



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

Arrival Time 10:30 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time 1:00 pm	
Date 02/23/2021	

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME Roberta Wengert - The Growing Tree	DVN 000412315	COUNTY CODE 157
ADDRESS (Street, City, State, Zip Code) 1289 PCR 902, Perryville, MO 63775	INSPECTOR'S NAME (Print) Melanie Zernicke	

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.	X	1. Food from approved source and in sound condition; no excessively dented cans. <i>*Corrected</i>	X
2. No environmental hazards observed.	IN	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.	IN	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.	IN
4. Well ventilated, no evidence of mold, noxious or harmful odors.	IN	4. Precooked food reheated to 165°.	IN
5. Screens on windows and doors used for ventilation in good repair.	IN	5. Food requiring refrigeration stored at 41° F or below.	IN
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 note 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.	IN
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 note on page 3 ° F.	X	10. No food or food related items stored or prepared in diapering areas or bathrooms.	IN
11. Pets free of disease communicable to man.	*	11. Food stored in food grade containers only.	IN
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).	IN
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.	IN
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.	IN
15. A minimum of 18" separation between drinking fountains & hand sinks.	IN	15. Food served and not eaten shall not be re-served to children in care.	IN
16. No high hazards cross-connections.	IN	16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	*
B. WATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIVATE		F. CLEANING AND SANITIZING	
PRIVATE SYSTEMS ONLY		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	
1. Constructed to prevent contamination.	N.A.	2. All utensils and toys air dried.	IN
2. Meets DHSS-SCCR water quality requirements.	N.A.	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. SEWAGE (circle type) COMMUNITY ON-SITE		C. Potty chairs and adapter seats.	IN
ON-SITE SYSTEMS ONLY		D. Diapering surface	IN
1. DNR Regulated System: Type: <u>N.A.</u>	N.A.	E. All toys that have had contact with body fluids.	IN
2. DHSS Regulated System: Type: <u>Conventional on-site wastewater treatment system</u> Meets DHSS-SCCR requirements.	IN	4. The following items are washed, rinsed and sanitized at least daily:	
3. Meets local requirements.	IN	A. Toilets, urinals, hand sinks.	IN
D. HYGIENE		B. Non-absorbent floors in infant/toddler spaces.	IN
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. <i>*Corrected</i>	X	C. Infant/Toddler toys used during the day.	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	5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	IN
3. Personnel preparing/serving food is free of infection or illness.	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

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

FACILITY NAME: **Roberta Wengert - The Growing Tree** DVN: **000412315** DATE: **02/23/2021**

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. <i>*Corrected</i>	X	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:	
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.	IN
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.	IN	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.	IN	8. No storage of toothbrushes or mouthable toys.	IN

J. INFANT / TODDLER UNITS

1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing 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.

K. DIAPERING AREA

1. No utensils or toys washed, rinsed or stored in the diaper changing area.	IN
2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	IN
3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.	IN
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.	*

L. REFUSE DISPOSAL

1. Adequate number of containers.	IN
2. Clean, nonabsorbent, in sound condition.	IN
3. Outside refuse area clean; containers covered at all times.	IN
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:
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	N.A.		- Tator tots / cooked in oven: 175.0°F
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	N.A.		- Popcorn chicken / cooked in oven: 174.0°F
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.		- Sliced ham / cold holding in cooler: 37.0°F
5. Food and food related items protected from contamination during transport.	N.A.		Equipment temperatures:
			- White home-style cooler/freezer: 36.0°F / 5.0°F
			- Handwash sink in kitchen area: 126.0 °F
			*Child care provider stated that this handwash
			- White home-style cooler/freezer: 36.0°F / 5.0°F
			sink is not accessible to children.
			- Handwash sinks (x2) in children's bathroom: 85.0°F
			See noted item.

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.

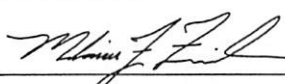
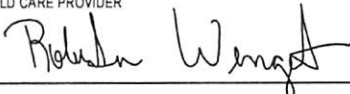
SIGNATURE OF INSPECTOR: *M. J. Z...* TELEPHONE: (573) 547-6564 DATE: 02/23/2021

SIGNATURE OF CHILD CARE PROVIDER: *Roberta Wengert* DATE: 02/23/2021

FACILITY NAME: Roberta Wengert - The Growing Tree	DVN: 000412315	DATE 02/23/2021
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SECTION #	OBSERVATIONS
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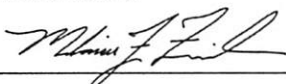
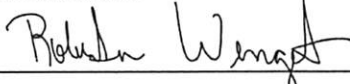
A. 11-13	O: Operator stated that there are no pet at this facility at this time.
A. 14	O: Operator stated that there are no swimming pools(s) at facility at this time.
Notes:	Sanitizing food contact surfaces: Childcare provider use a 2-compartment sink and sets up another tub to sanitize dishes using unapproved Clorox splash-less bleach at a concentration of 50 parts per million (see noted item F. 1).
	Sanitizing non-food contact surfaces by in-place cleaning: A wiping cloth dipped in bucket filled with unapproved Clorox splash-less bleach at a concentration of 200 parts per million (see noted item F. 1).
F. 1	Observation: In-place bleach sanitizer spray bottles used to sanitize food and non-food contact surfaces in facility is not EPA approved. Childcare provider stated that it was the only bleach available at the store. Required: Sanitizers approved by the MDOH and the BCCSL must be rated D-2 by the USDA or be labeled by the manufacturer for use on food contact surfaces and have instructions specifically designed for use on food contact surfaces.
E. 1	Observation: Baby food found stored in cupboard has an expiration date of January 1, 2021. Required: All food shall be in safe condition and approved. CORRECTED: Inspector observed child care provider voluntarily discarded expired baby food during inspection.
D. 1	Observation: Child car provider observed washing children's hands and faces with disposable wet wipes. Required: Children's hands shall be properly wash at handwash sink by turning on warm water, wetting hands, and then applying soap and scrubbing between fingers, over back of hands and wrists for 15 to 20 seconds. After scrubbing hands, hands shall be rinsed under warm water, then immediately dried off using single-use paper toweling; toweling is then used to turn off faucet to avoid recontaminating clean hands. CORRECTED: Inspector observed child care provider used a wet single-use paper towel per child to wipe off food-like debris from children's face, and had all children use the bathroom handwash sinks to wash hands properly.
A. 1	Observation: Teething toys are stored unprotected in freezer portion of White home-style cooler/freezer, and coming into contact with food-like debris. Required: Children's personal items must be stored properly to prevent contamination CORRECTED: Inspector obChild care provider removed teething toys from freezer portion of White home-style cooler/freezer and washed, rinsed, sanitized, and air dried teething toys. Child care provider (continued onto page 4)

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	02/23/2021	
			DATE
			02/23/2021

FACILITY NAME: Roberta Wengert - The Growing Tree	DVN: 000412315	DATE 02/23/2021
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SECTION #	OBSERVATIONS
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A. 1	(continued from page 3) stated teething toys will be kept in storage container to protect from contamination.
G. 2	<p>Observation: Pizza cutter handle is melted and in disrepair from exposure heat.</p> <p>Required: Food utensils and equipment shall be maintained in good repair.</p> <p>CORRECTED: Inspector observed child care provider voluntarily discard pizza cutter during inspection.</p>
A. 10	<p>Observation: Both of the children's handwash sinks in bathroom are observed at decreasing in temperature to 85.0°F; inspector measured the temperature using a calibrated thermometer during inspection.</p> <p>Required: Hot water temperature at sinks accessible to children shall be maintained between 100°F-120°F.</p>
A. 1	<p>Observation: Dirt-like debris observed under rugs throughout the classroom.</p> <p>Required: Facilities shall be kept clean throughout.</p>
A. 8	<p>Observation: Children's clothing is stored in an open plastic bag in lower cabinet located underneath septic drain lines from both of children's handwash sinks in bathroom.</p> <p>Required: Child contact items stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.</p> <p>CORRECTED: Inspector observed child care provider remove children's clothing from lower cabinet located underneath septic drain lines, and move into closet where there are no sources of contamination.</p>
Notes:	<p>*During inspection, water observed ponding in children's playground, child care provider explained that ponding only occurs after heavy rains and after heavy snowfall, and is dry within 1 to 2 days. Childcare provider understands that if water is ponding for a long period of time where insects like mosquito's can populate; the area shall be sloped to drain to prevent long periods of ponding. At this time, child care provider is closing off and monitoring areas of ponding on children's playground.</p> <p>*Facility is connected to the City of Perryville public water supply.</p> <p>* Inspector discussed cleaning and sanitizing practices to prevent the spread of COVID-19 and CPR/First Aid classes.</p> <p>*A reinspection shall be conducted within 30 days or by 03/23/2021 to verify the correction of items noted from today's inspection.</p>

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