



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
SANITATION INSPECTION REPORT
LICENSED CENTERS, GROUP HOMES AND
LICENSE-EXEMPT FACILITIES

Arrival Time	CODES X = Defects Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time	
Date	

PAGE 1 OF

Initial	Annual	Re-Inspection	Lead	Special Circumstances:
FACILITY NAME			DVN	COUNTY CODE
ADDRESS (Street, City, State, Zip Code)			INSPECTOR'S NAME	

An inspection of your facility has been made on the above date. Any non-compliances are marked below with an X.

A. GENERAL REQUIREMENTS		E. FOOD PROTECTION	
1. Clean and free of unsanitary conditions.		1. Food from an 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 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 135° F; all hot food kept at 135° F or above.	
4. Well ventilated, no evidence of mold, noxious or harmful odors.		4. Precooked food reheated to 165° F.	
5. Screens on windows and doors used for ventilation in good repair.		5. Food requiring refrigeration stored at 41° F or below.	
6. No indications of lead hazards.		6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp(s) at time of inspection:	
7. No toxic or dangerous plants accessible to children.		7. Metal stemmed thermometer reading 0 - 220° F in 2° increments for checking food temperatures.	
8. Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items.		8. Food, food related items and utensils covered and stored to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods. No bare hand contact with 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 shall be properly labeled.	
10. Hot water temperature at sinks accessible to children: 100°-120° F. Temp(s) at time of inspection:		10. No food stored or prepared in diapering areas or bathrooms.	
11. Pets free of diseases 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 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, smoking, drinking during food preparation.	
15. A minimum of 18" separation between drinking fountains and hand sinks.		15. Food served and not eaten shall not be re-served to children in care.	
16. No high hazard cross connections.		16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	
B. WATER SUPPLY (check type)		F. CLEANING AND SANITIZING	
COMMUNITY	NON-COMMUNITY	PRIVATE	
PRIVATE SYSTEMS ONLY			
1. Constructed to prevent contamination.		1. All items requiring sanitizing shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations.	
2. Meets DHSS water quality requirements.		2. All utensils and toys air dried.	
A. Bacteriological sample results:		3. The following items washed, rinsed and sanitized after each use:	
B. Chemical sample results:		A. Food Utensils.	
C. SEWAGE (check type)		B. Food contact surfaces including eating surfaces, high chairs, etc.	
COMMUNITY	ON-SITE	C. Potty chairs and adapter seats.	
ON-SITE SYSTEMS ONLY		D. Diapering surfaces.	
1. DNR Regulated System		E. All toys that have had contact with body fluids.	
Type:		4. The following items are washed, rinsed and sanitized at least daily:	
2. DHSS Regulated System		A. Toilets, urinals, handsinks.	
Type:		B. Non-absorbant floors in infant/toddler spaces.	
Meets DHSS requirements.		C. Infant/Toddler toys used during the day.	
3. Meets local requirements.		5. Walls, ceiling, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	
D. HYGIENE		6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	
1. Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods.		7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	
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 free of infection or illness.			

G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS
1. Single service items not reused.	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 equipment in good repair.
3. Food preparation and storage areas have adequate lighting.	3. Facilities approved AFTER October 31, 1991 have:
4. Kitchen equipment that produces excessive grease laden vapors, moisture, or heat is properly vented.	Enclosed with full walls and solid doors. Doors closed when not in use.
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997.	4. Facilities approved AFTER October 31, 1998 have:
6. No carpeting or absorbent floor coverings in food preparation areas.	Mechanical venting to prevent molds and odors.
7. Adequate preparation and storage equipment for hot foods.	5. Hand washing sinks located in or immediately adjacent to the bathrooms.
8. Facilities with a capacity of 20 children or less shall have:	6. No carpeting or absorbent floor coverings.
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.	7. Sufficient lighting for cleaning.
B. If a mechanical dishwasher is used, a minimum of two sinks located in the food preparation area labeled as:	8. No storage of toothbrushes or mouthable toys.
1) Hand washing only 2) Food preparation only.	J. INFANT/TODDLER UNITS
9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:	1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.
B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation areas labeled as:	K. DIAPERING AREA
1) Hand washing only 2) Food preparation only.	1. No utensils or toys washed, rinsed or stored in the diaper changing area.
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:	2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.
A. Facilities located in a provider's residence shall have separate food preparation and storage areas.	3. Diapering surface smooth, easily cleanable, nonabsorbent, and in good repair.
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.
C. If a commercial dishwasher is used, a sink located in the food preparation area labeled as food preparation.	5. Soiled diaper container emptied, washed, rinsed, and sanitized daily.
H. CATERED FOODS	L. REFUSE DISPOSAL
1. Catered food from inspected and approved source.	1. Adequate number of containers.
2. Safe food temperature maintained during transport. Temperature at arrival:	2. Clean, nonabsorbent, in sound condition.
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	3. Outside refuse area clean; containers covered at all times.
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(8), G(9), or G(10).	4. Inside food refuse containers covered as required.
5. Food and food related items protected from contamination during transport.	5. Restrooms used by staff have covered refuse containers.

The above facility has been inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services.	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.
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SIGNATURE OF INSPECTOR 	SIGNATURE OF CHILD CARE PROVIDER
TELEPHONE	DATE
TELEPHONE	DATE

