



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

Arrival Time 10:38 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 12:21 pm	
Date May 5, 2016	

Initial Annual Reinspection Lead Special Circumstances _____ Page 1 of 3

FACILITY NAME Leap N Learn / Courtney Lee	DVN 002541744	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 137 Viersse Drive, 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. COS	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 10/38, 0/41 ° 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.	X COS
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 99, 100 °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.	NA	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 NON-COMMUNITY PRIVATE		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. COS	X
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. COS	X
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.	
C. SEWAGE (circle type)		4. The following items are washed, rinsed and sanitized at least daily:	
COMMUNITY ON-SITE		A. Toilets, urinals, hand sinks.	
ON-SITE SYSTEMS ONLY		B. Non-absorbent floors in infant/toddler spaces.	
1. DNR Regulated System:		C. Infant/Toddler toys used during the day.	
Type: _____		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	
2. DHSS Regulated System:		6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	
Type: _____		7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	
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. COS	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. COS	X		
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.	COS X	
3. Food preparation and storage areas have adequate lighting.		3. Facilities approved AFTER October 31, 1991 have:		
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.		Enclosed with full walls and solid doors. Doors closed when not in use.		
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997		4. Facilities approved AFTER October 31, 1998 have:		
6. No carpeting or absorbent floor coverings in food preparation area.		Mechanically vented to prevent molds and odors.		
7. Adequate preparation and storage equipment for hot foods.		5. Hand washing sinks located in or immediately adjacent to the bathroom.		
8. Facilities with a capacity of 20 children or less shall have:		6. No carpeting or absorbent floor coverings.		
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	7. Sufficient lighting for cleaning.		
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.		8. No storage of toothbrushes or mouthable toys.		
H. CATERED FOODS		J. INFANT / TODDLER UNITS		
1. Catered food from inspected and approved source.		1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.	NA	
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.		2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	NA	
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.		K. DIAPERING 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).		1. No utensils or toys washed, rinsed or stored in the diaper changing area.		
5. Food and food related items protected from contamination during transport.		2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.		
Catering services are not used.		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.		
	SECTION #		OBSERVATIONS	
			Lunch: ravioli - 191F (stovetop) green beans - 208F (stovetop) oranges milk - 36F	
L. REFUSE DISPOSAL				
A. Facility located in provider's residence shall have separate food preparation and storage areas.		1. Adequate number of containers.		
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.		2. Clean, nonabsorbent, in sound condition.		
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.		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.		

The above facility has been inspected and <input checked="" type="checkbox"/> does <input type="checkbox"/> 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 Wier</i>	TELEPHONE (573)431-1947	DATE May 5, 2016	SIGNATURE OF CHILD CARE PROVIDER <i>Courtney Lee</i>
			DATE May 5, 2016

Sanitation Inspection Report

FACILITY NAME:

Leap N Learn / Courtney Lee

DVN:

002541744

DATE

May 5, 2016

SECTION

OBSERVATIONS

D2 - Person prepping food failed to wash hands. Hands shall be washed before preparing food.

CORRECTED ON SITE by discussion with employee and demonstration of proper handwashing method

D1 - There were no paper towels or soap at the handwashing sink for use by kitchen employees, and the door to the room with the handwashing sink was closed. Handwashing sinks shall be supplied with towels dispensed in a sanitary method, soap, and accessible.

CORRECTED ON SITE by discussion with employee and owner, opening door, and supplying towels and soap

A1 - Debris observed in the base cabinet below the toaster. Facility shall be clean.

CORRECTED ON SITE by cleaning

F3 - Dried food splatters observed in the inside of the microwave. Food equipment shall be washed, rinsed, sanitized and air dried after use.

CORRECTED ON SITE by cleaning and sanitizing.

A1 - Debris observed in the drawer and bottom shelf of the Admiral refrigerator. Food equipment shall be kept clean.

CORRECTED ON SITE by cleaning

E8 - Raw chicken breasts were stored touching biscuits in the Admiral freezer. Food shall be stored to prevent cross-contamination.

CORRECTED ON SITE by separating foods

F1 - The spray bottle of sanitizer stored on the rack by the handwashing sink for the kitchen had a chlorine concentration greater than 200 ppm. Chlorine concentration in spray bottles shall be between 100 and 200 ppm.

CORRECTED ON SITE by remixing to correct concentration

*A5 - Screens on the window in the 3-4 year old room were damaged. If windows are opened for ventilation, screens shall be in good repair.

A1 - The mop sink room was cluttered, preventing access to the sink and cleaning of room. Facilities shall be maintained uncluttered to allow effective cleaning.

CORRECTED ON SITE by cleaning

D1 - There were no disposable towels available in either of the children's bathrooms. Disposable towels shall be provided and dispensed in a sanitary manner.

CORRECTED ON SITE by supplying towels in dispensers

NO RE-INSPECTION IS REQUIRED

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

May 5, 2016

SIGNATURE OF CHILD CARE PROVIDER

DATE

Courtney Lee

May 5, 2016