



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 9:30 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 12/08/2020	

Initial
 Annual
 Reinspection
 Lead
 Special Circumstances _____

FACILITY NAME Rubber Duckies	DVN 002721406	COUNTY CODE 157
ADDRESS (Street, City, State, Zip Code) 4 Kiefner Street 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. <i>*Corrected</i>	1. Food from approved source and in sound condition; no excessively dented cans. IN
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. <i>Temp at time of inspection see notes on page 3. °F.</i> IN
7. No toxic or dangerous plants accessible to children. X	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>	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 <i>ready-to-eat foods. *Corrected</i>
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. <i>*Corrected</i>
10. Hot water temperature at sinks accessible to children - 100° - 120° F. <i>Temp at time of inspection see notes on page 3. °F.</i> 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. *	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. IN
B. WATER SUPPLY (circle type)	F. CLEANING AND SANITIZING
<input checked="" type="radio"/> COMMUNITY <input type="radio"/> NON-COMMUNITY <input type="radio"/> PRIVATE	1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. <i>*Corrected</i> X
PRIVATE SYSTEMS ONLY	2. All utensils and toys air dried. IN
1. Constructed to prevent contamination. N.A.	3. The following items washed, rinsed and sanitized after each use:
2. Meets DHSS-SCCR water quality requirements.	A. Food utensils <i>*Corrected</i> X
A. Bacteriological sample results. N.A.	B. Food contact surfaces including eating surfaces, high chairs, etc. IN
B. Chemical (Prior SCCR Approval Needed)	C. Potty chairs and adapter seats. IN
	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. IN
	C. Infant/Toddler toys used during the day. IN
	5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids. <i>*Corrected</i> X
	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. <i>*Corrected</i> X
C. SEWAGE (circle type)	
<input checked="" type="radio"/> COMMUNITY <input type="radio"/> ON-SITE	
ON-SITE SYSTEMS ONLY	
1. DNR Regulated System: Type: _____ N.A.	
2. DHSS Regulated System: Type: _____ N.A. Meets DHSS-SCCR requirements.	
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	

FACILITY NAME: Rubber Duckies DVN: 002721406 DATE: 12/08/2020

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. <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: 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 <u>AFTER</u> October 31, 1998 have: Mechanically vented to prevent molds and odors.	IN
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997	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

J. INFANT / TODDLER UNITS	
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. 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	
9. Facilities with a capacity of more than 20 children approved <u>BEFORE</u> 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.	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.
10. Facilities with a capacity of more than 20 children approved <u>AFTER</u> October 31, 1991 shall have:	
A. Facility located in provider's residence shall have separate food preparation and storage areas.	IN
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	IN
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	IN

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.	Notes: -Lunch:
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	N.A.	Cooked taco hot dish / hot holding in oven: 143.0°F
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	N.A.	Cooked carrots / hot holding on stove top: 152.0°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.	-Refrigeration temperatures:
5. Food and food related items protected from contamination during transport.	N.A.	Kenmore cooler / freezer: 40.0°F / 10.0°F
		Tramontina cooler: 40.0°F
		Black Whirlpool cooler / freezer: 40.0°F / -1.0
		-Warewash equipment temperature:
		Noble Dishwasher - sanitizes by mechanical high temperature water rinse of 160.0°F. Inspector verified sanitizing temperature using a thermal test strip during inspection.
		Codes: O = Observed, R = Required, COS = Corrected On-Site

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: *Melinda Schoen* TELEPHONE: (573) 547-6564 DATE: 12/08/2020

SIGNATURE OF CHILD CARE PROVIDER: *Melinda Schoen* DATE: 12/08/2020

FACILITY NAME:
 Rubber Duckies

DVN:
 002721406

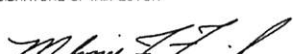
DATE
 12/08/2020


SECTION # OBSERVATIONS

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:	Handwash sink temperatures:
	Handwash sink downstairs with changing mat: 115.0°F Handwash sink in small bathroom #1: 113.0°F
	Handwash sink in small bathroom #2: 114.0°F Handwash sink in Infant / Toddler unit upstairs: 113.0°F
	Handwash sinks (x2) in upstairs bathroom: 115.0°F Handwash sink in kitchen: 113.0°F
	Sanitizing non-food contact & in-place surfaces:
	Spray bottle sanitizer in downstairs bathroom with changing mat - Approved Clorox bleach is used at a concentration of 50 parts per million (ppm) (see noted violation F. 1), during inspection inspector observed child care provider remix sanitizing solution to 100 ppm.
	Wiping cloth bucket sanitizer in downstairs classroom area - Approved Clorox bleach is used at a concentration of 0 ppm (see noted violation F. 1), during inspection inspector observed child care provider remix sanitizing solution to 100 ppm.
	Spray bottle sanitizer used on food contact surfaces and for in-place cleaning - Approved Clorox bleach is used at a concentration of 10 ppm (see noted violation F. 1), during inspection inspector observed child care provider remix sanitizing solution to 100 ppm.
F. 1	O: Wiping cloth bucket sanitizer and sanitizing spray bottles throughout facility are not mixed to the appropriate concentrations using approved Clorox bleach for sanitizing food and non-food contact surfaces for in-place cleaning. R: 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 100 ppm to 200 ppm. COS: During inspection, inspector observed child care provider re-mixing all sanitizing agents throughout facility to the appropriate concentrations, inspector verified all concentration using a chlorine test strip.
F. 5	O: Dirt-like debris observed under rugs in downstairs classroom area, and on carpet steps leading to outdoor covered playground area. R: Childcare facilities must be kept clean throughout. COS: Inspector observed childcare providers clean dirt-like debris underneath rugs during inspection.
K. 3	O: Mat used for diaper changing in children's restroom is torn. R: Diapering surfaces shall be replaced if they have cracks, holes and tears. COS: Inspector observed child care provider voluntarily discard diaper changing mat during inspection.

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SIGNATURE OF INSPECTOR

 TELEPHONE (573) 547-6564 DATE 12/08/2020

SIGNATURE OF CHILD CARE PROVIDER

 DATE 12/08/2020

FACILITY NAME:

Rubber Duckies

DVN:

002721406

DATE

12/08/2020

SECTION #

OBSERVATIONS

A. 8	O: Toilet scrub brushes and plungers stored on the side of toilet in two of the downstairs children's restrooms. R: Toxic products must be stored behind child proof doors or in an area inaccessible to children. COS: Inspector observed child care provider removed toilet scrub brushes and plungers from children's restrooms and place in a closet with mop sink in which children do not have access to during inspection.
A. 8	O: Paper toweling used by the childcare staff and children, is stored underneath waste water drain in cabinet in children's restroom downstairs and in upstairs infant/toddler unit changing area, and is not protected from contamination. R: Childcare items shall not be stored underneath waste water drain lines. COS: Child care provider remove paper toweling from cabinets underneath waste water drain to a closet with mop sink, and on a higher shelf, not exposed to any toxic chemicals or contaminants during inspection.
A. 1	O: Pink plastic wagon and green wheel barrow is full of water is outdoor play area. R: Facilities shall be kept free of unsanitary conditions. COS: Inspector observed childcare provider dump out water from pink plastic wagon and green wheel barrow during inspection.
E. 9	O: Rinse water bucket and sanitizer bucket is not labeled with contents. R: Cleaning agents not in their original containers shall be properly labeled. COS: Inspector observed childcare provider label containers during inspection.
K. 5	O: Childcare provider stated that the diaper champ is washed, rinsed, and sanitized on a weekly basis. R: The diapering container shall be emptied and washed, rinsed and sanitized as needed or at least at the end of the day. COS: Inspector observed childcare provider wash, rinse, and sanitized diaper champ during inspection.
F. 3A	O: Water bottles used on previous day by children are stored soiled in classroom with bottles still full of water. R: Childcare food contact items shall be wash, rinse, and sanitized after each use. COS: Inspector observed cooked wash, rinse, and sanitized water bottle during inspection.
E. 8	O: Ceiling fan in kitchen is soiled with dust-like debris. R: 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. COS: Inspector observed cook clean ceiling fan during inspection.

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SIGNATURE OF INSPECTOR

TELEPHONE

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