



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

Arrival Time <b>10:12am</b>	<b>CODES</b> X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time <b>1:10pm</b>	
Date <b>10-31-16</b>	

Initial  Annual  Reinspection  Lead  Special Circumstances \_\_\_\_\_

FACILITY NAME <b>Debbie's Tiny Tots/Debra Thomas</b>	DVN <b>00047217258</b>	COUNTY CODE <b>187</b>
ADDRESS (Street, City, State, Zip Code) <b>6 Mitchell Street</b>	INSPECTOR'S NAME (Print) <b>John Wiseman</b>	

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.	X
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. <b>Temp at time of Inspection</b> <u>36-40</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.	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.	X
10. Hot water temperature at sinks accessible to children - 100° - 120° F. <b>Temp at time of Inspection</b> <u>101</u> ° F.		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.			


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

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

- H. CATERED FOODS**
- Catered food from inspected and approved source.
  - Safe food temperature maintained during transport.  
Temperature at arrival 170 °F.
  - Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.
  - Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).
  - Food and food related items protected from contamination during transport.

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 **10-31-16**

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

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

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

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

**SECTION # OBSERVATIONS**

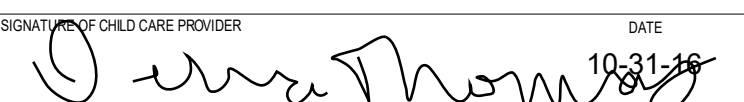
Lunch: Dominos pizza = 170F, Milk = 40F  
Kitchen Roper refrigerator = 40F, freezer = 0F  
Upright freezer in storage room = 0F  
Custom Imperial refrigerator = 36F, freezer = 0F

A2) An accumulation of dust and debris was observed on vent covers and in facility ductwork. There shall be no environmental hazards.

A2) Various playground equipment was observed to be constructed of treated lumber. CCA treated lumber shall be sealed yearly.

The follow-up inspection will be conducted on November 30, 2016.

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 **10-31-16**

**Sanitation Inspection Report**

FACILITY NAME:

Debbie's Tiny Tots/Debra Thomas

DVN:

00047217258

DATE

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**SECTION #****OBSERVATIONS**

A1) An accumulation of food debris was observed on the interior of the kitchen microwave. Food equipment shall clean and free of unsanitary conditions.

E8) Raw sausage patties were observed stored above ready to eat foods in the kitchen freezer. COS by separating the foods.

E1) Eggs from an unapproved source were observed in the kitchen refrigerator. Eggs shall be obtained from an approved source with a valid egg license. Please remove the eggs from the premises.

E8) Employee food was observed intermingled with facility food in the kitchen refrigerator. Food shall be protected from sources of contamination. COS by separating employee food from facility food. Store employee food in separate leak-proof containers or trays.

E1) Bacon from an unapproved source was observed in the kitchen refrigerator. Food shall be from approved sources. Please remove the bacon from the premises.

E8) Raw bacon was observed intermingled with raw carrots in the kitchen refrigerator. Food shall be protected from sources of contamination. COS by removing the bacon.

E9) Containers of unlabeled flour and sugar were observed in the cabinets above the counter top in the kitchen. Food not in its original packaging shall be labeled with the common name of the food. COS by labeling.

A1) Food debris and dust was observed in the wall cabinets, in the base cabinets and in drawers in the kitchen. The premises shall be clean and free of unsanitary conditions.

A1) An accumulation of food residue was observed on the can opener in the kitchen. Food contact surfaces shall be clean to sight and touch.

A1) Food splatters were observed on the walls behind the three compartment sink and the counter top. The premises shall be clean and free of unsanitary conditions.

A1&A3) An accumulation of dust and spider webs was observed on the walls, ceiling, appliances and most horizontal surfaces in the kitchen. The premises shall be clean and free on unsanitary conditions. There shall be no evidence of insects, spiders, rodents or pest entry points or pest harborage.

A1&A3) An excessive accumulation of clutter, debris and unused equipment and various materials was observed throughout the kitchen and storage room. Facilities must be kept free of unused equipment and clutter that prevent effective cleaning of the premises. Excess litter and unused items must be cleared from the premises.

A8) Various pharmaceuticals and chemicals such as air fresheners and oils were observed stored above the three compartment sink and in other areas of the kitchen. Food contact and preparation areas shall be protected from contamination. Please store all medicines and chemicals in a central area away from food, food preparation areas and in an area secure from child access.

A2) Uncovered rodent bait was observed on the floor in the storage room adjacent to the kitchen. There shall be not environmental hazards. Please place rodent bait in enclosed bait stations.

A1&A3) The storage rood adjacent to the kitchen is dusty, excessively cluttered with food items, food equipment and unused equipment and cleaning supplies. There is not adequate shelving for food items. Facilities must be kept free of unused equipment and clutter that prevent effective cleaning of the premises. Excess litter and unused items must be cleared from the premises. Please provide adequate storage for food and other equipment that is used routinely.

A3) Spider webs and dust was observed on the walls and ceilings in the storage area. The premises shall be clean and free on unsanitary conditions. There shall be no evidence of insects, spiders, rodents or pest entry points or pest harborage.

A8) A bottle of vitamin E was observed stored on an open shelf above a crib in the infant room. Medicines and other toxins shall be stored where they are not accessible to children.

A3) Spider webs were observed on the ceiling in the infant room. There shall be no evidence of insects, spiders, rodents or pest entry points or pest harborage.

A2) Push-pins were observed inserted into the ceiling above cribs in the infant rooms. There shall be not environmental hazards. Please remove the push-pins.

A1) There is an accumulation of dust on the ceiling fans throughout the facility. The facility shall be clean and free of unsanitary conditions.

I3) The childrens' restroom door was observed to be left open. Restroom doors shall be closed when not in use.

F1) Disinfectant wipes were observed in the restroom and in the rear craft room. All items requiring sanitizing shall be washed, rinsed, and sanitized with approved agents, methods and concentrations.

F3) A live spider was observed at the bottom of the media cabinet in the back craft room. There shall be no evidence of insects, spiders, rodents or pest entry points or pest harborage.

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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