



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

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| Arrival Time 7:46 am | CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements |
| Departure Time 8:05 am | |
| Date September 26, 2016 | |

Initial Annual Reinspection Lead Special Circumstances _____ Page 1 of 2

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| FACILITY NAME Kidz World Day Care and Preschool, LLC / Kay Marie Knox | DVN 002500412 | COUNTY CODE 187 |
| ADDRESS (Street, City, State, Zip Code) 4067 Highway 221, Farmington, MO 63640 | 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 |
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| 1. Clean and free of unsanitary conditions. | 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 _____ ° 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. |
| 10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of inspection _____ ° F. | 10. No food or food related items stored or prepared in diapering areas or bathrooms. |
| 11. Pets free of disease communicable to man. na | 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. na | 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 <u>NON-COMMUNITY</u> PRIVATE | 1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. |
| PRIVATE SYSTEMS ONLY | 2. All utensils and toys air dried. |
| 1. Constructed to prevent contamination. | 3. The following items washed, rinsed and sanitized after each use: |
| 2. Meets DHSS-SCCR water quality requirements. | A. Food utensils |
| A. Bacteriological sample results. | B. Food contact surfaces including eating surfaces, high chairs, etc. |
| B. Chemical (Prior SCCR Approval Needed) | 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 <u>ON-SITE</u> | |
| ON-SITE SYSTEMS ONLY | |
| 1. DNR Regulated System: Type: _____ | |
| 2. DHSS Regulated System: Type: <u>septic/aerator/drip</u> 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. | |

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| G. FOOD EQUIPMENT AND UTENSILS | | I. BATHROOMS | |
|---|----|---|----|
| 1. Single service items not reused. | | 1. Cleaned as needed or at least daily. | |
| 2. All food equipment and utensils in good repair. | | 2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair. | |
| 3. Food preparation and storage areas have adequate lighting. | | 3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use. | |
| 4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented. | | 4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors. | |
| 5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997 | | 5. Hand washing sinks located in or immediately adjacent to the bathroom. | |
| 6. No carpeting or absorbent floor coverings in food preparation area. | | 6. No carpeting or absorbent floor coverings. | |
| 7. Adequate preparation and storage equipment for hot foods. | | 7. Sufficient lighting for cleaning. | |
| 8. Facilities with a capacity of 20 children or less shall have: | | 8. No storage of toothbrushes or mouthable toys. | |
| J. INFANT / TODDLER UNITS | | | |
| 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. | na | 1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. | NA |
| 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. | | 2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment. | ↓ |
| K. DIAPERING AREA | | | |
| 9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have: | | 1. No utensils or toys washed, rinsed or stored in the diaper changing area. | |
| A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink. | na | 2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface. | |
| 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. | | 3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair. | |
| 10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have: | | 4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area. | |
| A. Facility located in provider's residence shall have separate food preparation and storage areas. | | 5. Soiled diaper container emptied, washed, rinsed and sanitized daily. | |
| B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. | | L. REFUSE DISPOSAL | |
| C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. | | 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. | |

| H. CATERED FOODS | | SECTION # | OBSERVATIONS |
|---|----|-----------|---|
| 1. Catered food from inspected and approved source. | NA | | Results from the mineral analysis conducted on the chlorinated non-community public water from the facility's well were all within acceptable ranges for EPA standards. A water sample for bacteriological analysis was collected on the morning of September 20, 2016. Results are pending. If results are satisfactory, a desk approval will be given for conformity with all requirements. All violations noted on the September 16, 2016 annual inspection have been corrected. |
| 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. | ↓ | | |

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.

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| SIGNATURE OF INSPECTOR <i>Rose Mier</i> | TELEPHONE (573)431-1947 | DATE September 26, 2016 | SIGNATURE OF CHILD CARE PROVIDER <i>Kay Marie Knox</i> | DATE September 26, 2016 |
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