



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

Arrival Time 9:44am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 1:09pm	
Date 11-17-16	

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME The ABC Schoolhouse & Childcard Center/Kim Larkins	DVN 002447838	COUNTY CODE 187
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ADDRESS (Street, City, State, Zip Code) 101 Hyler Drive, Farmington MO 63640	INSPECTOR'S NAME (Print) John Wiseman
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An inspection of your facility has been made on the above date. Any non-compliances are marked below.

A. GENERAL **E. FOOD PROTECTION**

1. Clean and free of unsanitary conditions.	X	1. Food from approved source and in sound condition; no excessively dented cans.	
2. No environmental hazards observed.	X	2. No use of home canned food. No unpasteurized milk.	
3. No evidence of insects, spiders, rodents or pest entry points, 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 140° F. All hot food kept at 140° F or above.	
4. Well ventilated, no evidence of mold, noxious or harmful odors.		4. Precooked food reheated to 165°.	
5. Screens on windows and doors used for ventilation in good repair.		5. Food requiring refrigeration stored at 41° F or below.	
6. No indication of lead hazards.		6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp at time of Inspection <u>32 - 40</u> ° F.	
7. No toxic or dangerous plants accessible to children.		7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	
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.		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.	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 properly labeled.	
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection <u>98 - 106</u> ° F.	X	10. No food or food related items stored or prepared in diapering areas or bathrooms.	
11. Pets free of disease communicable to man.		11. Food stored in food grade containers only.	
12. Pets living quarters clean, and well maintained.		12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.		13. No animals in food preparation or food storage areas.	
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.		14. No eating, drinking, and/or smoking during food preparation.	
15. A minimum of 18" separation between drinking fountains & hand sinks.		15. Food served and not eaten shall not be re-served to children in care.	
16. No high hazards cross-connections.		16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	X

B. WATER SUPPLY (circle type)

COMMUNITY	NON-COMMUNITY	PRIVATE
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1. Constructed to prevent contamination.	
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)	

C. SEWAGE (circle type)

COMMUNITY	ON-SITE
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ON-SITE SYSTEMS ONLY	
1. DNR Regulated System: Type: _____	
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.	
3. Meets local requirements.	

D. HYGIENE

1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	
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.	
3. Personnel preparing/serving food is free of infection or illness.	

F. CLEANING AND SANITIZING

1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	
2. All utensils and toys air dried.	
3. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids.	
4. The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks. B. Non-absorbent floors in infant/toddler spaces. C. Infant/Toddler toys used during the day.	
5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	X
6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	
7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	

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

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G. FOOD EQUIPMENT AND UTENSILS

1. Single service items not reused.
2. All food equipment and utensils in good repair. X
3. Food preparation and storage areas have adequate lighting.
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.
5. Facilities shall have mechanical refrigeration for facility use only.
Exception: License-Exempt facilities approved BEFORE October 31, 1997
6. No carpeting or absorbent floor coverings in food preparation area.
7. Adequate preparation and storage equipment for hot foods.
8. Facilities with a capacity of 20 children or less shall have:
 - 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.
 - B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as:
 - 1) Hand washing only 2) Food preparation only.
9. Facilities with a capacity of more than 20 children approved **BEFORE** October 31, 1991, shall have:
 - A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.
 - B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as:
 - 1) Hand washing only 2) Food preparation only.
10. Facilities with a capacity of more than 20 children approved **AFTER** October 31, 1991 shall have:
 - A. Facility located in provider's residence shall have separate food preparation and storage areas.
 - B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.
 - C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.

H. CATERED FOODS

1. Catered food from inspected 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.

[Handwritten signature]

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 Care Regulation

SIGNATURE OF INSPECTOR 	TELEPHONE 573-431-1947	DATE 11-17-16
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I. BATHROOMS

1. Cleaned as needed or at least daily.
2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.
3. Facilities approved **AFTER** October 31, 1991 have:
Enclosed with full walls and solid doors. Doors closed when not in use. X
4. Facilities approved **AFTER** October 31, 1998 have:
Mechanically vented to prevent molds and odors.
5. Hand washing sinks located in or immediately adjacent to the bathroom.
6. No carpeting or absorbent floor coverings.
7. Sufficient lighting for cleaning.
8. No storage of toothbrushes or mouthable toys.

J. INFANT / TODDLER UNITS

1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.
2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.

K. DIAPERING AREA

1. No utensils or toys washed, rinsed or stored in the diaper changing area.
2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.
3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.
4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.
5. Soiled diaper container emptied, washed, rinsed and sanitized daily.

L. REFUSE DISPOSAL

1. Adequate number of containers.
2. Clean, nonabsorbent, in sound condition. X
3. Outside refuse area clean; containers covered at all times.
4. Inside food refuse containers covered as required. X
5. Restrooms used by staff have covered refuse containers.

SECTION #	OBSERVATIONS
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	<p>Cheese quesedilla = 211F Mixed veg = 190, Milk = 33F True kitchen cooler = 32F Frigidaire freezer = 4F Kenmore freezer = 2F Water temp at cafeteria hand wash sinks = 98F Hand wash sink temps: Baby room #1 = 100F, #2 = 104F #3 = 105F Two year old room = 104 -105F 3-4 Year old room = 106F, 106F Mini coolers in Baby rooms: #1=34F, #2=32, #3=40</p> <p>This facility uses public water and sewer.</p> <p>The follow-up inspection will be done on 12-16-16.</p>
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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 CHILD CARE PROVIDER 	DATE 11-17-16
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FACILITY NAME:

The ABC Schoolhouse & Childcard Center/Kim Larkins

DVN:

002447838

DATE

11-17-16

SECTION #**OBSERVATIONS**

- E8) Raw shell eggs were observed stored above ready to eat foods in the kitchen refrigerator. Food shall be protected from cross contamination. COS by rearranging the foods.
- E16) An open bag of pre-cut lettuce was observed in the kitchen refrigerator without a discard date. Potentially hazardous foods held refrigerated shall be labeled with a discard date. COS by discarding the lettuce.
- L4) The kitchen trash can was not covered when not in use. COS by placing the lid on the trash can.
- L2) The lid to the kitchen trash can was observed to be dirty. Refuse containers shall be clean. COS by cleaning the lid.
- A1) Food residue was observed on the upper interior of the kitchen microwave. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the microwave interior.
- A1) An accumulation of debris was observed on the blade of the kitchen can opener. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing, and sanitizing the can opener.
- A1) Food splatters were observed on the surface of wall cabinets above the kitchen counter surfaces. The facility shall be clean and free of unsanitary conditions. COS by cleaning the cabinets.
- A1) An accumulation of dust and debris was observed on cooking equipment in clean storage. Food contact surfaces shall be clean to sight and touch.
- G2) Various pieces of damaged disposable food storage items were observed in clean storage in the kitchen. All food equipment shall be in good repair.
- A3) Rodent droppings were observed on shelving in kitchen base cabinets. There shall be not evidence of insects, spiders or rodents. COS by cleaning the cabinet interior.
- A2) A can of ant and roach killer was observed stored below the sink in the kitchen. There shall be no environmental hazards. COS by discarding the insect killer.
- G2) A leak was observed at the three compartment sink faucet. All food equipment shall be in good repair.
- A2) An accumulation of dust and debris was observed on the surfaces of the box fans in the kitchen and in the cafeteria area. There shall be no environmental hazards.
- A9) The bank of four hand wash sinks located in the cafeteria area were observed to have an accumulation of hard water deposits on the faucet outlet to such an extent that it impedes the free flow of water, rendering the sinks unusable. All sinks shall be equipped with hot and cold running water through a mixing valve.
- A9) Soap and paper towels were not provided at the hand wash sinks in the cafeteria area. All hand wash sinks shall be provided with hand soap and a sanitary means of hand drying.
- A10) The hot water temperature at the hand wash sinks in the cafeteria area was measured at 98F. Water temperature at sinks accessible by children shall be in the range of 100F - 120F.
- A1) A bath towel was observed in use as an absorbent surface under the food prep sink in baby room #1. The facility shall be free of unsanitary conditions. COS by removing the towel.
- A1) Plumbing was observed leaking below the food prep sink in baby room #2. The facility shall be free of unsanitary conditions.
- E8) Clean linens were observed stored below dripping plumbing in baby room #2. Clean linens shall be protected from sources of contamination.
- A2) A stand fan located in the east foyer was observed to have a heavy accumulation of dust and debris on it's surfaces. There shall be no environmental hazards.
- A9) Soap and paper towels were not available at the hand wash sink in the two year old room. Please adequately provision all hand wash sinks.
- A2) Treated lumber appears to be used on the floor of a piece of play ground equipment. The shall be no environmental hazards. Please apply sealant to the wood surface.
- I3) The doors to the boys and girls restrooms in the 3-4 year old rooms were observed to be open. Restroom doors shall be closed when not in use.
- F5) Missing and loose floor tiles were observed in the boys restroom in the 3-4 year old rooms. Walls, floors and ceilings shall be in good repair.

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 Care Regulation.

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

DATE

SIGNATURE OF CHILD CARE PROVIDER

DATE

573-431-1947

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