



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

Arrival Time 9:20 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time 12:00 pm	
Date 07/09/2020	

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME Little Explorers Learning Center	DVN 002764156	COUNTY CODE 157
ADDRESS (Street, City, State, Zip Code) 204 Elm Street Perryville, MO 63775	INSPECTOR'S NAME (Print) Melanie Zernicke #1682	

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.	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.	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.	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.	*
7. No toxic or dangerous plants accessible to children.	*	Temp at time of Inspection <small>GE 41.0° F / 1.0° F, Frigidaire 40.0° F / -1.0° F.</small>	
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.	IN	7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	IN
9. 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.	IN
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection All handwash sinks are 106.0° F.	IN	9. Food, toxic agents, cleaning agents not in their original containers properly labeled.	IN
11. Pets free of disease communicable to man.		10. No food or food related items stored or prepared in diapering areas or bathrooms.	IN
12. Pets living quarters clean, and well maintained.	*	11. Food stored in food grade containers only.	IN
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	*	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	IN
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	*	13. No animals in food preparation or food storage areas.	IN
15. A minimum of 18" separation between drinking fountains & hand sinks.	IN	14. No eating, drinking, and/or smoking during food preparation.	IN
16. No high hazards cross-connections.	IN	15. Food served and not eaten shall not be re-served to children in care.	*

B. WATER SUPPLY (circle type)

COMMUNITY NON-COMMUNITY PRIVATE

PRIVATE SYSTEMS ONLY

1. Constructed to prevent contamination.	N.A.
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)	N.A.

C. SEWAGE (circle type)

COMMUNITY 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.	X
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

F. CLEANING AND SANITIZING

1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	IN
2. All utensils and toys air dried.	*
3. The following items washed, rinsed and sanitized after each use:	
A. Food utensils	IN
B. Food contact surfaces including eating surfaces, high chairs, etc.	IN
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.	X
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.	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

FACILITY NAME: **Little Explorers Learning Center** DVN: **002764156** DATE: **07/09/2020**

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.	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 AFTER 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.	X
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997	IN	4. Facilities approved AFTER 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.	Notes: - Facility has a manual 3-compartment sink to wash, rinse, and sanitize toys, dishes, and other food contact surfaces.
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	N.A.	- Lunch menu:
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	N.A.	Mostaccoli / cooked on stove - 155.0° 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.	Green beans / cooked on stove - 190.0° F
5. Food and food related items protected from contamination during transport.	N.A.	Nacho cheese / cold holding in GE - 41.0° F
		- Approve clorox bleach spray sanitizer for food-contact surfaces 50 parts per million (ppm). For non-food contact surfaces 100 ppm.Continued on pg. 4
		Codes: O = Observation; R = Required; COS = Corrected On-Site

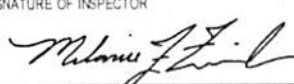
The above facility has been inspected and does conform with the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation. The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (X) on this form. I agree to comply with these requirements.

SIGNATURE OF INSPECTOR: *Melanie L. Hill* TELEPHONE: (573) 547-6564 DATE: 07/09/2020
SIGNATURE OF CHILD CARE PROVIDER: *Alicia Unverferth* DATE: 07/09/2020

FACILITY NAME: Little Explorers Learning Center	DVN: 002764156	DATE 07/09/2020
--	-------------------	--------------------

SECTION #	OBSERVATIONS
-----------	--------------

A. 1	O: Dust-like debris observed on ceiling fans and exit signs. R: Facilities must be kept clean throughout. ***Correct by next routine inspection.
A. 3	O: The door to the furnace and water heater room is not locked and has an insect trap on the floor. R: Chemicals and traps must be used with caution and not accessible to children. COS: Provider emailed inspector a picture of childproof door mechanism on door to furnace/water heater room that day.
A. 11-13	O: Director stated that there are no pets at facility.
A. 14	O: Director stated that there is no pool at facility.
B.	O: Water for facility is provided through the City of Perryville, MO.
C.	O: Sewage is disposed through the City of Perryville, MO Wastewater Treatment System.
D. 1	O: Provider stated that after meals children's hand are wiped off with wet wipes prior to diapering. R: Children's hands shall be properly washed at handwash sink by turning on warm running 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 running water, then immediately dried off using single-use paper toweling; toweling is then used to turn off faucet to avoid recontaminating clean hands. COS: Provider stated that they will use a damp cloth to wipe off children's hands after meals prior to diapering where handwashing occurs immediately after.
I. 3	O: Door to bathroom is kept open for when not in use. R: Doors to bathrooms shall remain closed when not in use to reduce the risk of disease transmission. COS: Inspector observed provider closing bathroom door during inspection.
F. 4(B)	O: Carpet squares and door rug observed in infant/toddler area. R: Non-absorbent material shall be provided on floors in infant/toddler spaces. COS: Provider removed carpet squares and door rug from infant toddler area.
F. 5	O: Provider stated that all floors in children areas where they are contacted with body fluids, are cleaned with Pine-Sol and not properly washed, rinsed, and sanitized. R: Floors shall be washed, rinsed, and sanitized when contacted by body fluids. COS: Provider emailed inspector a picture of receipt showing the purchase of separate mops to properly wash, rinse, and sanitize floors.
G. 2	O: Wooden spoons and heavily scoured cutting boards found stored in kitchen area. R: All food equipment and utensils in good repair, and wood shall not be used as a food-contact surface due to being absorbent. COS: Inspector observed provider removing heavily scoured cutting boards and wooden spoons from kitchen area.

The above facility has been inspected and <input checked="" type="checkbox"/> does <input 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 	SIGNATURE OF CHILD CARE PROVIDER 
TELEPHONE (573) 547-6564	DATE 07/09/2020
DATE 07/09/2020	DATE 07/09/2020

FACILITY NAME:

Little Explorers Learning Center

DVN:

002764156

DATE

07/09/2020

SECTION #

OBSERVATIONS

Notes: Facility does not have a separate mop sink, mop bucket is filled by manual 3-compartment sink in kitchen area, and after use grey water is discarded in toilet, which is washed, rinsed, and sanitized at the end of the day.

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

TELEPHONE

DATE

(573) 547-6564 07/09/2020

SIGNATURE OF CHILD CARE PROVIDER

DATE

07/09/2020