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 5 |
|----------------------------|---|
| Arrival Time 9:00 am | CODES X = Non-Compliance Noted |
| Departure Time 11:30 am | N.O. = Not Observed N.A. = Not Applicable = Discussed requirements |
| Date 10/07/2020 | with provider IN = In Compliance |

| | AND LICENSE-EXEMPT FACILITIES | | | 10/07/2020 | IN = In Compliance | | |
|------|--|----------|-------|--|--|---------|--|
| _ | Initial Annual Reinspection Lead Special Circums | stance | s | | | | |
| | Isey's Cuddle House | | | | 00271588 COUNTY CO 157 | DDE. | |
| 10 | 04 Star Street Perryville, MO 63775 spection of your facility has been made on the above date. Any non-com | nlianca | 0.050 | | Melanie Zernicke | | |
| | ENERAL | ipiiance | | OOD PROTECTION | Mark Critical Activities of the Committee of the Committe | 0.5 2 3 | |
| | Clean and free of unsanitary conditions. | V | _ | THE RESERVE THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO I | ed in sound condition; no expensively depted cone | INI | |
| | No environmental hazards observed. | X | 1. | No use of home canned food. | nd in sound condition; no excessively dented cans. | IN | |
| | No evidence of insects, spiders, rodents or pest entry points, or pest harborage. | IN | 2. | | | IN | |
| | | Х | 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. | | | |
| | Well ventilated, no evidence of mold, noxious or harmful odors. | IN | | Precooked food reheated to 165°. | | | |
| | Screens on windows and doors used for ventilation in good repair. | X | | Food requiring refrigeration s | | IN | |
| | No indication of lead hazards. | | 6. | | ccessible readable thermometer required. Foods in | | |
| _ | No toxic or dangerous plants accessible to children. | | | freezer frozen solid. Temp at time of Inspection | See notes on page 3 ° F. | X | |
| 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. | × | 7. | Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.) | | | |
| | 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. | | | |
| | Hotwater 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 | | | |
| | Pets free of disease communicable to man. | • | | labeled. | | IN | |
| | Pets living quarters clean, and well maintained. | * | | | ored or prepared in diapering areas or bathrooms. | IN | |
| 13. | Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis. | ٠ | | | itainers only. Ion, 70° F running water, or microwave (if part of the | IN | |
| 14. | Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes. | | 13. | cooking process). No animals in food preparation | n or food storage areas. | IN | |
| 15. | A minimum of 18" separation between drinking fountains & hand sinks. | | 14. | No eating, drinking, and/or sm | noking during food preparation. | IN | |
| 16 | No high hazards cross-connections. | IN | 15. | Food served and not eaten sh | hall not be re-served to children in care. | IN | |
| | ATER SUPPLY (circle type) | N. CO. | 16. | Refrigerated potentially hazar | dous foods properly marked with 7-day discard date | | |
| | (COMMUNITY) NON-COMMUNITY PRIV | ATE | 10. | after opening or preparation. | | IN | |
| | PRIVATE SYSTEMS ONLY | | F. C | LEANING AND SANITIZ | ING | 92 (8) | |
| | Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. | N.A. | 1. | All items requiringsanitizing shagents, methods, and concen | hall be washed, rinsed and sanitized with approved trations. | X | |
| A. | - Mark Color | N.A. | 2. | All utensils and toys air dried. | | IN | |
| В. | Chemical (Prior SCCR Approval Needed) | | 3. | The following items washe | ed, rinsed and sanitized after each use: | | |
| 0.0 | | | | A. Foodutensils | | IN | |
| C. S | EWAGE (circle type) | TOTAL | _ | | luding eating surfaces, high chairs, etc. | X | |
| | COMMUNITY ON-SITE | | _ | C. Potty chairs and adapter s | eats. | IN | |
| | ON-SITE SYSTEMS ONLY | NAME OF | _ | D. Diapering surface | and the board of the | IN | |
| 1, | DNR Regulated System: Type: | N.A. | 4. | E. All toys that have had conti | act with body fluids. ashed, rinsed and sanitized at least daily: | IN | |
| 2. | DHSS Regulated System: | | | A. Toilets,urinals, hand sinks | | IN | |
| | Type: | N.A. | | B. Non-absorbent floors in int | fant/toddler spaces. | IN | |
| 020 | Meets DHSS-SCCR requirements. | | | C. Infant/Toddler toys used do | *** COOK #** COOK *** (1997) *** (1997) | IN | |
| D. H | Meets local requirements. YGIENE | N.A. | 5. | contacted by body fluids. | an and in good repair. Cleaned and sanitized whe | X | |
| | Care givers and children wash hands using soap,warm running water and sanitary hand drying methods. | IN | 6. | Appropriate test strips avail sanitizing agents. | lable and used to check proper concentration of | f IN | |
| | 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. | | 7. | Soiled laundry stored and har food related items and child of | ndled in a manner which does not contaminate food contact items. | IN | |
| 3. | Personnel preparing/serving food is free of infection or illness. | IN | | | | | |

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Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report FACILITY NAME Kelsey's Cuddle House 10/07/2020 00271588 **G. FOOD EQUIPMENT AND UTENSILS** I. BATHROOMS 1. Single service items not reused IN IN 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 IN IN 3. Food preparation and storage areas have adequate lighting. IN equipment in good repair. 4. Kitchen equipment that produces excessive grease laden vapors moisture or heat 3. Facilities approved AFTER October 31, 1991 have: IN is properly vented. Enclosed with full walls and solid doors. Doors closed when not in use IN 5. Facilities shall have mechanical refrigeration for facility use only. 4. Facilities approved AFTER October 31, 1998 have: IN Exception: License-Exempt facilities approved BEFORE October 31, 1997 Mechanically vented to prevent molds and odors IN 6. No carpeting or absorbent floor coverings in food preparation area. 5. Hand washing sinks located in or immediately adjacent to the bathroom. IN IN 7. Adequate preparation and storage equipment for hot foods. 6. No carpeting or absorbent floor coverings. IN IN 8. Facilities with a capacity of 20 children or less shall have: 7. Sufficient lighting for cleaning. IN 8. No storage of toothbrushes or mouthable toys. IN A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in N.A. J. INFANT / TODDLER UNITS 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. 1. If food preparation occurs, shall have a sink for food preparation separate from the IN diapering hand washing sink. B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area bbeled as: N.A. 2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with 1) Hand washing only 2) Food preparation only. IN proper methods and equipment. 9. Facilities with a capacity of more than 20 children approved BEFORE October 31, K. DIAPERING AREA 1991, shall have: 1. No utensils or toys washed, rinsed or stored in the diaper changing area. IN 2. Hand sirk with warm running water located in the diapering area immediately A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in IN N.A. accessible to the diapering surface conjunction with the mechanical dishwasher; or use a 3 compartment sink. 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. IN preparation area labeled as N.A. 4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located IN 1) Hand washing only 2) Food preparation only. in diapering 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. IN 1991 shall have: L. REFUSE DISPOSAL 1. Adequate number of containers IN A. Facility located in provider's residence shall have separate food preparation and N.A. 2. Clean, nonabsorbent, in sound condition IN storage areas B. A commercial dishwasher or a 3 compartment sink in addition to a separate 3. Outside refuse area clean; containers covered at all times X IN 4. Inside food refuse containers covered as required. hand washing sink IN C. If a commercial dishwasher is used, a sink located in food preparation area 5. Restrooms used by staff have covered refuse containers. N.A. IN labeled as food preparation. **SECTION# OBSERVATIONS** H. CATERED FOODS Notes: Lunch: 1. Catered food from inspected and approved source. N.A Chicken with noodles in Alfredo sauce / hot 2. Safe food temperature maintained during transport. N.A Temperature at arrival °F. holding on stove top: 140.0°F 3. Facility using catered food exclusively shall have a hand washing sink in N.A Peas / cooked on stove top: 165.0°F kitchen/food service area. 4. Facility not using single service utensils exclusively meets applicable dishwashing Milk / cold holding in kitchen frigidaire cooler/ N.A requirements as stated in Section G(B), or G(9), or G(10). freezer: 36.0°F 5. Food and food related items protected from contamination during transport. N.A -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 does 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. SCHATURE OF INSPECTOR SIGNATURE OF CHILD CARE PROVIDER DATE Keleng Muyer 10/07/2020 (573) 547-6564 10/07/2020

| | | | P. 3.C.5 | | |
|-------------------------|---|------------------------|---|---------------------|--|
| | Homes and License-Exempt Facilities | | Tage 3 of 5 | | |
| FACILITY NAME Kelsey | s Cuddle House | į. | DVN: 00271588 | DATE 10/07/2020 | |
| SECTION# | OBSERVA | TIONS | | | |
| A. 11-13 | O: Operator stated that there are no pets at this facility | | | | |
| A. 14 | O: Operator stated that there is no swimming pool(s) a | | me. | | |
| Notes: | - Frigidaire cooler/freezer in downstairs storage area: 45.0°F / 10.0°F - Kenmore chest freezer: 6.0°F | | | | |
| | - Arctic King mini cooler / freezer: 41.0°F / 3.0°F - Frigidaire cooler/freezer in kitchen area: 36 | | | | |
| | - Handwash sink in kitchen area: 110.0°F - Handwash sink in bathroom in 3 year old classroom: 114.0°F | | | | |
| | - Handwash sink in Infant/Toddler (I/T) unit: 113.0°F - #1 Handwash sink in 4-5 year old classroom: 105.0°F | | | | |
| | -Handwash sink in bathroom for 4-5 year olds/staff: 114.0°F | - #2 Handwash s | ink in 4-5 year old classr | room: 108.0°F | |
| E. 6 | O: There is no thermometer present to measure the ambien | it temperature in F | rigidaire cooler/freezer in | downstairs | |
| | storage area, Frigidaire cooler/freezer in kitchen area, Arctic | King mini freezer, | and Kenmore chest free | zer. | |
| | R: A thermometer shall be accurate within a plus or minus 3 | 3°F, shall be nume | rically-scaled, and must t | oe placed where | |
| | it can be read at all time in refrigeration equipment. | | | | |
| A. 1 | O: Downstairs storage area is not neat or kept clean, floor is | s soiled with dirt-lik | e debris; some children | equipment is | |
| | stored on the floor, and personal belongings and equipment | is stored througho | ut storage area. Fan in l | kitchen area is | |
| | soiled with dust-like debris. | | | | |
| | R: Areas that are not necessary child care space must be kept clean and neat. Facilities must be kept clean | | | | |
| | throughout. | | | | |
| A. 8 | O: Toilet plunger stored next to toilet in 4-5 year old bathroo | m in children's rea | ch. Cleaning chemicals | are stored | |
| | above children's pull-up diapers in cabinet above #2 handwa | ash sink in 4-5 year | r old classroom. Round- | up stored in | |
| | outside shed where children's toys are stored. Mop and mop | p bucket stored in | 3 year old bathroom in cl | nildren's reach. | |
| | R: Toxic products or items must be stored behind child proo | of doors or in an are | ea inaccessible to childre | en. | |
| F. 1 | O: Floors are not properly washed, rinsed, and sanitized; op | perator stated that | all floors throughout facil | ity are cleaned | |
| | are cleaned with a mop using only Pine Sol cleaner. | | | | |
| | R: Sanitizing is a three step process that consists of a soap | and water wash s | tep, a rinse step with clea | an clear, hot | |
| | water, and lastly sanitized with an approved sanitizing agent | i. | | | |
| F. 3 | O: Oven is soiled with burnt-on food-like debris on the inside | e and outside of ur | nit. Microwave is soiled w | with food-like | |
| | debris on the inside and outside of unit. Toaster crumb tray | is soiled with brea | dcrumb-like debris and h | as a greasy | |
| | debris build-up on the exterior surface. All refrigeration cool | er units have shelv | ring that is soiled with foo | od-like debris, | |
| | and all freezers have a build-up of ice-like debris. | | | | |
| | R: All food equipment, utensils and food contact surfaces st | hall be washed, rin | sed and sanitized with a | n approved agent | |
| | or labeled by the manufacturer for use on food contact surfa | ices and have instr | uctions specificallly desi | gned for use on | |
| | food contact surfaces. | | | | |
| F. 5 | O: Floors under rugs throughout facility are soiled with dirt-li | | | | |
| | | | e issues marked by an asterisk (comply with these requirements. | *) and/or marked by | |

SIGNATURE OF CHILD CARE PROVIDER

Keleng Muyer

DATE

10/07/2020

DATE

10/07/2020

Services Section for Child Care Regulation.

TELEPHONE

(573) 547-6564

SIGNATURE OF INSPECTOR

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

Kelsey's Cuddle House

DVN: 00271588

DATE 10/07/2020

| 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 repa | | | | |
| | 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 sanitation | facility has been inspected and does does not conform with on requirements of the Missouri Department of Health and Senior ection 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 I | SPECTOR TELEPHONE DATE SIGNATURE OF CHILD CARE PROVIDER DATE | | | | |
| ma | mi [[(573) 547-6564 10/07/2020 Keley Muyer 10/07/2020 | | | | |

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

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FACILITY NAME: Kelsey's Cuddle House

DVN: 00271588

10/07/2020

| SECTION# | OBSERVATIONS | | | | |
|----------------|---|--|--|--|--|
| A. 8 | (continued from pg. 4) cleaning chemical are stored. Furthermore, only the designated food employees are allowed | | | | |
| | in food prep areas. | | | | |
| Ξ. 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. | | | | |
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| 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. | | | | |
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| | | | | | |
| the sanitation | facility has been inspected and does of does not conform with on requirements of the Missouri Department of Health and Senior ection 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 I | INSPECTOR TELEPHONE DATE SIGNATURE OF CHILD, CARE PROVIDER DATE | | | | |
| ma | 10/07/2020 Kelen Muy 10/07/2020 | | | | |