



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

Arrival Time 9:20 am	<b>CODES</b> X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 12:05 PM	
Date June 8, 2016	

Initial  Annual  Reinspection  Lead  Special Circumstances \_\_\_\_\_ Page 1 of 3

FACILITY NAME <b>Munchkin Land Inc. / Christy Davis</b>	DVN <b>001573104</b>	COUNTY CODE <b>187</b>
ADDRESS (Street, City, State, Zip Code) <b>3291 Blake Road, Farmington, MO 63640</b>	INSPECTOR'S NAME (Print) <b>Rose Mier</b>	

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.	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.	X	5. Food requiring refrigeration stored at 41° F or below.	X
6. No indication of lead hazards.		6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. <b>Temp at time of inspection</b> _____ <b>see below</b> ° 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.)	
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
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. <b>Temp at time of inspection</b> _____ <b>see below</b> ° 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.	NA	13. No animals in food preparation or food storage areas.	NA
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	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE <b>PRIVATE SYSTEMS ONLY</b>		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	
1. Constructed to prevent contamination.		2. All utensils and toys air dried.	
2. <b>Meets DHSS-SCCR water quality requirements.</b> A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)		3. <b>The following items washed, rinsed and sanitized after each use:</b> <b>A.</b> Food utensils <b>B.</b> Food contact surfaces including eating surfaces, high chairs, etc.      X <b>C.</b> Potty chairs and adapter seats. <b>D.</b> Diapering surface      X <b>E.</b> All toys that have had contact with body fluids.	
C. SEWAGE (circle type)		4. <b>The following items are washed, rinsed and sanitized at least daily:</b> <b>A.</b> Toilets, urinals, hand sinks. <b>B.</b> Non-absorbent floors in infant/toddler spaces. <b>C.</b> Infant/Toddler toys used during the day.	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> ON-SITE <b>ON-SITE SYSTEMS ONLY</b>		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.      X	
1. <b>DNR Regulated System:</b> Type: _____		6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	
2. <b>DHSS Regulated System:</b> Type: _____ <b>Meets DHSS-SCCR requirements.</b>		7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	
3. <b>Meets local requirements.</b>			
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.	X		
3. Personnel preparing/serving food is free of infection or illness.			

FACILITY NAME Munchkin Land Inc. / Christy Davis	DVN 001573104	DATE June 8, 2016
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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. <b>X</b>	2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.
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.
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.
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.	<b>J. INFANT / TODDLER UNITS</b>
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.	1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.
9. Facilities with a capacity of more than 20 children approved <b>BEFORE</b> October 31, 1991, shall have:	2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	<b>K. DIAPERING AREA</b>
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.	1. No utensils or toys washed, rinsed or stored in the diaper changing area.
10. Facilities with a capacity of more than 20 children approved <b>AFTER</b> October 31, 1991 shall have:	2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.
A. Facility located in provider's residence shall have separate food preparation and storage areas.	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	5. Soiled diaper container emptied, washed, rinsed and sanitized daily.
<b>H. CATERED FOODS</b>	<b>L. REFUSE DISPOSAL</b>
1. Catered food from inspected and approved source.	1. Adequate number of containers.
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	2. Clean, nonabsorbent, in sound condition.
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	3. Outside refuse area clean; containers covered at all times.
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).	4. Inside food refuse containers covered as required.
5. Food and food related items protected from contamination during transport.	5. Restrooms used by staff have covered refuse containers.

SECTION #	OBSERVATIONS
H. CATERED FOODS	
1. Catered food from inspected and approved source.	<p>NOTE: Menu Spaghetti (noodles, hamburger, pasta sauce) Fresh oranges Green Beans (can) 1% milk</p> <p>Temperatures, in degrees Fahrenheit: hamburger, stovetop - 192 milk, kitchen - 44 (left out during breakfast service) green beans, stovetop - 198 milk, refrigerator in infant room - 41</p> <p>Refrigerator/freezer in kitchen: 50F / 9F Refrigerator/freezer in infant room: 41 / 0 Water at sinks used by children: 107, 106, 106, 103, 105, 104, 105, 106</p> <p>NOTE: the CCA treated wood in the play areas were sealed in March 2016.</p>
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.	
Food is not catered at this facility.	

The above facility has been inspected and <input type="checkbox"/> does <input checked="" 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 Mier</i>	TELEPHONE (573)431-1947	DATE June 8, 2016	SIGNATURE OF CHILD CARE PROVIDER 
			DATE June 8, 2016

FACILITY NAME:

Munchkin Land Inc. / Christy Davis

DVN:

001573104

DATE

June 8, 2016

**SECTION #****OBSERVATIONS**

- E5 - Milk held in the kitchen refrigerator had an internal temperature of 44F. Food requiring refrigeration stored at 41F or below.
- E6 - Refrigerator in the kitchen had ambient temperature of 50F. Refrigeration shall be 41F or below.  
CORRECTED ON SITE by adjusting thermostat. Final temperature reading was 40F.
- E9 - A container holding bleach, stored in the kitchen, was not labeled. Toxic agents not in their original containers shall be labeled.  
CORRECTED ON SITE by labeling bottle.
- A1 - An area on the floor and wall beneath the 3-vat sink was damaged from a leak. Facility shall be in good repair.
- G2 - Several plastic containers in the kitchen cabinet were marred. Food equipment shall be good in good repair.  
CORRECTED ON SITE by discarding containers.
- A3 - Spider web found in cabinet under handwashing sink in bathroom by the drinking fountain. No evidence of spiders.  
CORRECTED ON SITE by removing spider web.
- A1 - Debris observed in the cabinet under handwashing sink in bathroom by drinking fountain. Facility shall be clean.
- A2 - The faceplate for the electrical switch in the bathroom by the drinking fountain was pulled away from wall. Facility shall have no environmental hazards.
- F5 - The sink in the bathroom by the drinking fountain was pulled away from wall, and the wall was damaged beneath the soap dispenser. Facility shall be free of unsanitary conditions and walls shall be in good condition.
- A3 - Spider webs observed in the furnace room, around pipes and ceiling. There shall be no evidence of spiders.  
CORRECTED ON SITE by removing spider webs.
- F3b - Debris observed on some of the high chairs. High chairs shall be washed, rinsed, sanitized after each use.  
CORRECTED ON SITE by cleaning and sanitizing high chairs.
- A1 - Accumulation of dust observed on the vent over the fan in the employee bathroom. Facility shall be clean.
- E9 - Two spray bottles containing cleaners, stored in the laundry room, were not labeled. Cleaners not in their original container shall be labeled.  
CORRECTED ON SITE by labeling bottles.
- A5 - The window in the laundry room was open. The screen was not sealed in the track. Screens on windows used for ventilation shall be in good repair.  
CORRECTED ON SITE by replacing screen in track and closing window.
- A1 - Accumulation of dust on the fan blades and grates on the portable fan in the laundry room. Facility shall be kept clean.  
CORRECTED ON SITE by discarding fan.
- A3 - Dead insects and pebbles observed in the hallway furnace room. Facility shall be clean and free of evidence of insects.
- A3 - Daylight observed around the frame of the side entry to the play yard. Outside entries shall be sealed against the entry of pests.
- A1 - The top and faucets of the sink in the art room were dirty. Facility shall be clean and free of unsanitary conditions.
- A1 - The 2-drawer storage bin had debris on the inside and the handles. Facility shall be clean.
- A1 - Sticky debris observed on the work table in the 3-year old room. Facility shall be clean.
- F3d - The diapering surface was not washed, rinsed, sanitized between children in the 2-year old station. Diapering surfaces shall be cleaned and sanitized after each use.  
CORRECTED ON SITE by owner showing teacher the correct process of cleaning between each diapering.
- D2 - The 2-year old teacher did not wash her hands between diapering children. Hands shall be washed after each child is diapered.  
CORRECTED ON SITE by discussing rule and teacher washing hands.
- E8 - Raw animal meats were intermingled in the upright freezer, and frost accumulation was getting on food packages. Food shall be stored to prevent contamination from other foods and from frost. Store food in the following vertical order: raw poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood. All other foods on top.
- A3 - What appeared to be mouse feces was seen in the cabinet below the handwashing sink in the infant room. There shall be no evidence of pests.

REINSPECTION ON JUNE 29, 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

*Rose Mica*

(573)431-1947

June 8, 2016

SIGNATURE OF CHILD CARE PROVIDER

DATE

*Christy Davis*

June 8, 2016