



FACILITY NAME Mrs. Thrasher's Advanced Learning Center / Deborah Thrasher	DVN 002137968	DATE December 8, 2015
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<b>G. FOOD EQUIPMENT AND UTENSILS</b>	<b>I. BATHROOMS</b>
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1. Single service items not reused.	NO	1. Cleaned as needed or at least daily.	NO
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.	NO
3. Food preparation and storage areas have adequate lighting.		3. Facilities approved <b>AFTER</b> 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 <b>AFTER</b> October 31, 1998 have: Mechanically vented to prevent molds and odors.	NO
5. Facilities shall have mechanical refrigeration for facility use only. <b>Exception: License-Exempt facilities approved BEFORE October 31, 1997</b>		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.	

<b>J. INFANT / TODDLER UNITS</b>	
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
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.	
9. Facilities with a capacity of more than 20 children approved <b>BEFORE</b> October 31, 1991, shall have:	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment 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.	

<b>K. DIAPERING AREA</b>	
A. Facility located in provider's residence shall have separate food preparation and storage areas.	NA
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	
10. Facilities with a capacity of more than 20 children approved <b>AFTER</b> October 31, 1991 shall have:	
1. No utensils or toys washed, rinsed or stored in the diaper changing area.	NO
2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	
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.	

<b>L. REFUSE DISPOSAL</b>	
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.	

<b>H. CATERED FOODS</b>	
1. Catered food from inspected and approved source.	NA
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.	
<b>SECTION #</b>	<b>OBSERVATIONS</b>
	No temperatures were taken during this visit.
	All violations noted on the December 7, 2015 annual inspection have been corrected.
	A water sample was collected for bacteriological analysis during this visit. A desk approval will be given if the analysis is returned as satisfactory for drinking.

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

SIGNATURE OF INSPECTOR <i>Rose Mier</i>	TELEPHONE (573)431-1947	DATE December 8, 2015
SIGNATURE OF CHILD CARE PROVIDER <i>Deborah Thrasher</i>		DATE December 8, 2015

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.