

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

FACILITY NAME
Kids N Kids/ Jennifer DeVault

DVN
000766934

DATE
12-15-16

G. FOOD EQUIPMENT AND UTENSILS

1. Single service items not reused.
2. All food equipment and utensils in good repair. **X**
3. Food preparation and storage areas have adequate lighting.
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.
5. Facilities shall have mechanical refrigeration for facility use only.
Exception: License-Exempt facilities approved BEFORE October 31, 1997
6. No carpeting or absorbent floor coverings in food preparation area.
7. Adequate preparation and storage equipment for hot foods.
8. Facilities with a capacity of 20 children or less shall have:
 - 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.
 - 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.
9. Facilities with a capacity of more than 20 children approved **BEFORE** October 31, 1991, shall have:
 - 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.
10. Facilities with a capacity of more than 20 children approved **AFTER** October 31, 1991 shall have:
 - A. Facility located in provider's residence shall have separate food preparation and storage areas.
 - B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.
 - C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.

H. CATERED FOODS

1. Catered food from inspected and approved source.
2. Safe food temperature maintained during transport.
Temperature at arrival _____ °F.
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 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.

I. BATHROOMS

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

J. INFANT / TODDLER UNITS

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

K. DIAPERING AREA

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

L. REFUSE DISPOSAL

1. Adequate number of containers.
2. Clean, nonabsorbent, in sound condition.
3. Outside refuse area clean; containers covered at all times.
4. Inside food refuse containers covered as required.
5. Restrooms used by staff have covered refuse containers.

SECTION #

OBSERVATIONS

Lunch:
Spaghetti = 168F
Green beans = 206F
Milk = 33

The follow-up inspection will be done on 1-17-2017.

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

573-431-1947 12-15-16

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SECTION #**OBSERVATIONS**

E8) Various detergents, disinfectants and sanitizers were observed stored on the drain surfaces of the three compartment sink adjacent to drain racks for equipment and utensils in the kitchen. Toxic substances shall be stored where contamination of food and food contact surfaces cannot occur. COS by moving these items to a secured cabinet.

A8) The safety catch devices installed on lower cabinets below the sinks in the kitchen were observed to not function adequately. Toxic agents shall not be accessible to children. Please replace, repair or re-adjust the safety catches.

A1) Food debris was observed in a plastic container stored in clean storage in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by discarding the container.

G2) Plastic food containers stored in clean equipment storage in the kitchen were observed to be heat damaged. All food equipment and utensils shall be in good repair. Please replace damaged food equipment.

A1) Minor food debris was observed in the interior of the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave interior as often as necessary.

A1) An accumulation of debris was observed on the can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the can opener as often as necessary.

E16) A discard date was not observed on a container of cheese sauce and a container of chili observed thawing in the kitchen refrigerator. Refrigerated potentially hazardous foods shall be properly marked with a seven day discard date after opening or preparation. COS by marking the food with the appropriate discard date.

A10) The water temperature at the lobby restroom hand wash sinks accessible by children was measured at 123F. Hot water temperatures at hand wash sinks accessible by children shall be in the range of 100 -120F. Please adjust water temperatures accordingly.

F1) The chlorine sanitizer in the lobby restroom was observed to be less than detectable. Chlorine sanitizers shall be in the range of 50 -100 ppm for immersion methods and 100 - 200ppm for spray methods. COS by remaking the sanitizer.

F1) Chlorox sanitizer wipes and spray disinfectant/deodorizers were observed in use throughout the facility. Approved sanitizers are those that do not require a rinse after the sanitizing step. Approved sanitizers are free of dyes and fragrances. The most cost effective, safe and readily available approved sanitizer is common unscented household bleach. Quaternary ammonias rated by the USDA as D-2 sanitizers are also approved. Use only approved chemical sanitizers which are applied at approved strengths and applied using approved methods.

A1) Dust and debris was observed on the floor in the five-year-old room, especially around larger toys and at wall/floor junctures. The facility shall be clean and free of unsanitary conditions.

A1) An accumulation of dust was observed on the blades and grilles of the stand fans located in the five-year-old room and in the school-age room. The facility shall be clean and free of unsanitary conditions.

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.

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