



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

Arrival Time 10:10 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:55 am	
Date 12/21/16	

Initial Annual Reinspection Lead Special Circumstances _____ Page 1 of 3

FACILITY NAME Mrs. Thrasher's Advanced Learning Center / Deborah Thrasher	DVN 002137968	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 5562 State Highway 32, Farmington, MO 63640-7357	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.	X	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 _____ 8/39 ° F.	X
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.)	X
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.	X
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of inspection _____ 109, 111, 110 °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 <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: _____		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.			
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.			

FACILITY NAME Mrs. Thrasher's Advanced Learning Center / Deborah Thrasher	DVN 002137968	DATE 12/21/16
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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.</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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J. INFANT / TODDLER UNITS	
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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>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. na</p>
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K. DIAPERING AREA	
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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>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. X</p>
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L. REFUSE DISPOSAL	
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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>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.</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>NOTE: A sample of water was collected for bacteriological analysis on December 20, 2016. Results are pending. During that visit, the wellhead was observed and found to be sealed and in good condition. The on-site wastewater treatment system was also observed and appeared to be functioning correctly.</p> <p>NOTE: Lunch menu and temperatures, in degrees Fahrenheit:</p>
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<p>This facility does not use the services of a caterer.</p>	<p>Spaghetti and sauce 182 Cheese Sticks 42 Salad 42 Apples Bread rolls Milk - 40</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 	TELEPHONE (573)431-1947	DATE 12/21/16	SIGNATURE OF CHILD CARE PROVIDER 	DATE 12/21/16
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Sanitation Inspection Report

FACILITY NAME:

Mrs. Thrasher's Advanced Learning Center / Deborah Thrasher

DVN:

002137968

DATE

12/21/16

SECTION

OBSERVATIONS

- F1 - The bleach stored below the kitchen sink is used for sanitizing. The bleach was labeled as "pourable." Sanitizers used on food-contact surfaces shall be approved.
- G2 - A leak was observed beneath the kitchen 2-vat sink. Equipment shall be in good repair.
- E7 - The food thermometer for cook's use was graduated in 5 degree increments. Thermometers shall read from 0 to 220F in two degree increments.
- E6 - The refrigerator in the kitchen could not be found. Accurate thermometers shall be placed in a convenient-to-read location. CORRECTED ON SITE by finding thermometer and placing in convenient to read location.
- A2 - A container of ink tubes used for stamping was within reach of children. The tubes were labeled "keep out of reach of children." Facility shall be free of environmental hazards. CORRECTED ON SITE by discarding inks.
- E9 - A spray bottle containing clear liquid (detergent and water), stored by the diaper changing table, had an illegible label. Chemicals not in their original container shall be labeled. CORRECTED ON SITE by labeling bottle.
- K5 - According to staff, the diaper pail is cleaned every two days. Diaper containers shall be washed, rinsed, and sanitized daily. CORRECTED ON SITE by discussion with staff.
- A1 - Debris observed in the cabinet below the handwashing sink in the diapering area. Facility shall be clean.

*: discussed cooling of foods with cook: cool from 135F to 70F within two hours, then from 70F to 41F within another four hours. Use a thermometer and record the time the food reaches 135F, then 70F, then 41F. To facilitate cooling, place container of food in an ice bath and stir. If container is covered, allow vents for escape of steam. Also, ice may be used as part of the ingredient (such as soup).

*E12: discussed correct methods to thaw food - in a refrigerator, submerged under cold, running water, in microwave if food is cooked immediately after thawing, as part of the cooking process.

*E14: discussed eating and drinking by staff - no eating in the food preparation area; a drink that is covered with a lid and a straw is acceptable in the kitchen, as long as the cup is handled to not contaminate hands and stored where food and equipment cannot be contaminated.

REINSPECTION December 28, 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

(573)431-1947

DATE

12/21/16

SIGNATURE OF CHILD CARE PROVIDER



DATE

12/21/16