A CONTRACTOR OF THE OWNER

MISSOURI DEPARTMENT OF HEA SECTION FOR CHILD CARE REGI SANITATION INSPECTION LICENSED CENTERS, GROU AND LICENSE-EXEMPT FA

								Page 1	of	
	SECTION FOR C	RTMENT OF HEALTH & SE HILD CARE REGULATION	ION			Arrival Time Departure Time		X = Non-	CODES X = Non-Compliance Noted N.O. = Not Observed	
		SANITATION INSPECTION REPORT				Departure Time		N.A. = Not Applicable		
VAL BE	LICENSED CENTERS, GROUP HOMES					Date			ussed requirements provider	
AND LICENSE-EXEMPT FACILITIES							IN = In Compliance			
Initia	al Annual Re	einspection Lead	Special Circumst	tances:						
FACILITYNAME							DVN		COUNTY CODE	
ADDRESS (Stree	eet, City, State, Zip Code)						INSPECTOR'S NAME (Print)			
An inspect	tion of your facility has	been made on the above	date. Any non-comp	liances are	marked	pelow.				
A. GENEI			, ,			OTECTION				
	n and free of unsanitary c	conditions.		1.	1. Food from approved source and in sound condition; no excessively dented cans.					
	nvironmental hazards obs			2.	No use of home canned food. No unpasteurized milk.					
3. No ev	No evidence of insects, spiders, rodents or pest entry points, or pest harborage.				 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	f mold, noxious or harmful odo	rs.	4.	Precook	ed food reheated to) 165°.			
	Screens on windows and doors used for ventilation in good repair.			5.	5. Food requiring refrigeration stored at 41°F or below.					
6. No in	6. No indication of lead hazards.				 Refrigerator 41° F or below, accessible readable thermometer required. Foods 					
7. No to	7. No toxic or dangerous plants accessible to children.				freezer fi	zen solid.				
store	 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.	 Temp at time of Inspection° F. 7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.) 					
					 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. Food, toxic agents, cleaning agents not in their original containers properly 					
runni	9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.			8.						
time	O. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.			9.						
	1. Pets free of disease communicable to man.				labeled.					
	. Pets living quarters clean, and well maintained.				10. No food or food related items stored or prepared in diapering areas or bathrooms.					
	 Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis. 				11. Food stored in food grade containers only. 12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).					
14. Swim	 Swimming/wading pools filtered, treated, tested and water quality records main- tained. Meets local codes. 									
							ion or food storage areas			
		etween drinking fountains & hand	I SINKS.				smoking during food prepa			
	igh hazards cross-connectic			15.			shall not be re-served to c			
	B. WATER SUPPLY (check type) COMMUNITY NON-COMMUNITY PRIVAT				16. Refrigerated potentially hazardous foods after opening or preparation.			roperly marked with 7-day discard date		
		RIVATE SYSTEMS ONLY		F. C		G AND SANITI				
	structed to prevent contam			1.		requiringsanitizing nethods, and conce	shall be washed, rinsed a entrations.	nd sanitized with	h approved	
	ts DHSS-SCCR water q eriological sample results.			2.	-	ils and toys air drie				
	mical (Prior SCCR Approva				3. The following items washed, rinsed and sanitized after each use:					
				A. Food	-					
C. SEWA	GE (check type)				B. Food	contact surfaces ir	ncluding eating surfaces, h	high chairs, etc.		
	COMMUNITY		ON-SITE		C. Pottv	chairs and adapter	seats.			

Buotenological sample results.		,				
B. Chemical (Prior SCCR Approval Needed)		3. The following items washed, rinsed and sanitized after each use:				
		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 OF	NLY	D. Diapering surface				
1. DNR Regulated System:		E. All toys that have had contact with body fluids.				
Туре:		4. The following items are washed, rinsed and sanitized at least daily:				
2 DHSS Regulated System: Type: Meets DHSS-SCCR requirements.		A. Toilets, urinals, hand sinks.				
		B. Non-absorbent floors in infanVtoddler spaces.				
		C. Infanl/Toddler toys used during the day.				
3. Meets local requirements.		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when	-			
. HYGIENE		contacted by body fluids.				
 Care givers and children wash hands using soap,w hand drying methods. 	arm running water and sanitary	 Appropriate test strips available and used to check proper concentration of sanitizing agents. 	-			
2. Care givers and children wash hands BEFORE: pre						
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.		 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 infectio	n or illness.					

Centers, Group Homes and License-Exempt Facilities
Sanitation Inspection Report

FACILITY NAME	DVN	DATE			
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 minimiz	es 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, 1991 have:				
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 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	ne bathroom.			
7. Adequate preparation and storage equipment for hot foods.	6. No carpeting or absorbent floor coverings.				
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 toys.				
conjunction with the mechanical dishwasher; or a 3 compartment sink or a 2	J. INFANT / TODDLER UNITS				
compartment sink with a third portable compartment for the final sanitizing step.	1. If food preparation occurs, shall have a sink for food preparation s	eparate from the			
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	diapering hand washing sink.				
preparation area labeled as:	2. Utensils used in the I/T Unit washed, rinsed and sanitized after ea	ch use with			
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				
1991, shall have:	1. No utensils or toys washed, rinsed or stored in the diaper ch	nanging area.			
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	2. Hand sink with warm running water located in the diape	ring area immediately			
conjunction with the mechanical dishwasher; or use a 3 compartment sink.	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:	4. Soiled diapers stored in a solid, nonabsorbent container with	n tight fitting lid located			
1) Hand washing only 2) Food preparation only.	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 sanitiz	ed 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, nonabsorbent, in sound condition.				
B. A commercial dishwasher or a 3 compartment sink in addition to a separate	3. Outside refuse area clean; containers covered at all times.				
hand washing sink.	4. Inside food refuse containers covered as required.				
C. If a commercial dishwasher is used, a sink located in food preparation area	5. Restrooms used by staff have covered refuse containers.				
labeled as food preparation.	SECTION # OBSERVATIO	ONS			
H. CATERED FOODS 1. Catered food from inspected and approved source.					
1. Cateled lood from hispected and approved source.					
2. Safe food temperature maintained during transport.					
Temperature at arrival °F.					
3. 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	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 Car Regulation					
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	DATE			
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	OHU				
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