



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

FACILITY NAME: **Kelsey's Cuddle House** DVN: **00271588** DATE: **10/07/2020**

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 <b>AFTER</b> October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.	IN
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	IN	4. Facilities approved <b>AFTER</b> October 31, 1998 have: Mechanically vented to prevent molds and odors.	IN
5. Facilities shall have mechanical refrigeration for facility use only. <b>Exception: License-Exempt facilities approved BEFORE October 31, 1997</b>	IN	5. Hand washing sinks located in or immediately adjacent to the bathroom.	IN
6. No carpeting or absorbent floor coverings in food preparation area.	IN	6. No carpeting or absorbent floor coverings.	IN
7. Adequate preparation and storage equipment for hot foods.	IN	7. Sufficient lighting for cleaning.	IN
8. Facilities with a capacity of 20 children or less shall have:		8. No storage of toothbrushes or mouthable toys.	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.	<b>J. INFANT / TODDLER UNITS</b>	
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.	1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.	IN
9. Facilities with a capacity of more than 20 children approved <b>BEFORE</b> October 31, 1991, shall have:		2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	IN
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>K. DIAPERING AREA</b>	
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.	1. No utensils or toys washed, rinsed or stored in the diaper changing area.	IN
10. Facilities with a capacity of more than 20 children approved <b>AFTER</b> October 31, 1991 shall have:		2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	IN
A. Facility located in provider's residence shall have separate food preparation and storage areas.	N.A.	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.	IN
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	IN	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.	IN
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	N.A.	5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	IN
<b>H. CATERED FOODS</b>		<b>L. REFUSE DISPOSAL</b>	
1. Catered food from inspected and approved source.	N.A.	1. Adequate number of containers.	IN
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	N.A.	2. Clean, nonabsorbent, in sound condition.	IN
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	N.A.	3. Outside refuse area clean; containers covered at all times.	X
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.	4. Inside food refuse containers covered as required.	IN
5. Food and food related items protected from contamination during transport.	N.A.	5. Restrooms used by staff have covered refuse containers.	IN
		<b>SECTION # OBSERVATIONS</b>	
		Notes:	Lunch:
			Chicken with noodles in Alfredo sauce / hot holding on stove top: 140.0°F
			Peas / cooked on stove top: 165.0°F
			Milk / cold holding in kitchen frigidaire cooler/ freezer: 36.0°F
			-Manual 3-compartment sink - submersion in approved Clorox bleach chlorine sanitizer at a concentration of 50 parts per million (ppm).
			-Spray bottles filled with approved Clorox bleach sanitizer solution throughout facility for non-food contact surfaces at 200 ppm.
		Codes:	O = Observation; R = Required
			COS = Corrected On-Site
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	DATE	SIGNATURE OF CHILD CARE PROVIDER
	(573) 547-6564	10/07/2020	
			DATE
			10/07/2020

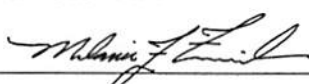
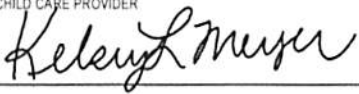


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**SECTION #      OBSERVATIONS**

- F. 5      (continued from pg. 3) is soiled with food-like debris. Floors in entry ways are soiled with leaf and dirt-like debris.  
R: Walls, ceilings and floors are to be clean and in good repair; floors shall be cleaned and sanitized when contacted by body fluids.
- A. 8      O: Essential oils and medicines are stored in cabinet above I/T food prep sink above food items; and not kept a spill proof container.  
R: Medicines may be stored in kitchen cabinets over food contact surfaces if in a spill proof nonabsorbent container with a lid or sealed bag.
- A. 1      O: Oral and topical medicines are also observed stored together in medicine containers kept in a spill proof container. Children's craft items found stored around kitchen handwash sink during inspection.  
R: Children's personal items must be stored properly to prevent contamination.
- A. 3      O: Light observed through gap underneath door in downstairs entry area.  
R: 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.
- A. 5      O: Windows are kept open in kitchen area with no screening allowing the entrance of pests and insects.  
R: All windows and doors that are opened at any time must have screens. The screens must be in good repair to prevent the entrance of pests.
- D. 2      O: Caregivers observed not washing their hands and child's hand after diaper changing. Children observed not washing hands after coming inside facility from outdoor play.  
R: Caregivers and children must wash their hands after toileting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, smoking and as necessary.
- E. 8      O: Raw shelled eggs are stored Frigidaire cooler/freezer in kitchen above drawer containing ready-to-eat (RTE) apples, carrots, and peas.  
R: Cooked foods or foods needing no further preparation shall not be stored under raw foods such as meats.  
COS: Inspector observed care giver rearranged Frigidaire cooler so that the raw shelled eggs were not over RTE food items during inspection.
- A. 1      O: Cabinets located above I/T food prep sink, 4-5 year old's handwash sink, and I/T handwash sink is peeling paint.  
R: Peeling paint (not lead based) must be scraped and the debris removed.
- A. 1      O: Mouth-able toys in freezer portion of Arctic Air mini cooler are not protected from contamination from ice debris in freezer.  
R: Children's personal items must be stored properly to prevent contamination.
- L. 3      O: Plastic bag full of trash observed hanging on fence in outdoor play area.  
R: Outside storage containers shall be covered with tight fitting lids to prevent entrance of insects, rodents and other pests. The use of unprotected plastic and paper bags for storage of refuse outside is prohibited.
- A. 8      O: Kitchen gate not in place, allowing children access to kitchen area were toxic (continued on pg. 5)

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.	
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**SECTION #** **OBSERVATIONS**

A. 8 (continued from pg. 4) cleaning chemical are stored. Furthermore, only the designated food employees are allowed in food prep areas.

E. 6 O: Frigidaire cooler in downstairs storage has a ambient temperature of 45.0°F.

R: Refrigerator temperatures at 41° F or below, accessible readable thermometer required. Foods in freezers frozen solid.

COS: Inspector observed care giver adjust Frigidaire cooler in downstairs storage to 41.0°F during inspection.

Notes: Facility is on the city of Perryville water and sewer system.

Inspector recommends removing wall plug-in diffusers as they may be a fire hazard. Inspector discussed cleaning food-contact surfaces, storing food items, employee illness reporting and hygiene, keeping toxic materials/items inaccessible to children, separating personal food/beverage items from children's food items, land good cleaning practices to prevent the spread of COVID-19.

A reinspection will occur within the next 30 days or by November 9, 2020.

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.

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SIGNATURE OF INSPECTOR

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(573) 547-6564 10/07/2020

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