



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 09:25	CODES X = Defects Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 12:35	
Date 2/10/22	
PAGE 1 OF 5	

Initial Annual Re-Inspection Lead Special Circumstances: **Change of Ownership**




FACILITY NAME The Growing Tree, LLC	DVN 001396921	COUNTY CODE 157
ADDRESS (Street, City, State, Zip Code) 1289 PCR 902, Perryville, MO 63775	INSPECTOR'S NAME Jon Peacock/Taylor Brady	

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.	X	1. Food from an approved source and in sound condition; no excessively dented cans.	OK
2. No environmental hazards observed.	OK	2. No use of home-canned food. No unpasteurized milk.	OK
3. No evidence of insects, spiders, rodents or 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 135° F; all hot food kept at 135° F or above.	*
4. Well ventilated, no evidence of mold, noxious or harmful odors.	OK	4. Precooked food reheated to 165° F.	OK
5. Screens on windows and doors used for ventilation in good repair.	OK	5. Food requiring refrigeration stored at 41° F or below.	OK
6. No indications of lead hazards.	OK	6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp(s) at time of inspection: <i>Frigidaire refrigerator/freezer: 28F-3F (Ambient)</i>	OK
7. No toxic or dangerous plants accessible to children.	OK	7. Metal stemmed thermometer reading 0 - 220° F in 2° increments for checking food temperatures.	OK
8. Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items.	OK	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.	X
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	X	9. Food, toxic agents, cleaning agents not in their original containers shall be properly labeled.	OK
10. Hot water temperature at sinks accessible to children: 100°-120° F. Temp(s) at time of inspection: <i>Restroom sink: 101F, 103F</i>	OK	10. No food stored or prepared in diapering areas or bathrooms.	OK
11. Pets free of diseases communicable to man.	N.A.	11. Food stored in food grade containers only.	OK
12. Pets living quarters clean and well maintained.	N.A.	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.	N.A.	13. No animals in food preparation or food storage areas.	N.A.
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	N.A.	14. No eating, smoking, drinking during food preparation.	OK
15. A minimum of 18" separation between drinking fountains and hand sinks.	N.A.	15. Food served and not eaten shall not be re-served to children in care.	N.A.
16. No high hazard cross connections.	OK	16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	OK
B. WATER SUPPLY (check type)		F. CLEANING AND SANITIZING	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE		1. All items requiring sanitizing shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations.	
PRIVATE SYSTEMS ONLY		2. All utensils and toys air dried.	
1. Constructed to prevent contamination.	N.A.	3. The following items washed, rinsed and sanitized after each use:	
2. Meets DHSS water quality requirements.	N.A.	A. Food Utensils.	
A. Bacteriological sample results:		B. Food contact surfaces including eating surfaces, high chairs, etc.	
B. Chemical sample results:		C. Potty chairs and adapter seats.	
C. SEWAGE (check type)		D. Diapering surfaces.	
<input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> ON-SITE		E. All toys that have had contact with body fluids.	
ON-SITE SYSTEMS ONLY		4. The following items are washed, rinsed and sanitized at least daily:	
1. DNR Regulated System Type: <i>N.A.</i>	N.A.	A. Toilets, urinals, handsinks.	
2. DHSS Regulated System Type: <i>Conventional OWTS with soil dispersal field</i> Meets DHSS requirements.	OK	B. Non-absorbant floors in infant/toddler spaces.	
3. Meets local requirements.	N.A.	C. Infant/Toddler toys used during the day.	
D. HYGIENE		5. Walls, ceiling, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	
1. Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods.	OK	6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	
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.	OK	7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	
3. Personnel preparing/serving food free of infection or illness.	*		

Centers, Group Homes and License-Exempt Facilities		O = Observed R = Required	PAGE 2 OF 5
Sanitation Inspection Report			
FACILITY NAME <i>The Growing Tree, LLC</i>		DVN 001396921	DATE 2/10/22
G. FOOD EQUIPMENT AND UTENSILS		I. BATHROOMS	
1. Single service items not reused.	*	1. Cleaned as needed or at least daily.	OK
2. All food equipment and utensils in good repair.	OK	2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.	OK
3. Food preparation and storage areas have adequate lighting.	OK	3. Facilities approved AFTER October 31, 1991 have:	
4. Kitchen equipment that produces excessive grease laden vapors, moisture, or heat is properly vented.	OK	Enclosed with full walls and solid doors. Doors closed when not in use.	OK
5. Facilities shall have mechanical refrigeration for facility use only. <i>Exception: License-Exempt facilities approved BEFORE October 31, 1997.</i>	OK	4. Facilities approved AFTER October 31, 1998 have:	
6. No carpeting or absorbent floor coverings in food preparation areas.	OK	Mechanical venting to prevent molds and odors.	OK
7. Adequate preparation and storage equipment for hot foods.	OK	5. Hand washing sinks located in or immediately adjacent to the bathrooms.	OK
8. Facilities with a capacity of 20 children or less shall have:		6. No carpeting or absorbent floor coverings.	OK
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.	OK	7. Sufficient lighting for cleaning.	OK
B. If a mechanical dishwasher is used, a minimum of two sinks located in the food preparation area labeled as: 1) Hand washing only 2) Food preparation only.		8. No storage of toothbrushes or mouthable toys.	*
9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:		J. INFANT/TODDLER UNITS	
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.	1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.	N.A.
B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation areas labeled as: 1) Hand washing only 2) Food preparation only.		2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	N.A.
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:		K. DIAPERING AREA	
A. Facilities located in a provider's residence shall have separate food preparation and storage areas.	N.A.	1. No utensils or toys washed, rinsed or stored in the diaper changing area.	OK
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.		2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	OK
C. If a commercial dishwasher is used, a sink located in the food preparation area labeled as food preparation.		3. Diapering surface smooth, easily cleanable, nonabsorbent, and in good repair.	OK
		4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.	OK
		5. Soiled diaper container emptied, washed, rinsed, and sanitized daily.	X
H. CATERED FOODS		L. REFUSE DISPOSAL	
1. Catered food from inspected and approved source.	N.A.	1. Adequate number of containers.	OK
2. Safe food temperature maintained during transport. Temperature at arrival:	N.A.	2. Clean, nonabsorbent, in sound condition.	OK
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	N.A.	3. Outside refuse area clean; containers covered at all times.	OK
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(8), G(9), or G(10).	N.A.	4. Inside food refuse containers covered as required.	OK
5. Food and food related items protected from contamination during transport.	N.A.	5. Restrooms used by staff have covered refuse containers.	OK
The above facility has been inspected and <input type="checkbox"/> does <input checked="" type="checkbox"/> 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.	
SIGNATURE OF INSPECTOR 	TELEPHONE 573-518-2695	DATE 2/10/2022	SIGNATURE OF CHILD CARE PROVIDER <i>Emailed to Rbwengert@cclink.net</i>
			DATE 2/10/2022

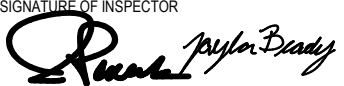
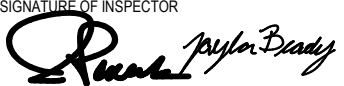
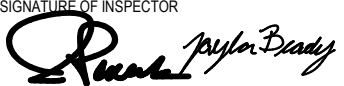
Section #	OBSERVATIONS
	<i>Note: I conducted this inspection with Ms. Taylor Brady, PHES, of the Perry County Health Department.</i>
	<i>A-3 O: Rodent droppings, a dead spider and clutter were observed in the basement storage room.</i>
	<i>O: Rodent droppings and debris observed in the kitchen cabinets and within pantry.</i>
	<i>O: Rodent droppings observed in the stove storage drawer in the kitchen.</i>
	<i>O: Opening observed through wall in the kitchen sink cabinet. (COS by sealing)</i>
	<i>O: Possible openings observed on exterior rear wall of building where air conditioner line enters the building. (COS by sealing the openings in the rear wall).</i>
	<i>O: Leaf litter and debris was observed accumulating within the outdoor play area.</i>
	<i>R: The presence of insects, spiders, rodents, rodent entry points and harborage may not exist in child care space.</i>
	<i>Note: Home canned foods observed in the basement storage room are not used in the child care facility per Ms. Wengert. Per Ms. Wengert, this room is not licensed child care space.</i>
	<i>F-3C O: Toilet adapter seat was not being washed, rinsed, sanitized and air dried between uses by children according to Ms. Wengert.</i>
	<i>R: Toilet adapter seats and potty chairs must be washed, rinsed, sanitized and air dried between uses by children.</i>
	<i>F-5 O: Debris observed in basement windows.</i>
	<i>O: Debris and buildup observed with debris on the floor in the kitchen.</i>
	<i>R: Walls, ceilings and floors must be clean.</i>
	<i>A-1 O: Debris observed within the restroom sink cabinet.</i>
	<i>O: Debris observed in the kitchen cabinets.</i>
	<i>R: The premises must be clean and free of unsanitary conditions.</i>

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Section #	OBSERVATIONS
	<p><i>F-3B O: Kitchen tables are not washed, rinsed and sanitized prior to use according to Ms. Wengert.</i></p> <p><i>R: Food contact surfaces including eating surfaces of tables, high chairs, etc., must be washed, rinsed, sanitized prior to use.</i></p> <p><i>Note: Chlorine sanitizer observed at 50 ppm in the dish tub as part of the manual ware-washing process in the kitchen. The spray bottle containing sanitizer for the restroom diapering area was observed at 100 ppm.</i></p> <p><i>Note: Food Temperatures:</i> <i>Cheese pizza from oven: 180F</i> <i>Green beans in pan on stove top: 198F</i> <i>Milk in the refrigerator: 36F</i></p> <p><i>E-8 O: Raw beef patties observed stored above ready-to-eat fish sticks in the Frigidaire freezer. (COS by moving raw beef patties)</i></p> <p><i>O: Bottle of fingernail polish remover observed stored in cabinet beside food sprinkles and above refrigerator. (COS by moving fingernail polish)</i></p> <p><i>R: Food must be stored to prevent contamination by other foods or toxic agents, etc.</i></p> <p><i>A-9 O: Low flow volume of hot water originating from the restroom sinks mixing faucets as compared to the cold water flow.</i></p> <p><i>R: Hot and cold running water must be provided under pressure.</i></p> <p><i>Note: A visual review of the front area of the property between the home and PCR 902 was conducted. A concrete manhole cover believed to be the location of the septic tank was observed. Snow on the ground partially obscured the ground surface. However, no surfacing of effluent was observed in this area.</i></p>

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Section #	OBSERVATIONS
	<p><i>K-5 O: According to Ms. Wengert, the soiled diaper container is not currently washed, rinsed and sanitized daily.</i></p> <p><i>R: The soiled diaper container must be washed, rinsed, sanitized daily.</i></p>

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