



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

Arrival Time 10:34 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 12:02 pm	
Date September 2, 2016	

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

FACILITY NAME <b>North County Educational Center, LLC / Denise Marler-Black</b>	DVN <b>001055405</b>	COUNTY CODE <b>187</b>
ADDRESS (Street, City, State, Zip Code) <b>110 Pointview Drive, Bonne Terre, MO 63628</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.		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.		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. <b>Temp at time of Inspection</b> <u>10/41</u> ; <u>0</u> ° 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.	X	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> <u>110, 115, 115</u> °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.	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>B. WATER SUPPLY (circle type)</b>		<b>F. CLEANING AND SANITIZING</b>	
<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.      X	
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> A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids.	
<b>C. SEWAGE (circle type)</b>		4. <b>The following items are washed, rinsed and sanitized at least daily:</b> A. Toilets, urinals, hand sinks. B. Non-absorbent floors in infant/toddler spaces. C. 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.	
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>			
<b>D. HYGIENE</b>			
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 North County Educational Center, LLC / Denise Marler-Black	DVN 001055405	DATE September 2, 2016
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<b>G. FOOD EQUIPMENT AND UTENSILS</b>	<b>I. BATHROOMS</b>
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<p>1. Single service items not reused.</p> <p>2. All food equipment and utensils in good repair.</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. <b>Exception: License-Exempt facilities approved BEFORE October 31, 1997</b></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 <b>AFTER October 31, 1991</b> have: Enclosed with full walls and solid doors. Doors closed when not in use. <span style="float: right;">X</span></p> <p>4. Facilities approved <b>AFTER October 31, 1998</b> 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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<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><b>J. INFANT / TODDLER UNITS</b></p> <p>1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.</p> <p>2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.</p>
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<p>9. Facilities with a capacity of more than 20 children approved <b>BEFORE October 31, 1991</b>, 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><b>K. DIAPERING AREA</b></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.</p>
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<p>10. Facilities with a capacity of more than 20 children approved <b>AFTER October 31, 1991</b> 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 <u>hand washing sink</u>.</p> <p>C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.</p>	<p><b>L. REFUSE DISPOSAL</b></p> <p>1. Adequate number of containers.</p> <p>2. Clean, nonabsorbent, in sound condition. <span style="float: right;">X</span></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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<b>H. CATERED FOODS</b>	<b>SECTION # OBSERVATIONS</b>
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<p>1. Catered food from inspected and approved source. <span style="float: right;">na</span></p> <p>2. Safe food temperature maintained during transport. <b>Temperature at arrival</b> _____ °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: PIC was</p> <p>NOTE: Menu Turkey, ham and bologna/cheese sandwich (38F, 40F) Green beans (reheat) - 212F Mixed fruit (from sealed can) milk - 38F, in refrigerator</p> <p>NOTE: The CCA treated lumber was observed to be recently sealed.</p> <p>NOTE: Person in charge was Amber Smith</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 September 2, 2016	SIGNATURE OF CHILD CARE PROVIDER 	DATE September 2, 2016
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FACILITY NAME:

North County Educational Center, LLC / Denise Marler-Black

DVN:

001055405

DATE

September 2, 2016

**SECTION #****OBSERVATIONS**

E8 - A gallon of juice and a container of single-use plates were stored below the unshielded drain of the kitchen sink. Food and single-use items shall be stored so as to be protected from potential contamination.

CORRECTED ON SITE by moving items to a different cabinet

A1, A3 - Spider web and debris observed under vent hood above stove. Facility shall be clean and free of pests and evidence of pests.

CORRECTED ON SITE by cleaning and removing spider web

E9 - A container holding bleach was labeled as "Dawn Dish Detergent." Chemicals not in their original containers shall be labeled with the contents of the container.

CORRECTED ON SITE by labeling container.

F1 - A spray bottle of bleach sanitizer, stored in the kitchen, did not have any chlorine detected with test strips. Sanitizer solutions shall be used at the correct concentration (100 to 200 ppm chlorine).

CORRECTED ON SITE by remaking solution.

D2 - After returning from playground, children sat down and went to the bathroom individually. The caregiver was not observed washing her hands after coming inside; one child was observed not washing her hands after using the bathroom. Children and caregivers shall wash their hands after returning from outdoors and after using the bathroom.

CORRECTED ON SITE by discussion with caregivers and having child return to bathroom to wash hands

I3 - Upon arrival, the boy's bathroom door was observed open (children were outside). Bathroom doors shall be kept closed when not in use.

CORRECTED ON SITE by discussion with staff and closing door

A8 - PineGlo cleaner and large containers of hand washing soap were stored within children's reach in the big kids' room. Toxic items shall not be accessible to children.

CORRECTED ON SITE by moving to top shelf in bathroom

E8 - Paper plates were stored on the floor in the cubby area in the big kids' room. Food related items shall be stored to prevent contamination.

CORRECTED ON SITE by storing on table

A1 - Accumulation of dust on the VCR, Television, and stands; and several other surfaces in the big kids' room. Facility shall be clean.

CORRECTED ON SITE by dusting

L2 - Splatters observed on the outside of the trash can in the big kids' room. Trash receptacles shall be kept clean.

CORRECTED ON SITE by cleaning trash can

A3 - Spider webs observed on the ceiling of the closet holding the water heater. Facility shall be free of pests.

CORRECTED ON SITE by removing spider webs

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

Rose Mier

(573)431-1947

September 2, 2016

SIGNATURE OF CHILD CARE PROVIDER

Amber Smith

DATE

September 2, 2016