



MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES
SECTION FOR CHILD CARE REGULATION
SANITATION INSPECTION REPORT
FAMILY CHILD CARE HOME

Arrival Time 10:19am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 12:13pm	
Date 11-18-16	

Initial Annual Reinspection Lead Special Circumstances _____

NAME Little Explorer's Academy, Tabitha Thurman	DVN 002500672	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 113 N. Long St., Bonne Terre, MO 63628	INSPECTOR'S NAME (Print) John Wiseman	

An inspection of the premises of your facility has been made on the above date. Any defects are marked below with an X.

A. GENERAL **E. FOOD PROTECTION**

1. Premises clean and free of unsanitary conditions.	X	1. Food from approved source and in sound condition; no excessively dented cans.	
2. Premises free of environmental hazards observed		2. No use of home canned food. No unpasteurized milk.	X
3. No evidence of insects, spiders, rodents or pest harborage.	X	3. If meals are served, kitchens shall have adequate equipment to store and prepare food safely with a minimum of a stove or other cooking equipment sized to meet the needs of the facility; a two compartment sink with hot and cold running water; and a refrigerator.	
4. Well ventilated, no evidence of mold, noxious or harmful odors.		4. 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.	
5. Screens on windows and doors used for ventilation in good repair.		5. Precooked food reheated to 165°.	
6. No indication of lead hazards.		6. Food requiring refrigeration stored at 41° F or below.	
7. No toxic or dangerous plants accessible to children.		7. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid.	
8. Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items.	X	8. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.		9. Food, food related items, and utensils covered and stored to prevent contamination by pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods.	X
10. Hotwater temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection 115 °F.		10. Food, toxic agents, cleaning agents not in their original containers properly labeled.	X
11. Pets free of disease communicable to man.		11. No food or food related items stored or prepared in diapering areas or bathrooms.	
12. Pets living quarters clean, and well maintained.		12. Food stored in food grade containers only.	
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.		13. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.		14. No animals in food preparation or food storage areas.	

B. WATER SUPPLY (circle type)
COMMUNITY NON-COMMUNITY PRIVATE

HIGH HAZARD CROSS CONNECTIONS

PRIVATE SYSTEMS ONLY:

Constructed to prevent contamination.
Meets MDOH-SCCR requirements/meets local requirements

A. Bacteriological sample results. _____
B. Chemical (Prior SCCR Approval Needed) _____

C. SEWAGE (circle type)

COMMUNITY ON-SITE

DNR Regulated System - Type: _____
DOH Regulated System - Type: _____

1. Functioning properly at time of inspection. (circle)	Yes	No
2. Single-Family residence lot consisting of three acres or more. (circle)	Yes	No
3. Health hazard to children. (circle)	Yes	No

Meets MDOH-SCCR requirements/meets local requirements.

D. HYGIENE **F. CLEANING AND SANITIZING**

1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.		1. Food utensils washed, rinsed and air dried.	
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.		2. Single service items used only once.	
3. An empty sink available in kitchen to wash hands during food preparation.		3. Food contact surfaces cleaned in place are washed, rinsed, and sanitized after each use with approved agents.	X
4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering.		4. Infant/toddler toys, washed, rinsed and air dried after contact with body fluids, when soiled or at least daily.	
5. Personnel preparing food free of infection or illness.		5. Diapering surface and potty chairs washed, rinsed and sanitized after each use with approved agents.	

G. REFUSE DISPOSAL

1. Adequate number of containers.	
2. Clean, nonabsorbent, insect and rodent proof.	
3. Outside refuse containers covered at all times.	X
4. Inside containers covered when full or accessible to children.	
5. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area.	

Sanitation Inspection Report

FACILITY NAME:

Little Explorer's Academy, Tabitha Thurman

DVN:

002500672

DATE

11-18-16

NOTES

F3) Chlorine was not detected in the bleach sanitizer located in the kitchen. Chlorine sanitizer in a spray bottle shall be in the range of 100 - 200 ppm.

A1) Food debris was observed inside the microwave in the kitchen. The premises shall be clean and free of unsanitary conditions.

A1) Spilled food debris was observed inside the lazy Susan cabinet. The premises shall be clean and free of unsanitary conditions.

E16) Cooked ground beef was observed in the kitchen refrigerator. Potentially hazardous food held refrigerated shall be marked with a discard date.

A1) The interior of the kitchen refrigerator is dirty. The premises shall be clean and free of unsanitary conditions.

E9) An 18 count carton of raw eggs was observed in the kitchen refrigerator. Empty and intact raw eggs were observed stored together in the carton. Food shall be protected from sources of contamination.

E10) An unlabeled food container of an unidentifiable substance was observed stored on the kitchen counter. Food not in it's original container shall be properly labeled.

A1) The kitchen area is excessively cluttered, impeding adequate cleaning. The premises shall be clean and free of unsanitary conditions.

A1) Food residue was observed inside the kitchen oven and in the storage tray in the bottom of the oven. The premises shall be clean and free of unsanitary conditions.

A1) Debris was observed on the floor in the front playroom. The premises shall be clean and free of unsanitary conditions.

A1) Debris was observed on the inside of the crib in the front playroom. The premises shall be clean and free of unsanitary conditions.

A8) A spray bottle of Sol-U-Guard citric acid disinfectant was observed stored on a desk in the front playroom. Toxic materials shall be stored in an area that is inaccessible to children.

F3) Chlorine was not detected in the bleach sanitizer in use in the diapering station. Chlorine sanitizer in a spray bottle shall be in the range of 100 - 200 ppm.

F3) Debris was observed on the floor in the rear play room. The premises shall be clean and free of unsanitary conditions.

G3) Uncovered trashcans containing water and garbage were observed at the front, outside of the facility. There shall be no harborage conditions for insects, rodents and other pests.

A3) A rotting pumpkin was observed on the front porch. There shall be no harborage conditions for insects, rodents and other pests.

A3) An uncovered sandbox was observed in the outside play area. There shall be no harborage conditions for insects, rodents and other pests.

Kitchen refrigerator = 36F, Freezer = 10F

Lunch:

Dominos pizza = 171F

Milk = 40F

The reinspection will be done on December 16, 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

SIGNATURE OF CHILD CARE PROVIDER

DATE

573-431-1947

11-18-16

11-18-16