



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

Arrival Time	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time	
Date	

Initial	Annual	Reinspection	Lead	Special Circumstances _____
FACILITY NAME			DVN	COUNTY CODE
ADDRESS (Street, City, State, Zip Code)			INSPECTOR'S NAME (Print)	

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.	1. Food from approved source and in sound condition; no excessively dented cans.						
2. No environmental hazards observed.	2. No use of home canned food. No unpasteurized milk.						
3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	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.						
4. Well ventilated, no evidence of mold, noxious or harmful odors.	4. Precooked food reheated to 165°.						
5. Screens on windows and doors used for ventilation in good repair.	5. Food requiring refrigeration stored at 41° F or below.						
6. No indication of lead hazards.	6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp at time of Inspection _____ ° F.						
7. No toxic or dangerous plants accessible to children.	7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)						
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.	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.						
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	9. Food, toxic agents, cleaning agents not in their original containers properly labeled.						
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection _____ ° F.	10. No food or food related items stored or prepared in diapering areas or bathrooms.						
11. Pets free of disease communicable to man.	11. Food stored in food grade containers only.						
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).						
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.						
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.						
15. A minimum of 18" separation between drinking fountains & hand sinks.	15. Food served and not eaten shall not be re-served to children in care.						
16. No high hazards cross-connections.	16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.						
B. WATER SUPPLY (circle type)	F. CLEANING AND SANITIZING						
<table border="1"> <tr> <td style="background-color: black; color: white;">COMMUNITY</td> <td style="background-color: black; color: white;">NON-COMMUNITY</td> <td style="background-color: black; color: white;">PRIVATE</td> </tr> <tr> <td colspan="3" style="background-color: black; color: white;">PRIVATE SYSTEMS ONLY</td> </tr> </table>	COMMUNITY	NON-COMMUNITY	PRIVATE	PRIVATE SYSTEMS ONLY			1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. 2. All utensils and toys air dried. 3. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids. 4. The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks. B. Non-absorbent floors in infant/toddler spaces. C. Infant/Toddler toys used during the day. 5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids. 6. Appropriate test strips available and used to check proper concentration of sanitizing agents. 7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.
COMMUNITY	NON-COMMUNITY	PRIVATE					
PRIVATE SYSTEMS ONLY							
1. Constructed to prevent contamination.							
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)							
C. SEWAGE (circle type)							
<table border="1"> <tr> <td style="background-color: black; color: white;">COMMUNITY</td> <td style="background-color: black; color: white;">ON-SITE</td> </tr> <tr> <td colspan="2" style="background-color: black; color: white;">ON-SITE SYSTEMS ONLY</td> </tr> </table>	COMMUNITY	ON-SITE	ON-SITE SYSTEMS ONLY				
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ON-SITE SYSTEMS ONLY							
1. DNR Regulated System: Type: _____							
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.							
3. Meets local requirements.							
D. HYGIENE							
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.							
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.							
3. Personnel preparing/serving food is free of infection or illness.							

