MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES SECTION FOR CHILD CARE REGULATION SANITATION INSPECTION REPORT LICENSED CENTERS, GROUP HOMES AND LICENSE-EXEMPT FACILITIES					Arrival TimeCODES10:50amX= Non-CompDeparture TimeN.O. = Not Obser12:14pmN.A. = Not ApplicDateDate> DiscussedOctober 16, 2015requirement		Compliance Observed opplicable issed and A mply with		
FACILITYNAME Bright Beginnings Child Care Center						DVN 000417285		COUNTY COD	E
ADDRES	SS (Street, City, State, Zip Code)					INSPECTOR'S NAME (Print)			
	Sixth Street, Park Hills MO 63601			ma a ril ca d	halaut	John Wisema	an, 1507	*	
	spection of your facility has been made on the above date. Any non-cor ENERAL	npliance							
	Clean and free of unsanitary conditions.	X				and in sound condition; no	excessively de	ented cans	
	No environmental hazards observed.	<b>^</b>				I. No unpasteurized milk.			
	No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	X		Ground	beef cooked to 155	°F;poultry and pooled egg o at least 140°F. All hot foc			
4.	Well ventilated, no evidence of mold, noxious or harmful odors.		4.	Precook	ed food reheated to	165°.			
5.	Screens on windows and doors used for ventilation in good repair.		5.	Foodre	quiring refrigeration	stored at 41°F or below.			
6.	No indication of lead hazards.		6.	Refriger	ator 41° F or below, a	accessible readable thermo	ometer require	d. Foods in	
7.	No toxic or dangerous plants accessible to children.				rozen solid.		32 ° <sub>F.</sub>		
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.		7.	Metal ste		reading 0° - 220° F in 2° inc ck hot water temperature.)		ecking food	
9.	All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.		8.	contamir	ood, food related items, and utensils covered, stored and handled to pre- ontamination by individuals, pests, toxic agents, cleaning agents, water drain				
10.	Hot water temperature at sinks accessible to children - 100° - 120° F. <b>Temp at time of Inspection</b>		9.	9.         Food, toxic agents, cleaning agents not in their original containers properly					
11.	Pets free of disease communicable to man.			labeled.					
	Pets living quarters clean, and well maintained.					tored or prepared in diaperir	ng areas or bath	rooms.	
13.	Reptiles are prohibited on the premises. Birds of the Parrot Family tested for				ored in food grade co				
14.	Psittacosis. Swimming/wading pools filtered, treated, tested and water quality records main- tained. Meets local codes.			cooking	process).	tion, 70° F running water, c	or microwave (i	f part of the	
						on or food storage areas.			
	A minimum of 18" separation between drinking fountains & hand sinks.		14.		•••	moking during food prepara			
	No high hazards cross-connections.		15.			shall not be re-served to ch			
B. W.	ATER SUPPLY (circle type)	VATE	16.		ated potentially haza ening or preparation.	rdous foods properly mark	ed with 7-day o	liscard date	
	COMMUNITY NON-COMMUNITY PRIV PRIVATE SYSTEMS ONLY	VAIE	E C		IG AND SANITIZ	ZING			
1.	Constructed to prevent contamination.					shall be washed, rinsed and	d sanitized with	approved	
	Meets DHSS-SCCR water quality requirements.		- 1.		methods, and concer			approrod	X
	Bacteriological sample results.		2.	<ol> <li>All utensils and toys air dried.</li> </ol>					
	Chemical (Prior SCCR Approval Needed)		3.	The fol	owing items wash	ed, rinsed and sanitized	d after each	use:	
				A. Food	utensils				
C. SI	EWAGE (circle type)		ļ			cluding eating surfaces, hig	gh chairs, etc.		
COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY					chairs and adapter	seats.			
1	DNR Regulated System:				ering surface	tact with body fluids			
.	Type:		1			tact with body fluids. /ashed, rinsed and sanit	ized at least	daily:	
2	DHSS Regulated System:				ts,urinals, hand sinks		lizeu al least	uany.	
2	Type:				absorbent floors in ir				
	Meets DHSS-SCCR requirements.				I/Toddler toys used d				
	Meets local requirements. YGIENE		5.	Walls, ce		ean and in good repair. Cle	eaned and san	itized when	
	Care givers and children wash hands using soap,warm running water and sanitary hand drying methods. Care givers and children wash hands BEFORE: preparing, serving, and eating food.		6.		iate test strips ava g agents.	ilable and used to check	proper conce	entration of	
	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	7.		aundry stored and ha ated items and child	ndled in a manner which d contact items.	loes not contan	ninate food,	
3.	Personnel preparing/serving food is free of infection or illness.								

A Control of the second of th	Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report							
	ACILITY NAME Bright Beginnings Child Care Center			17285				
2 A list de spiperter and utamils in good repair. 3 A list de spiperter and utamils in good repair. 4 Kitcher replicher that protectes excessive grace laden vapors, moliture or hod is sproperly event. 5 Facilies and have machanich and refignation for facility use only the spiperter interval of the value and software and the spiperter interval of the value and software and the spinerer interval of the value and software and the spinerer interval of the value and software and the value an	G. FOOD EQUIPMENT AND UTENSILS		I. BATHROOMS					
	1. Single service items not reused.							
<ul> <li>It is approved AUTER Detailed at 199 have:</li> <li>Secondly valued.</li> <li>Fecilities shall have mechanical efficience or motive or m</li></ul>		Х		anner that minimizes contam	ination. All			
Is properly week.  Facilities with the mechanical defigeration for facility use only Enceptor: Leases Example facilities approved <u>BEFORE October 31</u> A deputer prevamion and storage quarter for horizon.  B in an example quarter for horizon.  A deputer prevamion and storage quarter for horizon.  B in an example quarter for horizon.  A deputer prevamion and storage quarter for horizon.  B in an example quarter for horizon.  A deputer prevamion and storage quarter for horizon.  B in an example quarter for horizon.  B in a methonical deformation generated BEEORE October 31.  B in an example quarter for horizon.  B in a methonical deformation generated BEEORE October 31.  B in an example quarter for horizon.  B in a methonical deformation generated BEEORE October 31.  B in an example quarter for horizon.  B in a methonical deformation generated BEEORE October 31.  B in a methonical deformation generated BEEORE October 31.  B in a methonical deformation generated BEEORE October 31.  B in an example quarter for horizon.  B in a methonical deformation generated BEEORE October 31.  B in an example quarter for horizon.  B in a methonical deformation generated BEEORE October 31.  B in an example quarter for horizon.  B in an examp								
Exception: Locked and Link mechanical distrustion for preparation and approved <u>EEDEPC Colcher 31</u> 1927  Exception: Locked 1, 2014 (1997) and 2014 (2014) (								
Exception: License-Example facilities approved <u>BEFORE October 31</u> 8. No carpeting or absorbert flox coverings in food preparation area. 9. Adequade preparation and scing-geophiement for hot foods. 9. Adequade preparation and scing-geophiement food preparatio					e.			
			· · · · · · · · · · · · · · · · · · ·					
P. Adequise preparation and storage equipreent for horizons.     A. Mochanical distrustives or employ an additional samitizing rinse in conjunction with the mechanical distrustives or a 3 compartment take or a 3. Unix ALV TODUCER UNITS     A. Mochanical distrustives or employ an additional samitizing rinse in conjunction with the mechanical distrustives or a 3 compartment rink and the adaptive of the adad								
<ol> <li>Facilies with a capacity of 20 children or less shall have:         <ul> <li>Sufficient lighting for cleaning.</li> <li>No decreage of loadbracket are mouthable toys.</li> <li>JIRAMI / TODLERUNIS</li> <li>If an end-and, addwarket or as compartment is it is its load to in the final sanitzing etcp.</li> <li>If an end-and, addwarket or as a compartment is its in the final sanitzing etcp.</li> <li>If and end-and addwarket or as a compartment is its load to in the final sanitzing etcp.</li> <li>If and end-and addwarket or as a compartment is its load to in the final sanitzing etcp.</li> <li>If and end-and end etch are and as antitzed of the end end end end end end end end end en</li></ul></li></ol>			-					
<ul> <li>A. Mechanical dishwasher that sanitizes or employ an additional sanitizing rine in conjunction with the mechanical dishwasher is used, a minimum of two sinks located in hood preparation across. State and equipment.</li> <li>J. Hind vashing only 2. Food preparation only.</li> <li>J. Foodness with a capacity of more than 20 children approved. <u>BEFORE October 31.</u> 116 of preparation across. State and equipment.</li> <li>J. Hand vashing only 2. Food preparation only.</li> <li>J. Foodness with a capacity of more than 20 children approved. <u>BEFORE October 31.</u> 116 of preparation across. State and equipment.</li> <li>J. Hand vashing only 2. Food preparation only.</li> <li>J. Foodness with a capacity of more than 20 children approved. <u>BEFORE October 31.</u> 106 or preparation across. State and equipment.</li> <li>J. Hand vashing only 2. J. Food preparation only.</li> <li>J. Foodness with a capacity of more than 20 children approved. <u>AETER October 31.</u> 1. Adquate number of containers.</li> <li>J. Dispering sintex area (darger stored in a sintex container with tight fitting id located in fits diagent grames.</li> <li>J. Solid diagen container empted, washed, rined and sanitized daily.</li> <li>J. LetterUSE JUSPOSA.</li> <li>J. Catered food from inspected and approved source.</li> <li>J. Solid diagen container empted. Source and an approved source.</li> <li>J. Solid diagen container empted. Source and an approved source.</li> <li>J. Solid diagen container sourced as required.</li> <li>J. Adequate number of containers.</li> <li>J. Catered food from inspected and approved source.</li> <li>J. Food and food related litres protected from containmination during transport.</li> <li>J. Food and food related litres protected from containmination during transport.</li> <li>J. Food and food related liters protected from containmination during transport.</li> <li>The re-inspection will be conducted on October 23, 2015.</li> <li>The re-inspection bis discussed the loss congle of source and bis and serior Services. Section for</li></ul>								
				21/2				
Comparison of the Misson Department of the first samiting step.     Si if a methanical distribusche is used, a minimum of two sinis located in food     preparation area kabled as:         1) Hand washing only 2) Food preparation only.     Soft and approved frame that samitizes and proved <b>BECREP October 31.</b> Total is write a samit for the dispering and washing only 2) Food preparation as a proved <b>BECREP October 31.</b> Total site with a mechanical distribuscher is used, a minimum of two sinis located in food     preparation area kabled as:         1) Hand washing only 2) Food preparation only.     Soft and and equipment.     A Mechanical distribuscher is used, a minimum of two sinis located in food     preparation area kabled as:     1) Hand washing only 2) Food preparation only.     Soft and previous that samitzes or employ an additional samitzing fine in     conjunction with the mechanical distribuscher is used, a minimum of two sinis located in food     preparation area kabled as:     1) Hand washing only 2) Food preparation only.     Soft and previous that a samitant is used, a minimum of two sinis located in     Soft and previous that analyzes and the endower is a samiting distribution of the dispering area.     Soft and previous that analyzes and the endower is a samiting distribution with the mechanical distribution only.     Soft and previous that analyzes and the endower is a samiting distribution with the mechanical distribution only.     Soft and previous that addition to a separate food preparation and storage area.     Soft and previous that addition to a separate food preparation area tabled as and the endower addition to a separate food preparation area tabled as and the endower and the methanice of th				Jys.				
	compartment sink with a third portable compartment for the final sanitizing step.		1. If food preparation occurs, shall have a sink for food preparation separate from the					
	preparation area labeled as:		2. Utensils used in the I/T Unit washed, rinsed an	d sanitized after each use wit	h			
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.     Contracted in providers taread and paperover dAFTER October 31, 1995 thank have:         A Facility located in providers taread and paperover dAFTER October 31, 1995 thank have:         A Facility located in providers taread and paperover dAFTER October 31, 1995 thank have:         A Facility located in providers taread and paperover dAFTER October 31, 1995 thank have:         A Facility located in providers taread and paperover dAFTER October 31, 1995 thank have:         A facility located in providers taread and paperover dAFTER October 31, 1995 thank have:         A facility located in providers taread and paperover dAFTER October 31, 10, 40 explaint member of container science and a sanitized data.         A facility located in providers taread and paperover data fragment is the in addition to a separate food preparation and storage area.         A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.         A commercial dishwasher is used, a sink located in food preparation area labeled as to do preparation.         A catered food food exclusively shall have a hand washing sink in thichenfood service area.         A facility has been inspected and in Section G(B), or G(G), or G(G).         F. Since and food related litems protected from contamination during transport.         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.         Auter down for Councer Proving Market and Section G(B), or G(G), or G(G), or G(G) and food related litems protected from contamination during transport.         The inspector has discussed the issues marked by an asterisk (*)			K. DIAPERING AREA					
accordination with the mechanical dishwasher; or use a 3 compartment sink. 8. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as 1 pland washing sink. 9. Facility located in provider's residence shall have separate food preparation and storage areas. 8. A commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. CATERED FOODS 1. Cattered food from respected and approved source. 2. Safe food temperature maintained during transport. 7. Facility using single secule weeks as table in Secule (Sp), or (G), o	1991, shall have:	1						
preparation area labeled as: 1) Hand washing only 2) Food preparation only.       4. Solied diapers stored in a solid, oneAsorbent container with tight fitting lid located in diapering area.         10. Facility located in provider's residence shall have separate food preparation and storage areas.       5. Solied diaper container emptied, washed, rised and sanitized daily.         11. Ref_USE_DISPOSAL       1. Ref_USE_DISPOSAL       1. Ref_USE_DISPOSAL         12. Clean, more than 20 divider approved AFTER October 31, 1893 shall have:       1. Adequate number of containers.       1. Solied diaper container emptied, washed, rised and sanitized daily.         13. Food and washing sink.       1. Adequate number of containers.       1. Clean, more bordent, insoundcondition.       1. Clean, more bordent, insoundcondition.       1. Clean, more dominers.         11. domentation distribution of a separate hand washing sink.       1. Clean, more bordent; insoundcondition.       1. Clean, more dominers.       1. Clean, more dominers.       1. Clean, more dominers.         11. domentation divide the material divides the source.       1. Reference and approved source.       1. Solied diaper action occurred during this visit.         2. Sale tool temperature atminute witcherhood service area.       1. Facility indusing angle service utensite exclusively meets applicable dishwashing requirements as stated in Section G(B), or C(9), or C(10).       The re-inspection maintain during transport.         3. Food and food related items protected from contamination during transport.       The inspector has discussed the issues m	conjunction with the mechanical dishwasher; or use a 3 compartment sink.		accessible to the diapering surface.		-			
1) Hand washing only       2) Food preparation only.								
1991 shall have:       L. REFUSE DISPOSAL         A. Facility located in provider's residence shall have separate food preparation and storage areas.       L. Adequate number of containers.	1) Hand washing only 2) Food preparation only.		in diapering area.		g lid located			
A Facility located in provider's residence shall have separate food preparation and storage areas. B. A commercial distwasher or a 3 compartment sink in addition to a separate hard washing sink. C. If a commercial distwasher is used, a sink located in food preparation area labeled as food preparation. CATERED FOODS  1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrivalYF. 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 meta applicable dishwashing requirements as stated in Section G(B), or G(I). 5. Food and food related items protected from contamination during transport. 5. Food and food related items protected from contamination during transport. 5. Food and food related items protected from contamination during transport. 5. Food and food related items protected from contamination during transport. 5. Food and food related items protected and approved source area. 6. Facility has been inspected andG(I). 7. The re-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. 7. TeterHOVE DATE ADD ADD ADD ADD ADD ADD ADD ADD ADD AD				, rinsed and sanitized daily.				
Contract of the second start and experiment to depend and and a start experiments of the Missour Department of Health and Serior Services Section for Child Care      approximate of the Missour Department of Health and Serior Services Section for Child Care      approximate of the Missour Department of Health and Serior Services Section for Child Care      approximate of the Missour Department of Health and Serior Services Section for Child Care      approximate of the Missour Department of Health and Serior Services Section for Child Care      approximate of the Missour Department of Health and Serior Services Section for Child Care      approximate of the Missour Department of Health and Serior Services Section for Child Care      approximate of the Missour Department of Health and Serior Services Section for Child Care      approximate of the Missour Department of Health and Serior Services Section for Child Care      approximate of the Missour Department of Health and Serior Services Section for Child Care      approximate of the Missour Department of Health and Serior Services Section for Child Care      approximate of the Missour Department of Health and Serior Services Section for Child Care      approximate of the Missour Department of Health and Serior Services Section for Child Care      approximate of the Missour Department of Health and Serior Services Section for Child Care      approximate to the Missour Department of Health and Serior Services Section for Child Care      approximate to the Missour Department of Health and Serior Services Section for Child Care      approximate to the Missour Department of Health and Serior Services Section for Child Care      approximate to the Departice Department of Health and Serior Services Section for Child Care      approximate to the Department of Health and Serior Services Section for Child Care      approximate to the Department of Health and Serior Services Section for Child Care      approximate the Department of Department of Health and Serior Se								
<ul> <li>B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.</li> <li>C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.</li> </ul> <ul> <li>C. A commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.</li> <li>C. AtterRED FOODS</li> <li>C. Catered food from inspected and approved source.</li> <li>C. Safe food temperature maintained during transport.</li> <li>T. Facility not using single service utensils exclusively shall have a hand washing sink in kitchen/food service area.</li> <li>F. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).</li> <li>F. Food and food related items protected from contamination during transport.</li> </ul> The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (X) on this form. Lagree to comply with these requirements. Not must be any other service and the disting the service utensils. The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (X) on this form. Lagree to comply with these requirements. Not the Missouri Department of Health and Service section for Child Care in the Missouri Department of Health and Service section Croffing Complex Section Crof								
A linside food refuse containers covered as required. 4. Inside food refuse containers covered as required. 5. Restrooms used by staff have covered refuse containers. 5. Restrooms used by staff have covered refuse containers. 6. Catered food from inspected and approved source. 7. Catered food from inspected and approved source. 7. Catered food from inspected and approved source. 7. Catered food the emperature maintained during transport. 7. Section # OESERVATIONS No food preparation occurred during this visit. 7. Temperature at arrival								
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.       In output the covered refuse containers.         I. CATERED FOODS       SECTION # OESERVATIONS         I. Cattered food from inspected and approved source.       In output the covered refuse containers.         I. Safe food temperature maintained during transport.       °F.         Temperature at arrival								
Exactly been as tood preparation. I. Catered food from inspected and approved source. Safe food temperature maintained during transport. Temperature at arrival*F. The re-inspection will be conducted on October 23, 2015. The re-inspection will be conducted on October 23,			·					
1. Catered food from inspected and approved source.       Image: Catered food from inspected food exclusively shall have a hand washing sink in kitchen/food service area.       Image: Catered food exclusively shall have a hand washing sink in kitchen/food service area.       Image: Catered food from contamination during transport.         5. Food and food related items protected from contamination during transport.       Image: Catered food from contamination during transport.       Image: Catered food from contamination during transport.         e above facility has been inspected and catered from contamination during transport.       Image: Catered food source.       Image: Cateree food so	labeled as food preparation.		-					
2. Safe food temperature maintained during transport.       F.         3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.       The re-inspection will be conducted on October 23, 2015.         4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(10).       F.         5. Food and food related items protected from contamination during transport.       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.         e above facility has been inspected and does does not conform with the sanitation guidentents of the Missouri Department of Health and Senior Services. Section for Child Care Missouri Department of Health and Senior Services. Section for Child Care Missouri Departments.       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.         NUMPERATOR       THE INTERPORT       THE INTERPORT								
Temperature at arrival       •F.         3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.       Immediate a state in Spectra and Section G(B), or G(0).         4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(0).       Food and food related items protected from contamination during transport.         5. Food and food related items protected from contamination during transport.       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.         guideling updation       TelePHONE       TelePHONE       Date	1. Catered food from inspected and approved source.		No food preparation occurred c	during this visit.				
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.         6. Food and food related items protected from contamination during transport.         7. Food and food related items protected from contamination during transport.         8. above facility has been inspected and does does not conform with the sanitation purce facility has been inspected and does does not conform with the sanitation purcements of the Missouri Department of Health and Senior Services Section for Child Care guation.         witure of softhe Missouri Department of Health and Senior Services Section for Child Care guation.       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.         witure of weed provide the discouries of the Discouries of the Missouries			The re-inspection will be condu	cted on October 2	3, 2015.			
requirements as stated in Section G(B), or G(9), or G(10).         5. Food and food related items protected from contamination during transport.         6. Food and food related items protected from contamination during transport.         7. Food and food related items protected from contamination during transport.         8. Eabove facility has been inspected and ☐ does ☑ does not conform with the sanitation guirements of the Missouri Department of Health and Senior Services -Section for Child Care guilation         Nature OF CHILD CARE PROVIDER       Date         SIGNATURE OF CHILD CARE PROVIDER       Date								
e above facility has been <b>inspected</b> and does does not conform with the sanitation juirements of the Missouri Department of Health and Senior Services -Section for Child Care gulation wTUBE OF WEFECTOR TELEPHONE DATE SIGNATURE OF CHILD CARE PROVIDER DELEVANCE OF CHILD CARE PROVIDER DELEVANCE OF CHILD CARE PROVIDER DELEVANCE OF CHILD CARE PROVIDER DATE	<b>4.</b> Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).							
egulation INATURE OF WARE OF CHILD CARE PROVIDER DATE SIGNATURE OF CHILD CARE PROVIDER DATE DATE	5. Food and food related items protected from contamination during transport.							
Accuration Construction Constru								
egulation SNATURE OF WASPECTOR TELEPHONE DATE SIGNATURE OF CHILD CARE PROVIDER DATE DATE								
egulation SNATURE OF WASPECTOR TELEPHONE DATE SIGNATURE OF CHILD CARE PROVIDER DATE DATE								
NATURE OF INSPECTOR TELEPHONE DATE SIGNATURE OF CHILD CARE PROVIDER DATE	e above facility has been <b>inspected</b> and does does does not conform with the sanitat quirements of the Missouri Department of Health and Senior Services ·Section for Child equilation	ion Care			marked by an (X)			
	INATURE OF INSPECTOR TELEPHONE DAT			Rulal				

				DVN:	DATE
Bright Beginnings Chi	ld Care Center			000417285	October 16, 2015
ECTION #		OBSE	RVATIONS		
<ol> <li>The chlorine sanitizer lo anitizers shall be in the range</li> </ol>					ood contact surface
<ol> <li>Dust and debris was ob nsanitary conditions.</li> </ol>	served between the refrig	erator and the	e wall in the kitchen.	The facility shall be cl	ean and free of
<ol> <li>Dust and debris was ob onditions.</li> </ol>	served between the wall a	and the stove i	in the kitchen. The	facility shall be clean a	nd free of unsanitar
A3) Rodent droppings were nsects, rodents, spiders or p		ween the wall	and the stove in the	e kitchen. There shall t	be no evidence of
G2) A Mirro frying pan was a tensils shall be in good reparted			n with a damaged no	on-stick surface. All foo	od equipment and
<ol> <li>Dried food debris was o conditions. COS by washing</li> </ol>				all be clean and free of	funsanitary
A3) Spider webs were obse spiders or pests entry points			ne rear exit. There :	shall be no evidence of	insects, rodents,
A1) An accumulation of dus acility shall be clean and fre			nd base-board heat	ers located in the main	play room. The
The above facility has been <b>inspec</b> the sanitation requirements of the M Services Section for Child Care Rep	lissouri Department of Health and			d the issues marked by an ast to comply with these requirem	
the sanitation requirements of the M	lissouri Department of Health and	Senior a		to comply with these requirem	

er 16, 2015	Angela
-------------	--------