



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

Arrival Time 9:30 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:19 am	
Date 12/9/16	

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME: **East Missouri Action Agency Head Start / Teresa Stokes** DVN: **000725522** COUNTY CODE: **187**

ADDRESS (Street, City, State, Zip Code): **#2 Savannah Drive, Bonne Terre, MO 63628** 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.
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.	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 <u>See below</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.	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.
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. Temp at time of inspection <u>See below</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)
COMMUNITY **NON-COMMUNITY** **PRIVATE**

PRIVATE SYSTEMS ONLY

- Constructed to prevent contamination.
- Meets DHSS-SCCR water quality requirements.
 - A. Bacteriological sample results.
 - B. Chemical (Prior SCCR Approval Needed)

C. SEWAGE (circle type)
COMMUNITY **ON-SITE**

ON-SITE SYSTEMS ONLY

- DNR Regulated System:
Type: _____
- DHSS Regulated System:
Type: _____
Meets DHSS-SCCR requirements.
- Meets local requirements.

D. HYGIENE

- 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; 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.
- Personnel preparing/serving food is free of infection or illness.

F. CLEANING AND SANITIZING

- All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.
- All utensils and toys air dried.
- 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.
- 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.
- Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.
- Appropriate test strips available and used to check proper concentration of sanitizing agents.
- Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.

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

FACILITY NAME East Missouri Action Agency Head Start / Teresa Stokes	DVN 000725522	DATE 12/9/16
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G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS
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<p>1. Single service items not reused.</p> <p>2. All food equipment and utensils in good repair.</p> <p>3. Food preparation and storage areas have adequate lighting.</p> <p>4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.</p> <p>5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997</p> <p>6. No carpeting or absorbent floor coverings in food preparation area.</p> <p>7. Adequate preparation and storage equipment for hot foods.</p> <p>8. Facilities with a capacity of 20 children or less shall have:</p>	<p>1. Cleaned as needed or at least daily.</p> <p>2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.</p> <p>3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use. X</p> <p>4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors.</p> <p>5. Hand washing sinks located in or immediately adjacent to the bathroom.</p> <p>6. No carpeting or absorbent floor coverings.</p> <p>7. Sufficient lighting for cleaning.</p> <p>8. No storage of toothbrushes or mouthable toys.</p>
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<p>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.</p> <p>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.</p>	<p>J. INFANT / TODDLER UNITS</p> <p>1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. NA</p> <p>2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.</p>
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<p>9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:</p> <p>A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.</p> <p>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.</p>	<p>K. DIAPERING AREA</p> <p>1. No utensils or toys washed, rinsed or stored in the diaper changing area.</p> <p>2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.</p> <p>3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.</p> <p>4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.</p> <p>5. Soiled diaper container emptied, washed, rinsed and sanitized daily.</p>
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<p>10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:</p> <p>A. Facility located in provider's residence shall have separate food preparation and storage areas.</p> <p>B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.</p> <p>C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.</p>	<p>L. REFUSE DISPOSAL</p> <p>1. Adequate number of containers.</p> <p>2. Clean, nonabsorbent, in sound condition.</p> <p>3. Outside refuse area clean; containers covered at all times.</p> <p>4. Inside food refuse containers covered as required.</p> <p>5. Restrooms used by staff have covered refuse containers.</p>
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H. CATERED FOODS	SECTION # OBSERVATIONS
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<p>1. Catered food from inspected and approved source. NA</p> <p>2. Safe food temperature maintained during transport. Temperature at arrival _____ °F. NA</p> <p>3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area. NA</p> <p>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</p> <p>5. Food and food related items protected from contamination during transport. na</p>	<p>Lunch menu: Spaghetti and meat sauce (hamburger was reheated and added to canned sauce) Green beans rolls fruit</p> <p>TEMPERATURES, in degrees Fahrenheit: True freezer, ambient 2 Meat marinara, oven 168 to 184 Green beans, stove top 178 to 186 True refrigerator: ambient 38, milk 39 Class A: water in bathroom and classroom: 106, 106, 106 Class B: water in bathroom and classroom: 105, 105, 105</p>
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NOTES: Class A has a guinea pig and an aquarium containing goldfish. Both living quarters were clean and well-maintained.

Lunch is served family-style.

Toothbrushes are stored labeled and covered in a holder in the classrooms. Toothpaste is distributed in individual disposable condiment cups.

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 <i>Rosemar</i>	TELEPHONE (573)431-1947	DATE 12/9/16	SIGNATURE OF CHILD CARE PROVIDER <i>Teresa Stokes</i>	DATE 12/9/16
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Sanitation Inspection Report

FACILITY NAME:

East Missouri Action Agency Head Start / Teresa Stokes

DVN:

000725522

DATE

12/9/16

SECTION #**OBSERVATIONS****KITCHEN**

E9 - An unlabeled spray bottle of clear liquid was stored on the shelf above the 3-vat sink. According to staff, the bottle contained bleach and water. Toxic agents not in their original containers shall be properly labeled.

CORRECTED ON SITE by labeling bottle.

A1 - Debris observed in side the oven of the Maytag stove. Facility shall be free of unsanitary conditions.

CLASS A

I3 - The top of the 1/2 door to the bathroom was left open when not in use. Bathroom doors shall be closed when not in use.

A1 - Debris observed on the scale, stored next to the handwashing sink. Equipment shall be clean conditions.

CLASS B

A1 - Gravel was on the floor in the closet. Facility shall be free of unsanitary conditions.

I3 - The top of the 1/2 door to the bathroom was left open when it was not being used. Bathroom doors shall be closed when not in use.

A1 - Debris observed on the step stool used to reach the sink in the bathroom. Equipment shall be clean.

NOTE: the 3-vat sink in the kitchen was directly plumbed. It was noted on previous inspections that, if a renovation should occur in the kitchen, the sink shall be indirectly plumbed. During this visit, staff inquired about installing a sink next to the 3-vat sink to use for pre-rinsing equipment and utensils. The newly installed sink should be indirectly plumbed, as any sink in which food or equipment are placed shall be protected from sewage backup. The sink drain will be plumbed into the existing 3-vat sink drain. Please indirectly plumb the 3-vat sink during the process of installing the additional sink.

REINSPECTION December 16, 2016

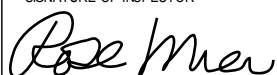
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SIGNATURE OF INSPECTOR

TELEPHONE

DATE



(573)431-1947

12/9/16

SIGNATURE OF CHILD CARE PROVIDER

DATE



12/9/16