

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

Arrival Time 10:45 am	CODES x = Non-Compliance Note			
Departure Time 1:15 pm	N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements			
Date 05/25/2021	with provider IN = In Compliance			

	Initial ✓ Annual Reinspection Lead Special Circums	tances					
COUNTY CODE Little Miracles Learning Center 002481872 COUNTY CODE							
ADDRESS (Street, City, State, Zip Code)			INSPECTOR'S NAME (Print)				
17	Sycamore Road Perryville, MO 63775				Melanie Zernicke & Tay	ylor Br	ady
An ins	spection of your facility has been made on the above date. Any non-com	pliance					
	ENERAL			OOD PROTECTION		ad cons	~
	Clean and free of unsanitary conditions.	X			and in sound condition; no excessively dente	ed cans.	X
_	No environmental hazards observed.	IN		No use of home canned food		4- 44F°F	IN
3	No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	Х	and another roods cooked to deliber 1.10 1.17 instantion in processing				*
	Well ventilated, no evidence of mold, noxious or harmful odors.	IN		Precooked food reheated to			*
	Screens on windows and doors used for ventilation in good repair.	IN		Food requiring refrigeration:			IN
	No indication of lead hazards.	IN	6.		accessible readable thermometer required.	Foods in	IN
	No toxic or dangerous plants accessible to children.	Χ		freezer frozen solid.	See note on page 3. F.		IIV
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.	X		Metal stemmed thermometer temperatures. (Also use to che	reading 0° - 220° F in 2° increments for check to knot water temperature.)		IN
	All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	IN	Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, and the stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, and the stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, and the stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, and the stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, and the stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, and the stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, and the stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, and the stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, and the stored and handled to prevent contamination by individuals, pests, toxic agents, and the stored area agents are stored and the stored area agents.				*
10.	Hotwater temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection See note on page 3. °F.	IN	medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods. 9. Food, toxic agents, cleaning agents not in their original containers properly				IN
	Pets free of disease communicable to man.	*		labeled.			
	Pets living quarters clean, and well maintained.	*			stored or prepared in diapering areas or bathro	ooms.	IN
13.	Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	*	Food stored in food grade containers only. Food thawed under refrigeration, 70° F running water, or microwave (if part of the			IN *	
14.	Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	*	cooking process). 13. No animals in food preparation or food storage areas.				IN
15	A minimum of 18" separation between drinking fountains & hand sinks.	*	No eating, drinking, and/or smoking during food preparation.			IN	
		INI					IN
	6. No flight hazards cross-conflections.					aged data	114
D. W	ATER SUPPLY (circle type)	ΔTF	16.	after opening or preparation.		scaru uate	X
	COMMUNITY NON-COMMUNITY PRIVATE after opening or preparation. PRIVATE SYSTEMS ONLY F. CLEANING AND SANITIZING						
1.	Constructed to prevent contamination.	N.A.	1.		shall be washed, rinsed and sanitized with a	approved	Maria de la maria
20.11			1.	agents, methods, and conce			X
	Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed)		All utensils and toys air dried.		i.		*
В.			A. 3. The following items washed, rinsed and sanitized after each use			se:	
				A. Foodutensils			Х
C. S	EWAGE (circle type)			B. Food contact surfaces in	cluding eating surfaces, high chairs, etc.		X
MISSESSE	COMMUNITY ON-SITE			C. Potty chairs and adapter	seats.		X
	ON-SITE SYSTEMS ONLY	发热		D. Diapering surface			X
1.	DNR Regulated System: Type: City of Perryville	IN		E. All toys that have had cor	ntact with body fluids.		*
Samuel .	Type. City of Perryville	1000	4.	4. The following items are washed, rinsed and sanitized at least daily:			
2	DHSS Regulated System:	N.A.		A. Toilets,urinals, hand sink	S.		*
	Type: N.A.			B. Non-absorbent floors in it	nfanVtoddler spaces.		X
	Meets DHSS-SCCR requirements.			C. Infanl/Toddler toys used of			*
D. H	Meets local requirements. YGIENE	IN	5.	Walls, ceilings, and floors cl contacted by body fluids.	ean and in good repair. Cleaned and sanitize	zed when	х
	Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	IN	6.	Appropriate test strips ava sanitizing agents.	illable and used to check proper concent	tration of	IN
	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.	x	7.	Soiled laundry stored and ha food related items and child	andled in a manner which does not contamin contact items.	nate food,	Х
3.	Personnel preparing/serving food is free of infection or illness.	IN					

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report DATE 05/25/2021 FACILITY NAME 002481872 Little Miracles Learning Center I. BATHROOMS **G. FOOD EQUIPMENT AND UTENSILS** IN IN 1. Cleaned as needed or at least daily. Single service items not reused. 2.Paper towels stored and dispensed in a manner that minimizes contamination. All X 2. All food equipment and utensils in good repair. X equipment in good repair. IN 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 IN Enclosed with full walls and solid doors. Doors closed when not in use. X is properly vented. 4. Facilities approved AFTER October 31, 1998 have: 5. Facilities shall have mechanical refrigeration for facility use only. IN IN Exception: License-Exempt facilities approved BEFORE October 31, 1997 Mechanically vented to prevent molds and odors 6. No carpeting or absorbent floor coverings in food preparation area. 5. Hand washing sinks located in or immediately adjacent to the bathroom. IN IN 6. No carpeting or absorbent floor coverings. IN 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 IN 8. No storage of toothbrushes or mouthable toys. 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 N.A. J. INFANT / TODDLER UNITS 1. If food preparation occurs, shall have a sink for food preparation separate from the compartment sink with a third portable compartment for the final sanitizing step. IN B. If a mechanical dishwasher is used, a minimum of two sinks located in food diapering hand washing sink. preparation area abeled as: N.A. 2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with IN 1) Hand washing only 2) Food preparation only. proper methods and equipment. 9. Facilities with a capacity of more than 20 children approved BEFORE October 31, K. DIAPERING AREA IN 1. No utensils or toys washed, rinsed or stored in the diaper changing area. 1991, shall have: 2. Hand sink with warm running water located in the diapering area immediately A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in IN N.A. accessible to the diapering surface. conjunction with the mechanical dishwasher; or use a 3 compartment sink. 3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair. IN B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: 4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located N.A. X 1) Hand washing only 2) Food preparation only. in diapering area. 5. Soiled diaper container emptied, washed, rinsed and sanitized daily IN 10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have: L. REFUSE DISPOSAL IN 1. Adequate number of containers A. Facility located in provider's residence shall have separate food preparation and N.A. 2. Clean, nonabsorbent, in sound condition. IN storage areas 3. Outside refuse area clean; containers covered at all times. X B. A commercial dishwasher or a 3 compartment sink in addition to a separate IN 4. Inside food refuse containers covered as required. hand washing sink. IN If a commercial dishwasher is used, a sink located in food preparation area 5. Restrooms used by staff have covered refuse containers. IN N.A. labeled as food preparation. **SECTION# OBSERVATIONS** H. CATERED FOODS Note: Lunch: 1. Catered food from inspected and approved source. N.A Peas / hot holding on stovetop: 160.0°F 2. Safe food temperature maintained during transport. Fish sticks / cooked in oven: 209.0°F N.A. °F Temperature at arrival Vanilla yogurt / stored inside infant/toddler Frigidaire 3. Facility using catered food exclusively shall have a hand washing sink in cooler portion: 38.0°F N.A kitchen/food service area. 4. Facility not using single service utensils exclusively meets applicable dishwashing Facility is connected to the City of Perryville, water N.A. requirements as stated in Section G(B), or G(9), or G(10). supply and sewer system. 5. Food and food related items protected from contamination during transport. N.A. The above facility has been inspected and does does not conform with the sanitation The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (X) requirements of the Missouri Department of Health and Senior Services Section for Child Care on this form. I agree to comply with these requirements. SIGNATURE OF INSPECTOR TELEPHONE SIGNATURE OF CHILD CARE PROVIDER DATE luck o Mining FL Saylor Brady (573) 547-6564 05/25/2021 05/25/2021

	oup Homes and License-Exempt Facilities					
FACILITY NAM			DVN: 002481872	DATE 05/25/2021		
SECTION #	#	BSERVATIONS	Maria Maria Maria	10000000000000000000000000000000000000		
A. 11-13 A. 14	Observation: Childcare provider stated that there are Observation: Childcare provider stated that there is no	not pets at facility at this o swimming pool(s) at fac	time. cility at this time.			
Note(s):	Sanitizing food contact surfaces: - Manual 3-compartment sink uses approved Clorox Inspector verified concentration using a chlorine test k		centration of 50 parts p	er million (ppm).		
Sanitizing non-food contact surfaces: - Spray bottle sanitizers in restrooms are observed at a concentration 100 ppm Spray bottle sanitizers at all infant/toddler diaper changing stations (x3) are observed at a concentration of 200 ppm Spray bottle sanitizer at 2-year-old classroom diaper changing station observed at a concentration 100 ppm Spray bottle sanitizer at 3-year-old and school-ager's classrooms observed at a concentration 50 ppm / remixed to 10 ppm during inspection (see noted violation F. 1 on page 6). *All sanitizing solutions were mixed with EPA approved Great Value or Clorox Bleach, inspector verified all sanitizing concentrations using a chlorine test kit during inspection.						
	Equipment temperatures: Kenmore cooler/staff freezer: 40.0°F / -2.0°F Kenmore cooler/freezer: 38.0°F / 18.0	Infant/toddler Frigidaire Kenmore chest freezer	cooler/freezer: 39.0°F :: -3.0°F adjusting	F/4.0°F		
	Infant/toddler handwash sink in bathroom: 114.0°F Infant/toddler handwash sink in toddler area: 108.0°F Infant/toddler handwash sink by prep sink: 114.0°F Two-year-old left handwash sink: 114.0°F School-agers boy's bathroom handwash sink: 117.0°F School-agers boy's bathroom handwash sink: 114.0°F	Infant/toddler hand Two-year-olds right Three-year-old han School-agers girls b	wash sink in infant area wash sink in unused ar t handwash sink: 114.0 dwash sink: 113.0°F pathroom handwash sin pathroom handwash sin	ea: 105.0°F 0°F nk: 114.0°F		
F. 3(d)	Observation: Dirt-like debris observed on infant/toddler diaper changing station. Required: Diapering surfaces shall be washed, rinsed and sanitized after each use. CORRECTED: Inspector observed child care provider cleaned and sanitized diaper changing table during inspection.					
A. 1	Observation: Dirt-like debris observed underneath rugs throughout infant/toddler area. Floor is heavily soiled with water and dirt-like debris in school-ager's classroom underneath water fountains and in both restrooms. Floor is soiled underneath rugs in preschool classroom and 3-year-old classroom. Required: Facilities must be kept clean throughout.					
F. 4(a)	Observation: Damp candy and some small ants is stored in the handwash sink in infant/toddler unit (not in use at this time) that is located near the door leading to the outdoor play area. Handwash sink is soiled with dirt-like debris by the infant/toddler Frigidaire refrigeration unit. Both handwash sinks in school-ager's classroom are soiled with dirt-like debris. Both water fountains in school ager's classroom is soiled with dirt-like debris. Toilet in storage area is soiled with fecal-like debris. Toilet in 2-year-old classroom is soiled with fecal like debris. Required: Toilets, urinals, and hand sinks shall be washed, rinsed and sanitized at least daily. CORRECTED: Inspector observed child care provider voluntarily discard candy and ants from handwash sink in infant/toddler unit (not in use at this time), and cleaned all plumbing/toilet fixtures during inspection.					
F. 3(a)						
the sanita	ve facility has been inspected and does does not conform with ation requirements of the Missouri Department of Health and Senior Section for Child Care Regulation.		the issues marked by an aster comply with these requiremer			
SGNATURE C	OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	•	DATE		
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	oup Homes and License-Exempt Facilities n Inspection Report						
FACILITY NAI Little I	ME: Miracles Learning Center		DVN: 002481872	DATE 05/25/2021			
SECTION	#OBS	SERVATIONS	5.0 0 100 100 100 100	Gertal Resistant			
F. 3(b)	Observation: Infant high chair is soiled with food-like debris in-between crevices of high chair pad and underneath high chair pad. Required: High chairs shall be washed, rinsed and sanitized after each use. CORRECTED: Inspector observed child care provider wash, rinse, sanitized high chair during inspection.						
G. 2	Observation: Some cup lids in infant/toddler unit stored clean are heavily scored from children chewing on lid. Required: All food equipment and utensils in good repair. Any food equipment or utensils that cannot be properly cleaned or is pitted, cracked, dented or chipped shall be replaced. CORRECTED: Inspector observed child care provider voluntarily discard chewed-up cup lids during inspection.						
A. 1	Observation: Cooler refrigeration units throughout facility observed with food-like debris on shelving and ice-like debris on the inside of freezer refrigeration units. Crock pot used to warm bottles of breast milk in infant toddler unit is soiled with a build-up of lime-like debris. Stove-top catch pans are heavily soiled with a burnt-on food-like debris. Required: Facilities including quipment shall be kept clean and free of unsanitary conditions.						
A. 8	Observation: Borax cleaning chemical is stored in craft cabinet above child contact craft items. Cleaning chemicals in spray bottles in both school-ager's restrooms observed stored hanging above shelf over children's handwash sinks. Required: Toxic agents may not be stored over/with food items, food contact surfaces or children's items. CORRECTED: Inspector observed child care provider move Borax cleaning chemical to food prep sink cabinet away from child contact items during inspection. Inspector also observed child care provider relocate cleaning chemicals in spray bottles in both school-ager's restrooms so that they are not over children's handwash sinks during inspection.						
L. 3	Observation: Garbage can stored outside in play area is uncovered. Required: Outside storage containers shall be covered with tight fitting lids to prevent entrance of insects, rodents and other pests. The use of unprotected plastic and paper bags for storage of refuse outside is prohibited.						
A. 1	Observation: Paper litter is observed in outside playground area. Required: Excess litter and unused items must be cleared from the premises.						
A. 3	Observation: Wasp observed in outdoor shed housing several outdoor toys for children. Required: Facility shall be kept free of insects and pests.						
A. 1	Observation: Inspector observed a stuffed animal in outdoor play area. Required: Children's personal items must be stored properly to prevent contamination.						
F. 3(c)	Observation: Inspector observed a dirty potty adapter seat in infant/toddler employee bathroom. Potty adapter seat in school-ager's classroom is heavily soiled with fecal-like debris. Required: Potty chairs and adapter seats shall be washed, rinsed and sanitized after each use.						
A. 1	Observation: Storage area observed with children's toys on the floor. Required: Facilities shall be kept clean and free of unsanitary conditions.						
F. 7	Observation: Soiled linens are not stored in a non-absorbent container or washable laundry bag and observed stored or the floor in a pile. Required: Soiled laundry shall be stored in non-absorbent containers or washable laundry bag until removed for laundering.						
the sanita	we facility has been inspected and ☐ does ✓ does not conform with ation requirements of the Missouri Department of Health and Senior Section for Child Care Regulation.		the issues marked by an asteri comply with these requiremen				
	DF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE			
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	roup Homes and License-Exempt Facilities					
FACILITY N		DVN: 00248	DATE 05/25/2021			
SECTION	\#	OBSERVATIONS	的基础社会 经金额股票			
l. 2	Observation: Duct tape is observed on both faucets to handwash sinks in 2-year-old classroom, which does not allow water to turn on to allow children to properly wash their hands. Required: All sinks, urinals and toilets that are required based on the capacity of the facility shall be in good repair, in working order and be supplied with water under pressure. CORRECTED: Inspector observed child care provider remove tape from handwash sinks during inspection allowing children to properly wash their hands. Child care provider stated that the duct tape was placed on faucets to help the water stay shut off while both handwash sinks were repaired.					
D. 2	Observation: Children in 2-year-old classroom observed not washing hands after going to the bathroom, being outside, or before eating lunch; due to duct tape on faucets preventing children from washing their hands. Required: Caregivers and children shall wash hands before preparing, serving, eating food, and glove use; and after toileting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, smoking and as necessary.					
A. 8	Observation: Paper toweling, and high chair cover is stored in food prep sink cabinet underneath sewer line. Single-use paper toweling stored on the floor underneath handwash sink in the infant/toddler unit. Sea shells, single-use paper toweling, and other children's craft items observed stored in 2-compartment sink cabinet in 2-year-olds classroom underneath sewer waste line. Required: Child contact items stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.					
1. 2	Observation: Food prep sink is leaking in the infant/toddler unit. Faucet is leaking at the 2-compartment sink in 2-year-olds classroom. Water pressure is dropping at the handwash sink in kitchen area. Required: All sinks, urinals and toilets that are required based on the capacity of the facility shall be in good repair, in working order and be supplied with water under pressure.					
G. 2	Observation: Water fountain in school-ager's classroom is observed leaking onto floor. Required: All food equipment shall be in good repair.					
K. 4	Observation: Diaper trash can used does not have a tight fitting lid provided. Required: Soiled diapers shall be stored in a solid, nonabsorbent container with tight fitting lids located in the diapering area.					
A. 1	Observation: Potty adapter seat located in 2-year-olds classroom restroom, is torn and not easily cleanable. Required: Children's items shall be clean and free of unsanitary conditions. Any material used to repair cracks and tears on surfaces such as diapering surfaces or high chairs must leave the surface smooth and easy to be cleaned so as not to leave cracks, and collect dirt or germs. Duct tape is not approved to repair tears in diapering surfaces, high chairs or other areas of infant/toddler rooms.					
A. 8	Observation: Plunger observed accessible to children in 2-year-olds classroom restroom. Plungers observed accessible to children in both school-ager's restrooms. Chemicals in cabinet located underneath 2-compartment sink in 2-year-olds classroom is accessible to children due to having no lock provided on cabinet sink. Required: Toxic products must be stored behind child proof doors or in an area inaccessible to children. CORRECTED: Inspector observed child care provider removed plungers from 2-year-olds classroom restroom and both school ager's classroom restrooms, and stored both plungers in a closet/area that is not accessible to children.					
A. 7	Observation: Child care provider is unable to identify if all plants in entryway are non-toxic or poisonous to children. Required: Caregivers must be able to identify all plants in the child care space. If the identity of a plant is not known, the children should not have access to the plant until the identity is known.					
the san	ove facility has been inspected and does does not conform itation requirements of the Missouri Department of Health and Senior s Section for Child Care Regulation.	with The inspector has discussed the issues r an (X) on this form. I agree to comply with	marked by an asterisk (*) and/or marked by h these requirements.			
SGNATURE	OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	DATE			
Mh	i I I Daylor Brady (573) 547-6564 05/25/2	2021 L. H. of	05/25/2021			

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	roup Homes and License-lon Inspection Report					
FACILITY NAME: Little Miracles Learning Center				DVN: 002481872	DATE 05/25/2021	
SECTION	1#		OBS	SERVATIONS		
A. 1	Observation: Black table in school-ager's classroom is chipping paint. Required: Equipment shall be clean and free of unsanitary conditions. Peeling paint (not lead based) must be scraped and the debris removed					
F. 1	Observation: Spray sanitizer for non-food contact surfaces provided in school-ager's classroom is at a concentration of 50 ppm. Required: All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods and concentrations. The manufacturer's directions for use shall be strictly followed. 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. CORRECTED: Inspector observed child care provider remix spray sanitizer with approved clorox bleach to a concentration of 100 ppm during inspection.					
1. 3		oor to boys restroom in sc s to bathrooms shall rema			en.	
F. 5	. 5 Observation: Wall around mop sink observed with water damage. Required: Walls, ceilings, and floors facilities shall be kept clean and in good repair.					
A. 1	Observation: Some sleeping clots in 3-year-olds classroom are torn at the corners. Required: Children's items shall be kept clean and free of unsanitary conditions.					
A. 1	Observation: Fan in kitchen area is soiled with dust-like debris. Required: Facilities including equipment shall be kept clean and free of unsanitary conditions.					
E. 1	Observation: Custom processed raw ground beef stored in Kenmore freezer portion and is not approved to be used within child care facility. Required: Food from an approved source and in sound condition; meats, poultry and fish shall be purchased from an inspected facility. CORRECTED: Child care provider stated that the meat is for personal use and was not placed in the correct staff freezer. Inspector observed child care provider remove custom processed raw ground beef stored in Kenmore freezer portion and place in the staff freezer portion of other Kenmore refrigeration unit in kitchen area during inspection.					
E. 16	 E. 16 Observation: Open package of cheese singles and hot dogs are not provided with a date mark. Required: Refrigerated Potentially Hazardous Foods shall be properly marked with 7- day discard date after opening or preparation. CORRECTED: Inspector observed food employee voluntarily discard open package of hot dogs and provided discard date on open package of cheese singles during inspection. *Outdoor gate by air conditioning unit is not latch and accessible to children and will be refeered to Childcare Licensing Bureau. Inspector discussed how to properly mix sanitizing solutions, date mark food items, hanging mops up after use to air dry, maintenance of premises, the use of hair restraints while preparing food, and having food employee attend a food safety class at the Perry County Health Department. During inspection inspector observed child care provider coughing while holding an infant, and discussed with child care provider good practices to prevent the spread of disease. A reinspection shall be conducted within 30 days of today's inspection or by 06/25/2021; child care provider may contact inspector if ready for reinspection before scheduled reinspection. 					
the sanit	•	cted and does <a>d does n does n Missouri Department of Health an egulation.		The inspector has discussed to an (X) on this form. I agree to		
SGNATURE	OF INSPECTOR	TELEPHONE	DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE
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