



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

Arrival Time 9:36 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:37 am	
Date September 15, 2016	

Initial Annual Reinspection Lead Special Circumstances _____ Page 1 of 3

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	
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.	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 _____ see pg. 2 ° 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 <u>103, 105, 105</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.	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.	
C. SEWAGE (circle type)		D. Diapering surface	
COMMUNITY <u>ON-SITE</u>		E. All toys that have had contact with body fluids.	
ON-SITE SYSTEMS ONLY		4. The following items are washed, rinsed and sanitized at least daily:	
1. DNR Regulated System:		A. Toilets, urinals, hand sinks.	
Type: _____		B. Non-absorbent floors in infant/toddler spaces.	
2. DHSS Regulated System:		C. Infant/Toddler toys used during the day.	
Type: <u>septic/aerator/drip</u>		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	
Meets DHSS-SCCR requirements.		6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	
3. Meets local requirements.		7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	
D. HYGIENE			
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	X		
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.	X		
3. Personnel preparing/serving food is free of infection or illness.			

FACILITY NAME Kidz World Day Care and Preschool, LLC / Kay Marie Knox	DVN 002500412	DATE September 15, 2016
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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. X</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.</p> <p>3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.</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). ↓</p> <p>5. Food and food related items protected from contamination during transport. ↓</p>	<p>Temperatures, in degrees Fahrenheit: RCA refrigerator/freezer, ambient: 41/3 LG refrigerator/freezer, ambient: 40/4 Milk, LG refrigerator: 38 Ham, LG refrigerator: 41</p> <p>MENU: ham and cheese sandwiches sliced apples carrot sticks milk</p> <p>Residual chlorine was measured at 1.5 ppm at the kitchen sink. The log for chlorine testing was up-to-date. The well, chlorinator, and on-site wastewater system were observed and appeared to be functioning correctly. A water sample for mineral analysis was taken during this inspection. A sample for bacteriological analysis will be taken on the morning of 9/26/2016</p>
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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>Rose Mier</i>	TELEPHONE (573)431-1947	DATE September 15, 2016	SIGNATURE OF CHILD CARE PROVIDER <i>Kay Marie Knox</i>	DATE September 15, 2016
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Sanitation Inspection Report

FACILITY NAME:

Kidz World Day Care and Preschool, LLC / Kay Marie Knox

DVN:

002500412

DATE

September 15, 2016

SECTION

OBSERVATIONS

D2 - Children's hands were all washed after all were diapered. As they waited, they played in the handwashing area. Children's hands shall be washed after diapering; please wash individually after each diapering is completed.
CORRECTED ON SITE by discussion with staff and children's hands being washed after diapering.

D2 - Staff did not wash hands between diapering children. Staff shall wash hands between diapering each child.
CORRECTED ON SITE by discussion with staff and washing hands between diapering

D1 - Paper towels were not in a dispenser at the kitchen handwashing sink. Paper towels shall be dispensed in a sanitary manner through a dispenser.

G2 - Two plastic containers, stored in cabinet above microwave, were marred on the inside surfaces. Food equipment shall be smooth and free of imperfections.
CORRECTED ON SITE by disposal of bowls

F3 - Dried food splatters observed inside microwave. Food equipment shall be clean.
CORRECTED ON SITE by cleaning and sanitizing

F3 - Food debris observed in the drawer of the stove. Food equipment shall be clean.
CORRECTED ON SITE by cleaning

F3 - Debris observed on the blade of the can opener, attached to the metal shelf. Food contact surfaces shall be clean to sight and touch.
CORRECTED ON SITE by cleaning

A1 - Debris observed around the sides of the washer in the wash machine closet. Facility shall be clean.

I3 - The door to the girls' bathroom was left open after children were diapered. Bathroom doors shall be kept closed when not in use.
CORRECTED ON SITE by discussion with owner and closing door.

A2 - Wood on playground equipment was not sealed. It is not known if this is CCA treated lumber. Please seal lumber yearly.

A3 - The screening over the vent louvers in the roof peak near the playyard was pulled loose, allowing entry point for pests. Facility shall be free of pests and maintained in good condition.

REINSPECTION DATE September 26, 2016 around 8:00 am

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

(573)431-1947

DATE

September 15, 2016

SIGNATURE OF CHILD CARE PROVIDER



DATE

September 15, 2016