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	
	MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICE SECTION FOR CHILD CARE REGULATION					Arrival Time Departure Time		X = Non-	CODES X = Non-Compliance Noted N.O. = Not Observed	
		SANITATION INSPECTION REPORT						N.A. = Not Applicable		
VAL BE	37	ENTERS, GROUP HON				Date			ussed requirements provider	
MDCCCX+	AND LICENSE	E-EXEMPT FACILITIES	6					IN = In Co		
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				
	. Clean and free of unsanitary conditions.			1.	1. Food from approved source and in sound condition; no excessively dented cans.					
	nvironmental hazards obs			2.	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. For freezer frozen solid. 					
7. No to	7. No toxic or dangerous plants accessible to children.									
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.) 					
		r foundes or combination found	to with bot and cold				. ,			
runni	9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.			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. 					
time	0. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.			9.	9. Food, toxic agents, cleaning agents not in their original containers properly					
	free of disease communio				labeled.					
	living quarters clean, and						stored or prepared in diape	ring areas or bath	hrooms.	
	tiles are prohibited on the acosis.	e premises. Birds of the Parro	ot Family tested for			red in food grade co			10 1 0 1	
14. Swim		ed, treated, tested and water q	uality records main-		cooking	process).	ation, 70° F running water,		if part of the	
							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			
	R SUPPLY (check t	ype) NON-COMMUNITY	PRIVA		after ope	ning or preparation		rked with 7-day o	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						hed, rinsed and sanitiz	ed 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:		A. Toilets, urinals, hand sinks.				
Туре:		B. Non-absorbent floors in infanVtoddler spaces.				
Meets DHSS-SCCR requirements.		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 minimizes contain	mination. 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 <u>AFTER</u> October 31, 1991 have:					
is properly vented.	Enclosed with full walls and solid doors. Doors closed when not in us	se.				
5. Facilities shall have mechanical refrigeration for facility use only.	4. Facilities approved <u>AFTER</u> October 31, 1998 have:					
Exception: License-Exempt facilities approved <u>BEFORE October 31, 1997</u>	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 bathroo	om.				
 7. Adequate preparation and storage equipment for hot foods. 8. Facilities with a capacity of 20 children or less shall have: 	 6. No carpeting or absorbent floor coverings. 7. Sufficient lighting for cleaning. 					
	8. No storage of toothbrushes or mouthable toys.					
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	J. INFANT / TODDLER UNITS					
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.	 If food preparation occurs, shall have a sink for food preparation separate fit 	rom the				
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	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 w proper methods and equipment. 	ith				
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 changing a	area.				
A. 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 accessible to the diapering surface. 	immediately				
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in go	ood repair.				
preparation area labeled as: 1) Hand washing only 2) Food preparation only.	 Soiled diapers stored in a solid, nonabsorbent container with tight fittin in diapering area. 	ng lid located				
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	3. 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					
1. Catered food from inspected and approved source.						
2. Safe food temperature maintained during transport. Temperature at arrival °F.						
 Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area. 						
 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	r marked by an (X)				
requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation SENATURE OF INSPECTOR TELEPHONE DATE	e on this form. I agree to comply with these requirements. SIGNATURE OF CHILD CARE PROVIDER	DATE				
Um KM uh	Builting D-	DATE				
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