



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

Arrival Time 10:13 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 12:08 pm	
Date August 3, 2016	

Initial Annual Reinspection Lead Special Circumstances _____ Page 1 of 3

FACILITY NAME Happy Times Daycare, LLC / Chelsie Mosier	DVN 002371017	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 212 5th Street, Leadwood, MO 63653	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.	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. Temp at time of Inspection <u>0 / 41</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>103, 103</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.	X	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	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE PRIVATE SYSTEMS ONLY		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	
1. Constructed to prevent contamination.		2. All utensils and toys air dried.	
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)		3. The following items washed, rinsed and sanitized after each use: A. Food utensils	
C. SEWAGE (circle type)		B. Food contact surfaces including eating surfaces, high chairs, etc.	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> ON-SITE ON-SITE SYSTEMS ONLY		C. Potty chairs and adapter seats.	
1. DNR Regulated System: Type: _____		D. Diapering surface	
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.		E. All toys that have had contact with body fluids.	
3. Meets local requirements.		4. The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks.	
D. HYGIENE		B. Non-absorbent floors in infant/toddler spaces.	
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.		C. Infant/Toddler toys used during the day.	
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.		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	
3. Personnel preparing/serving food is free of infection or illness.		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.	

FACILITY NAME:

Happy Times Daycare, LLC / Chelsie Mosier

DVN:

002371017

DATE

August 3, 2016

SECTION #**OBSERVATIONS**

E1 - A jar of Gerber Beef and Beef Gravy infant food had an use by date of December 15, 2014. Food shall be safe. CORRECTED ON SITE by removing from cabinet and placing in area to return to store where purchased.

F3 - Food splatters observed inside microwave. Food contact surfaces shall be washed, rinsed, and sanitized after use. CORRECTED ON SITE by cleaning and sanitizing microwave.

E9 - A spray bottle containing a light pink liquid, stored in the sink cabinet in the boys' bathroom, was not legibly labeled. Chemicals not in their original container shall be labeled. CORRECTED ON SITE by labeling bottle as "soap water"

I2 - Paper towels at handwashing sinks in the kitchen and bathrooms were not in a dispenser. Paper towels shall be dispensed in a sanitary manner.

F3 - Coating was peeling off the back of the high chair, and appeared to have debris in the flaking coating. Food contact surfaces shall be clean to sight and touch.

A1, A3 - Dead insects and debris observed on the basement floor, and basement was crowded with stored items. Facility shall be clean and free of unsanitary conditions. Please clean floor and organize to allow monitoring of facility for rodents and insects and effective cleaning.

A11 - Vaccination papers were not available for the 7-week old puppy. Pets shall be vaccinated (see note below). Please provide records showing the puppy has received all required shots administered from a veterinarian.

A2 - The back porch containing CCA treated lumber was not sealed this year. In addition, the lumber in a porch currently under construction should be sealed if it contains CCA treated lumber. CCA treated lumber shall be sealed yearly to prevent contact with toxins.

Discussion:

*Eggs may occasionally be used to prepare omelets, scrambled eggs, or sandwiches. It is recommended pasteurized eggs be used when eggs are pooled and used for meals such as omelets. Alternatively, wash eggs prior to use.

*Two dogs are kept at this facility. Vaccination papers were provided for "Lexi" who is due for vaccinations August 14, 2016. The other dog is a 7-week old puppy obtained from a breeder. There were no vaccination papers available on-site; according to owner, the puppy has received its first shots.

REINSPECTION DATE AUGUST 29, 2016

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

Rose Mier

573-431-1947

August 3, 2016

SIGNATURE OF CHILD CARE PROVIDER

DATE

Chelsie Mosier

August 3, 2016