



MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES
SECTION FOR CHILD CARE REGULATION
SANITATION INSPECTION REPORT
FAMILY CHILD CARE HOME

Arrival Time 10:44 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:55 am	
Date August 26, 2016	

Initial Annual Reinspection Lead Special Circumstances _____

NAME Angels Unaware / Nicole Rose Patterson	DVN 002447847	COUNTY CODE 187
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ADDRESS (Street, City, State, Zip Code) 117 Dalton Street, Leadington, MO 63601-4405	INSPECTOR'S NAME (Print) Rose Mier
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An inspection of the premises of your facility has been made on the above date. Any defects are marked below with an X.

A. GENERAL **E. FOOD PROTECTION**

1. Premises clean and free of unsanitary conditions.	x	1. Food from approved source and in sound condition; no excessively dented cans.	
2. Premises free of environmental hazards observed	x	2. No use of home canned food. No unpasteurized milk.	
3. No evidence of insects, spiders, rodents or pest harborage.		3. If meals are served, kitchens shall have adequate equipment to store and prepare food safely with a minimum of a stove or other cooking equipment sized to meet the needs of the facility; a two compartment sink with hot and cold running water; and a refrigerator.	
4. Well ventilated, no evidence of mold, noxious or harmful odors.		4. 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.	
5. Screens on windows and doors used for ventilation in good repair.		5. Precooked food reheated to 165°.	
6. No indication of lead hazards.		6. Food requiring refrigeration stored at 41° F or below.	
7. No toxic or dangerous plants accessible to children.		7. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid.	
8. Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items.		8. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.		9. Food, food related items, and utensils covered and stored to prevent contamination by pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods.	x
10. Hotwater temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection <u>114</u> °F.		10. Food, toxic agents, cleaning agents not in their original containers properly labeled.	
11. Pets free of disease communicable to man.	na	11. No food or food related items stored or prepared in diapering areas or bathrooms.	
12. Pets living quarters clean, and well maintained.	na	12. Food stored in food grade containers only.	
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.		13. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	na	14. No animals in food preparation or food storage areas.	
		15. No eating, drinking, and/or smoking during food preparation.	
		16. Food served and not eaten shall not be re-served to children in care.	

B. WATER SUPPLY (circle type)

COMMUNITY NON-COMMUNITY PRIVATE

HIGH HAZARD CROSS CONNECTIONS

PRIVATE SYSTEMS ONLY:

Constructed to prevent contamination. _____
Meets MDOH-SCCR requirements/meets local requirements _____

A. Bacteriological sample results. _____
B. Chemical (Prior SCCR Approval Needed) _____

C. SEWAGE (circle type)

COMMUNITY ON-SITE

DNR Regulated System - Type: _____
DOH Regulated System - Type: _____

1. Functioning properly at time of inspection. (circle)	Yes	No
2. Single-Family residence lot consisting of three acres or more. (circle)	Yes	No
3. Health hazard to children. (circle)	Yes	No

Meets MDOH-SCCR requirements/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. An empty sink available in kitchen to wash hands during food preparation.	
4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering.	
5. Personnel preparing food free of infection or illness.	

F. CLEANING AND SANITIZING

1. Food utensils washed, rinsed and air dried.	
2. Single service items used only once.	
3. Food contact surfaces cleaned in place are washed, rinsed, and sanitized after each use with approved agents.	*
4. Infant/toddler toys, washed, rinsed and air dried after contact with body fluids, when soiled or at least daily.	
5. Diapering surface and potty chairs washed, rinsed and sanitized after each use with approved agents.	
6. Test kits available to check proper concentration of sanitizing agents.	
7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items.	

G. REFUSE DISPOSAL

1. Adequate number of containers.	
2. Clean, nonabsorbent, insect and rodent proof.	
3. Outside refuse containers covered at all times.	x
4. Inside containers covered when full or accessible to children.	
5. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area.	

Sanitation Inspection Report

FACILITY NAME:

Angels Unaware / Nicole Rose Patterson

DVN:

002447847

DATE

August 26, 2016

NOTES**LUNCH MENU:**

pizza croissant rolls - 157F, out of oven, cooling for service (pizza rolls were assembled from commercially prepared, fully-cooked ingredients)

lettuce vegetable salad -

applesauce - 34F

Kenmore refrigerator/freezer: 33F / 0F

E9 - A bag of potatoes was stored on the floor next to the trash can in the kitchen. Food shall be stored at least six inches off the floor.
CORRECTED ON SITE by placing potatoes in cabinet

A1 - Debris observed beneath the sleeping pad in the crib. Facility shall be clean.
CORRECTED ON SITE by cleaning crib and changing sheet

A2 - CCA-treated lumber on playground equipment was not sealed. Lumber shall be sealed annually to prevent contact with asbestos from breakdown of treatment chemical.

G3 - A child's broken bucket was used as a trash container on the playground. Outdoor trash receptacles shall be covered at all times.
CORRECTED ON SITE by removing trash from playground.

*F5 - Clorox Anywhere sanitizer was used to sanitize the diapering surface. This commercial product used chlorine as the sanitizer, and was labeled for use for food-contact surfaces and with children. However, the concentration of chlorine was 10 ppm (0.0095%). According to manufacturer's label, this solution needs to remain on the surface for two minutes, then may be dried with paper towel or air dried. Childcare code requires a chlorine concentration of 100 to 200 ppm, and a minimum contact time of 10 seconds, for sanitizing clean-in place equipment. Please ensure product is used according to manufacturer's label directions to be an effective sanitizer.

REINSPECTION - please notify our office when the wood playground equipment is sealed.

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

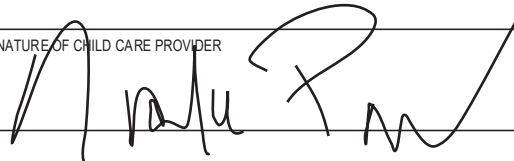


(573)431-1947

August 26, 2016

SIGNATURE OF CHILD CARE PROVIDER

DATE



August 26, 2016