

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
Departure Time	N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements
Date	with provider IN = In Compliance

AF	AND LICENSE-EXEMPT FACILITIES		IN = In Compliance				
	Initial Annual Reinspection Lead Special Circumst	tances:					
FACILIT	/ NAME		DVN COUNTY CODE				
ADDRES	S (Street, City, State, Zip Code)		INSPECTOR'S NAME (Print)				
An in	spection of your facility has been made on the above date. Any non-comp	oliances are	marked below.				
	A. GENERAL E. FOOD PROTECTION						
	Clean and free of unsanitary conditions.		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.				
	Well ventilated, no evidence of mold, noxious or harmful odors.		Precooked food reheated to 165°.				
	Screens on windows and doors used for ventilation in good repair.	5.	Food requiring refrigeration stored at 41°F or below.				
	No indication of lead hazards.	6.	6. Refrigerator 41° For below, accessible readable thermometer required. Foods in				
	No toxic or dangerous plants accessible to children.		freezer frozen solid. Temp at time of Inspection° F.				
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.	7.	letal stemmed thermometer reading 0° - 220° F in 2° increments for checking food mperatures. (Also use to check hot water temperature.)				
	All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	8.	8. Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines,				
	Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.	9.	medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods. Food, toxic agents, cleaning agents not in their original containers properly labeled.				
	Pets free of disease communicable to man.	- 10					
	Pets living quarters clean, and well maintained.		No food or food related items stored or prepared in diapering areas or bathrooms.				
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				
14.	Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.		cooking process). No animals in food preparation or food storage areas.				
15	A minimum of 18" separation between drinking fountains & hand sinks.		No eating, drinking, and/or smoking during food preparation.				
	No high hazards cross-connections.		Food served and not eaten shall not be re-served to children in care.				
	ATER SUPPLY (check type)		Refrigerated potentially hazardous foods properly marked with 7-day discard date				
J. W	COMMUNITY NON-COMMUNITY PRIVA	16. TE	after opening or preparation.				
	PRIVATE SYSTEMS ONLY		EANING AND SANITIZING				
	Constructed to prevent contamination.	1.	All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.				
	Meets DHSS-SCCR water quality requirements. Bacteriological sample results.	2.	2. All utensils and toys air dried.				
	Chemical (Prior SCCR Approval Needed)		The following items washed, rinsed and sanitized after each use:				
			A. Foodutensils				
C. SI	EWAGE (check type)		B. Food contact surfaces including eating surfaces, high chairs, etc.				
	COMMUNITY ON-SITE		C. Potty chairs and adapter seats.				
4	ON-SITE SYSTEMS ONLY		D. Diapering surface				
1.	DNR Regulated System: Type:		E. All toys that have had contact with body fluids. The following items are weeked sizeed and conjected at least deity.				
		4.	The following items are washed, rinsed and sanitized at least daily:				
2	DHSS Regulated System: Type:		A. Toilets,urinals, hand sinks. B. Non-absorbent floors in infanVtoddler spaces.				
	Meets DHSS-SCCR requirements.		C. Infani/Toddler toys used during the day.				
3.	Meets local requirements.	5.					
D. HY	GIENE Care givers and children wash hands using soap, warm running water and sanitary		contacted by body fluids.				
	Care givers and children wash hards using soap, warm rulning water and samilarly hand drying methods. 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.		Appropriate test strips available and used to check proper concentration of sanitizing agents.				
			 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 is free of infection or illness.						

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report			
FACILITY NAME	DVN	DATE	
G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS		
Single service items not reused.	Cleaned as needed or at least daily.		
All food equipment and utensils in good repair.	2.Paper towels stored and dispensed in a manner that minimizes contamination. All		
3. Food preparation and storage areas have adequate lighting.	equipment in good repair.		
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat	3. Facilities approved AFTER October 31, 7		
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.	4. Facilities approved AFTER October 31, 1998 have:		
Exception: License-Exempt facilities approved <u>BEFORE October 31, 1997</u>	Mechanically vented to prevent molds and		
6. No carpeting or absorbent floor coverings in food preparation area.	5. Hand washing sinks located in or immedia		
7. Adequate preparation and storage equipment for hot foods.	6. No carpeting or absorbent floor coverings	i.	
8. Facilities with a capacity of 20 children or less shall have:	7. Sufficient lighting for cleaning.		
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	8. No storage of toothbrushes or mouthable to	Dys.	
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. B. If a mechanical dishwasher is used, a minimum of two sinks located in food	J. INFANT / TODDLER UNITS 1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.		
preparation area labeled as: 1) Hand washing only 2) Food preparation only.	Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.		
9. Facilities with a capacity of more than 20 children approved BEFORE October 31,	K. DIAPERING AREA		
1991, shall have:	No utensils or toys washed, rinsed or stor	red in the diaper changing area.	
Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.		
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.		
preparation area labeled as: 1) Hand washing only 2) Food preparation only.	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.		
10. Facilities with a capacity of more than 20 children approved AFTER October 31,	5. Soiled diaper container emptied, washed, rinsed and sanitized daily.		
1991 shall have:	L. REFUSE DISPOSAL		
A. Facility located in provider's residence shall have separate food preparation and	1. Adequate number of containers.		
storage areas.	2. Clean, norabsorbent, insound condition.		
B. A commercial dishwasher or a 3 compartment sink in addition to a separate	Outside refuse area clean; containers covered at all times.		
hand washing sink. C. If a commercial dishwasher is used, a sink located in food preparation area	4. Inside food refuse containers covered as required.		
labeled as food preparation.	5. Restrooms used by staff have covered refuse containers.		
H. CATERED FOODS	SECTION #	OBSERVATIONS	
Catered food from inspected and approved source.			
Safe food temperature maintained during transport. Temperature at arrival °F. *F.			
Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.			
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).			
5. Food and food related items protected from contamination during transport.			
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 Car Regulation			
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER Puh Fal	DATE	