



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

Arrival Time 9:05 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:40 am	
Date 2-25-2015	

Initial Annual Reinspection Lead Special Circumstances Y = complies, COS = corrected on site

FACILITY NAME Abundant Blessings Christian Daycare & Preschool/Jessica Zimmerman	DVN 001916298	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 303 Second Street, Park Hills, MO 63601	INSPECTOR'S NAME (Print) Rose Mier	

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.	Y
2. No environmental hazards observed.	Y	2. No use of home canned food. No unpasteurized milk.	Y
3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	Y	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.	Y
4. Well ventilated, no evidence of mold, noxious or harmful odors.	Y	4. Precooked food reheated to 165°.	Y
5. Screens on windows and doors used for ventilation in good repair.	Y	5. Food requiring refrigeration stored at 41° F or below.	X
6. No indication of lead hazards.	Y	6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp at time of inspection <u>39, 0, 50</u> ° F.	X
7. No toxic or dangerous plants accessible to children.	Y	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.	X	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.	Y
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	Y	9. Food, toxic agents, cleaning agents not in their original containers properly labeled.	X
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of inspection <u>see below</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.	NA	11. Food stored in food grade containers only.	Y
12. Pets living quarters clean, and well maintained.	NA	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	Y
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	Y	13. No animals in food preparation or food storage areas.	Y
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	NA	14. No eating, drinking, and/or smoking during food preparation.	Y
15. A minimum of 18" separation between drinking fountains & hand sinks.	Y	15. Food served and not eaten shall not be re-served to children in care.	Y
16. No high hazards cross-connections.	Y	16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	Y

B. WATER SUPPLY (circle type)

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

C. SEWAGE (circle type)

<u>COMMUNITY</u> ON-SITE	
ON-SITE SYSTEMS ONLY	
1. DNR Regulated System: Type: _____	NA
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.	Y
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.	Y
3. Personnel preparing/serving food is free of infection or illness.	Y

F. CLEANING AND SANITIZING

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

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

FACILITY NAME **Abundant Blessings Christian Daycare & Preschool/Jessica Zimmerman** DVN **001916298** DATE **2-25-2015**

G. FOOD EQUIPMENT AND UTENSILS **I. BATHROOMS**

1. Single service items not reused.	Y	1. Cleaned as needed or at least daily.	Y
2. All food equipment and utensils in good repair.	Y	2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.	X
3. Food preparation and storage areas have adequate lighting.	Y	3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.	Y
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	Y	4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors.	Y
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997	Y	5. Hand washing sinks located in or immediately adjacent to the bathroom.	Y
6. No carpeting or absorbent floor coverings in food preparation area.	Y	6. No carpeting or absorbent floor coverings.	Y
7. Adequate preparation and storage equipment for hot foods.	Y	7. Sufficient lighting for cleaning.	Y
8. Facilities with a capacity of 20 children or less shall have:		8. No storage of toothbrushes or mouthable toys.	Y

J. INFANT / TODDLER UNITS	
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.	NA
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.	NA
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.	NA
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.	NA
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.	Y
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	Y
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	Y

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

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

H. CATERED FOODS **SECTION #** **OBSERVATIONS**

1. Catered food from inspected and approved source.	NA	Menu: Chicken patties - 195, oven Mashed potatoes (instant) - 151 - stovetop Jello with fruit Milk NOTE: Temperatures, continued Handwashing sinks: 120, 120, 111, 106, 110, 113 124 at downstairs dining room bathroom handsink 133 at 3-year old room handsinks 119 and 132 at 2-year old room handsinks 32/0 - 2-year refrigerator/freezer Refrigerator/freezer, ambient, ones room = 30/0 Freezer, furnace room, ambient = 10 Refrigerator/freezer, downstairs kitchen, ambient 5/40
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	NA	
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	NA	
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).	NA	
5. Food and food related items protected from contamination during transport.	NA	

This facility does not use the services of a caterer.

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: *Rose Mauer* TELEPHONE: 431-1947 DATE: 2-25-2015
 SIGNATURE OF CHILD CARE PROVIDER: *[Signature]* DATE: 2-25-2015

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Abundant Blessings Christian Daycare & Preschool/Jessica Zimmerman

DVN:

001916298

DATE

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SECTION #**OBSERVATIONS**

E9 - A liquid in a spray bottle was labeled as quaternary ammonia sanitizer, but employee identified it as chlorine bleach sanitizer. Toxic agents not in their original container shall be labeled with the contents.

COS by removing label and replacing with label that identified it as "bleach water."

A1 - The decorative curtain on the front of the kitchen counter, facing into dining area, was torn. Facility shall be kept in good condition.

COS by removing curtain.

I2 - The seat on the children's toilet in the first bathroom from the dining room was cracked and no longer effectively sanitized. Facility shall be free of unsanitary conditions.

A1 - Bare wood exposure observed on blue bean table in pre-K room, preventing effective cleaning and allowing absorbent surface. Toilets shall be in good repair.

E5, E6 - The GE refrigerator in the infant room had an ambient temperature of 50F; the soy milk stored in this refrigerator had an internal temperature of 50F. Potentially hazardous food shall be held in refrigerators at 41F or lower.

Temporarily corrected by discarding milk and moving other food that was opened today to another refrigerator. Please do not use this refrigerator until repaired or replaced and reliably holds food at 41F or lower.

*E7 - Discussion of how to calibrate food thermometer with cook.

A1 - Debris observed on the dish dryer rack in the ones room. Facility shall be free of unsanitary conditions.

COS by cleaning dryer rack.

A8 - Children's tempura paint that was not labeled as "non-toxic" was stored accessible to children in the extra classroom. Toxics shall not be accessible to children.

COS by moving to high shelf.

A1 - Both dish drying racks for the downstairs kitchen 3-vat sink had an accumulation of debris on their surfaces. Facility shall be free of unsanitary conditions.

COS by cleaning drying racks.

A10 - The hot water temperature in the downstairs restroom handsinks was 124F and 133F.

COS by lowering thermostat on hot water heater. Hot water temperature at close of inspection was 100F. Please continue to monitor to keep water at handwashing sinks between 100F and 120F.

I2 - The handwashing sink in the bathroom off the downstairs classroom was draining slowly. All sinks shall be in good repair.

Reinspection March 4, 2015.

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

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