



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

Arrival Time 9:53am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 12:55pm	
Date 2-23-17	

Initial Annual Reinspection Lead Special Circumstances _____

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

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.		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 _____ 40 ° 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.	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.	X
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.		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 _____ 126 ° 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.	
B. WATER SUPPLY (circle type)		F. CLEANING AND SANITIZING	
COMMUNITY NON-COMMUNITY PRIVATE			
PRIVATE SYSTEMS ONLY			
1. Constructed to prevent contamination.		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	X
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)		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.	
		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.	
C. SEWAGE (circle type)			
COMMUNITY ON-SITE			
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.			

Sanitation Inspection Report

FACILITY NAME:

Abundant Blessings Christian Daycare/Jessica Zimmerman

DVN:

001916298

DATE

2-23-17

SECTION

OBSERVATIONS

- A1) Food residue was observe on the blade of the counter mounted can opener in the main floor kitchen. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the can opener.
- A8) Spray bottles of soap and sanitizer were observed stored hanging on open wire shelving above clean equipment in the main floor kitchen. Child contact items shall be protected from contamination by medicines, toxic agents, cleaning agents and waste water drain lines. COS by removing the spray bottles.
- E8) A bag of apples were observed stored on the floor in the main floor kitchen. Food shall be stored to prevent contamination. COS by storing the apples in the refrigerator.
- E8) Employee belongings were observed stored atop bags of pasta in the main floor kitchen. Food shall be stored to prevent contamination. COS by removing the employee belongings.
- F1) Disinfectant wipes were observed stored on a shelf in the pre-K room. All items requiring sanitizing shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations.
- A8) A can of expanding foam sealant was observed stored on the floor in the pre-K room. Medicines and other toxic agents shall not be accessible to children. COS by removing the sealant from the area.
- A3) A visible gap was observed at the bottom of the front entry door. There shall be no evidence of insects, spiders, rodents or pest entry points or pest harborage.
- A8) A bottle of isopropyl alcohol was observed stored on a shelf above craft supplies in the extra pre-K room. Child contact items shall be protected from contamination by medicines, toxic agents, cleaning agents and waste water drain lines. COS by removing the alcohol from the area.
- A3) A visible gap was observed at the bottom left side of the side entry door in the pre-K room. There shall be no evidence of insects, spiders, rodents or pest entry points or pest harborage.
- A10) Most of the child access hand wash sinks in the facility were observed to have a hot water temperature greater than 120F. Hot water temperatures at hand wash sinks accessible to children shall be between 100-120F.
- A8) An uncontained bottle of medicine was observed stored on a shelf in the infant room refrigerator. Child contact items shall be protected from contamination by medicines, toxic agents, cleaning agents and waste water drain lines. COS by removing the medicine and discarding.
- A1) An accumulation of food residue was observed inside the microwave in the infants room. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the microwave interior.
- E8) Containers of baby food were observed stored in a cabinet below the two compartment sink in the infants room. Food and food contact items shall be stored to prevent contamination by individuals, pests, medicines, toxic agents, cleaning agents and waste water drain lines. COS by moving the food to a different location.
- A2) A can of air freshener was observed stored on a shelf in the infant room. There shall be no environmental hazards. COS by removing the air freshener from the facility.
- A8) Spray bottles of cleaner and sanitizer were observed stored atop the microwave on the counter top in the basement kitchen. Child contact items shall be protected from contamination by medicines, toxic agents, cleaning agents and waste water drain lines. COS by removing the cleaners and sanitizer from the area.
- A1) The finish was worn off of the toilet seats in the basement restroom and in the two year old restroom. Facilities shall be clean and free of unsanitary conditions.
- F1) Clorox disinfectant wipes were observed on shelving in the two year old room. All items requiring sanitizing shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations. COS by removing the wipes from the facility.

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



573-431-1947

2-23-17

SIGNATURE OF CHILD CARE PROVIDER

DATE



2-23-17