.		N.A.	
3. Meets local requirements.		N.A.	
D. HYGIENE			
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	IN		
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		
3. Personnel preparing/serving food is free of infection or illness.	IN		

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

FACILITY NAME
East Missouri Action Agency, Inc.

DVN
000725326

DATE
1/3/22

G. FOOD EQUIPMENT AND UTENSILS		I. BATHROOMS	
1. Single service items not reused.	IN	1. Cleaned as needed or at least daily.	IN
2. All food equipment and utensils in good repair.	IN	2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.	IN
3. Food preparation and storage areas have adequate lighting.	IN	3. Facilities approved <u>AFTER</u> October 31, 1991 have:	*Corrected
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	IN	Enclosed with full walls and solid doors. Doors closed when not in use.	X
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved <u>BEFORE</u> October 31, 1997	IN	4. Facilities approved <u>AFTER</u> October 31, 1998 have:	
6. No carpeting or absorbent floor coverings in food preparation area.	IN	Mechanically vented to prevent molds and odors.	IN
7. Adequate preparation and storage equipment for hot foods.	IN	5. Hand washing sinks located in or immediately adjacent to the bathroom.	IN
8. Facilities with a capacity of 20 children or less shall have:		6. No carpeting or absorbent floor coverings.	IN
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.	7. Sufficient lighting for cleaning.	IN
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.	8. No storage of toothbrushes or mouthable toys.	IN
		J. INFANT / TODDLER UNITS	
9. Facilities with a capacity of more than 20 children approved <u>BEFORE</u> October 31, 1991, shall have:		1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.	N.A.
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.	2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	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.		
		K. DIAPERING AREA	
10. Facilities with a capacity of more than 20 children approved <u>AFTER</u> October 31, 1991 shall have:		1. No utensils or toys washed, rinsed or stored in the diaper changing area.	IN
A. Facility located in provider's residence shall have separate food preparation and storage areas.	N.A.	2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	IN
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	IN	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.	X
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	N.A.	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	
A. Facility located in provider's residence shall have separate food preparation and storage areas.	N.A.	1. Adequate number of containers.	IN
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	IN	2. Clean, nonabsorbent, in sound condition.	IN
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	N.A.	3. Outside refuse area clean; containers covered at all times.	X
		4. Inside food refuse containers covered as required.	IN
		5. Restrooms used by staff have covered refuse containers.	IN
H. CATERED FOODS		SECTION # OBSERVATIONS	
1. Catered food from inspected and approved source.	N.A.	Note:	Lunch was already served to children when inspector arrived.
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	N.A.		Cold holding in True cooler: Sliced Ham: 48.0°F Raw Chicken Thighs: 49.0°F Raw Ground Beef: 50.0°F Raw egg: 53.0°F Cut lettuce: 53.0°F ***See noted violation(E.5.) for above items, (foods voluntarily discarded by staff) Sliced American cheese: 42.0°F Shredded fiesta blend cheese: 42.0°F (items moved to frigidaire cooler) Cold holding in frigidaire cooler: Milk 43.0°F
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.		
Facility has a 3 compartment sink and separate hand washing sink.			

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
Myra Brady
TELEPHONE
(573) 547-6564
DATE
1/3/22

SIGNATURE OF CHILD CARE PROVIDER
Christy Buchanan
DATE
1/4/22

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

FACILITY NAME:

East Missouri Action Agency, Inc.

DVN:

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DATE

1/3/22

SECTION #

OBSERVATIONS

Note:	<p>*Facility is connected to the City of Perryville water and sewer system.</p> <p>Sanitizing food and non-food contact surfaces: - Manual 3 compartment sink uses approved bleach sanitizer at a concentration of 10 parts per million (ppm). *see noted violation (F.1.) COS: Sanitizer was remixed during inspection to 100ppm. Inspector verified concentration using a chlorine test kit. - Spray bottles filled with bleach sanitizer in kitchen are mixed to a concentration of 100ppm & 200 ppm. Spray bottle in restroom observed at 200ppm. Spray bottle in Class A observed at >200ppm, bottle was remixed to 200ppm. Spray bottle in Class B observed at 0ppm, bottle was remixed to 100ppm. *see noted violation (F.1.) Inspector verified concentration using a chlorine test kit during inspection.</p> <p>Equipment temperatures: - Handwash sink by kitchen: 111.0°F - Handwash sink in girl's restroom: 102.0°F/102.0°F - Handwash sink in boy's restroom: 103.0°F/103.0°F - True freezer: -23.0°F - True cooler: 35.0°F - Frigiaire cooler / freezer: 41.0°F/-28.0°F</p>
F.1.	<p>Observed: Manual 3 compartment sink and spray bottles in Class A and Class B observed at improper concentrations (listed above). Required: For in-place sanitizing with a bleach solution, mix at a rate of one (1) teaspoon of bleach per gallon of water. This mixture equals approximately 100ppm to 200 ppm. For bleach solutions allow for a ten (10) second contact time. For sanitizing by the immersion method, one-half (1/2) teaspoon of bleach per gallon of water is approximately 50 ppm to 100 ppm. Immersion shall take place for 1 minute. CORRECTED: Inspector observed childcare provider remix bottles to the proper concentrations during inspection.</p>
E.5.	<p>Observed: Sliced ham, raw chicken thighs, raw ground beef, raw egg, and cut lettuce were observed cold holding in True cooler above 43.0°F. Required: Food requiring refrigeration stored at 41°F. or below. CORRECTED: Inspector observed employee voluntarily discard all noted food items listed on page 2. Comment: Staff stated that food was placed in cooler 12/31/21. Cooler was adjusted to a colder setting during inspection. Staff stated that cooler has had problems maintaining temperature in the past. Inspector recommends having cooler maintained by a professional.</p>

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

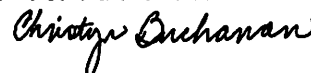
SIGNATURE OF CHILD CARE PROVIDER

DATE



(573) 547-6564

1/3/22



1/4/22

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

FACILITY NAME:

East Missouri Action Agency, Inc.

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SECTION #	OBSERVATIONS
A.3.	Observed: Mouse droppings observed in the mechanical room, staff restroom, and outdoor storage shed. Required: No evidence of insects, spiders, rodents or pest entry points or pest harborage. CORRECTED: Inspector observed child care provider sweep up mouse droppings.
A.3.	Observed: Outdoor shed with child toys stored in it, has large gap above door. Required: Insects and rodents can enter through very small openings in the home. All openings to the outside shall be sealed. Even cracks in the door must be kept to a minimum.
L.3.	Observed: Dumpster is observed without a drain plug. Required: Outside storage containers shall be covered with tight fitting lids to prevent entrance of insects, rodents and other pests.
A.2.	Observed: Bed bug and flea aerosol bug spray is stored in the staff bathroom. Required: When pesticides are used, manufacturers' labeled instructions must be followed. CORRECTED: Child care provider removed the spray from the facility.
E.8.	Observed: Styrofoam plates and bowls observed stored under chemicals. Required: Food and 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. CORRECTED: Inspector observed child care provider move styrofoam plates and bowls out of the chemical storage room.
I.3.	Observed: Bathroom doors are observed left open when not in use. Required: Bathroom doors shall be closed when not in use. CORRECTED: Bathroom doors were closed during inspection.
A.8.	Observed: Dish detergent, saline solution, vinegar, paint bottle, and glue bottle accessible to children in Class A. Observed: Toilet brush, and plunger observed accessible to children in the boy's restroom. Required: Toxic products must be stored behind child proof doors or in an area inaccessible to children CORRECTED: Inspector observed childcare provider move dish detergent, saline solution, vinegar, paint bottle, and glue bottle into a locked cabinet, inaccessible to children. Inspector observed child care provider remove toilet brush and plunger from the boys restroom and move to an area inaccessible to children.
K.3.	Observed: Diapering surface in boy's and girl's restroom observed with peeling covering, causing the surface to be absorbent. Required: Diapering surface smooth, easily cleanable, nonabsorbent and in good repair.

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SIGNATURE OF INSPECTOR



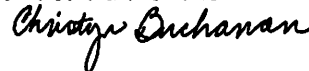
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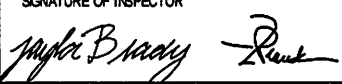
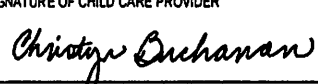
DATE

1/4/22

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

FACILITY NAME: East Missouri Action Agency, Inc.	DVN: 000725326	DATE 1/3/22
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SECTION #	OBSERVATIONS
E.8.	Observed: Can opener observed soiled with food-like debris and metal shavings. Required: Food shall be handled to prevent contamination. CORRECTED: Inspector observed childcare employee clean can opener.
E.8.	Observed: Raw ground beef and raw ground pork sausage observed stored above ready to eat bread and bagels in True freezer. Required: Cooked foods or foods needing no further preparation shall not be stored under raw foods such as meats. CORRECTED: Inspector observed childcare employee reorganize True freezer.
A.16.	Observed: Two integral hose attachments at mixing faucets were observed at the three compartment sink that extend below the flood rim. Observed: Integral hose attachment is observed at the mop sink mixing faucet that extends below the flood rim. Required: No cross-connections may occur between potable and non-potable water systems.
<p>***Note: Exit Interview was conducted on 1/4/2022 with Christyn Buchanan, Site Manager. A re-inspection will take place on 2/2/2022 to verify correction of remaining items unless requested sooner by the site manager.</p>	

The above facility has been inspected and <input type="checkbox"/> does <input checked="" type="checkbox"/> 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 (573) 547-6564	DATE 1/3/22	SIGNATURE OF CHILD CARE PROVIDER 
			DATE 1/4/22