



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

Arrival Time <b>9:06 am</b>	<b>CODES</b> X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time <b>11:56 am</b>	
Date <b>12/15/16</b>	

Initial  Annual  Reinspection  Lead  Special Circumstances \_\_\_\_\_ page 1 of 4

FACILITY NAME <b>Stepping Stones Daycare and Preschool, LLC / Patricia Lynn Stone</b>	DVN <b>002070066</b>	COUNTY CODE <b>187</b>
ADDRESS (Street, City, State, Zip Code) <b>209 North Carleton St., 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.	X
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.		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 see pg. 2 ° F.</b>	
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. <b>Temp at time of Inspection see pg. 2 ° F.</b>		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).	X
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.		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.	X
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.	X
<input type="checkbox"/> COMMUNITY <input type="checkbox"/> ON-SITE <b>ON-SITE SYSTEMS ONLY</b>		2. All utensils and toys air dried.	X
1. Constructed to prevent contamination.		3. <b>The following items washed, rinsed and sanitized after each use:</b>	
2. <b>Meets DHSS-SCCR water quality requirements.</b> A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)	NA	A. Food utensils	X
		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.	
		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.	
		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	
		6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	
		7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	
C. SEWAGE (circle type)			
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> ON-SITE <b>ON-SITE SYSTEMS ONLY</b>			
1. DNR Regulated System: Type: _____	NA		
2. DHSS Regulated System: Type: _____ <b>Meets DHSS-SCCR requirements.</b>			
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.			
3. Personnel preparing/serving food is free of infection or illness.			

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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.	
2. All food equipment and utensils in good repair.	<b>X</b>
3. Food preparation and storage areas have adequate lighting.	
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	
5. Facilities shall have mechanical refrigeration for facility use only. <b>Exception: License-Exempt facilities approved BEFORE October 31, 1997</b>	
6. No carpeting or absorbent floor coverings in food preparation area.	
7. Adequate preparation and storage equipment for hot foods.	
8. Facilities with a capacity of 20 children or less shall have:	

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. 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>NA</b>
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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. 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>NA</b>

10. Facilities with a capacity of more than 20 children approved <b>AFTER</b> October 31, 1991 shall have:	
A. Facility located in provider's residence shall have separate food preparation and storage areas. 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.	

<b>H. CATERED FOODS</b>	<b>J. INFANT / TODDLER UNITS</b>
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1. Catered food from inspected and approved source.	
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	<b>NA</b>
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.	

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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

SIGNATURE OF INSPECTOR 	TELEPHONE <b>(573)431-1947</b>	DATE <b>12/15/16</b>	SIGNATURE OF CHILD CARE PROVIDER 	DATE <b>12/15/16</b>
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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.

**SECTION # OBSERVATIONS**

NOTE: Lunch menu:  
Egg casserole (pooled eggs, hash browns, cheese, milk, ham)\nApplesauce\nMilk

NOTE: Temperatures, in degrees Fahrenheit:  
Gibson freezer, ambient - 12  
Frigidaire refrigerator/freezer #1, ambient - 40/2  
Milk, Frigidaire refrigerator #1- 38  
Frigidaire refrigerator/freezer #2, ambient - 33/0  
Frigidaire refrigerator #2, milk - 38  
Egg casserole, oven - 198, 189  
Water, 1-year old room - 115  
Infant room: water 111, refrigerator, ambient 36  
Water, girls' bathroom - 113, 113  
Water, boys' bathroom - 113, 115

**Sanitation Inspection Report**

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**SECTION #****OBSERVATIONS****KITCHEN**

- E16 - Fully cooked food in the refrigerator was either not labeled for disposition, or was labeled with the date of preparation. Ready-to-eat, refrigerated, potentially hazardous foods shall be marked with a 7-day discard date after opening or preparation.
- E1 - Eggs were pooled to bake in an egg casserole for lunch. The eggs were not pasteurized or washed before pooling. Eggs shall be pasteurized or washed before pooling.  
CORRECTED ON SITE by washing eggs.
- E7 - There was no thermometer in one Frigidaire refrigerator, and the indicating liquid was split in the thermometer in the other Frigidaire refrigerator (both refrigerators in the kitchen). Cold holding units shall have accurate thermometers placed in a convenient-to-read location in the warmest part of the unit.
- A1 - Food splatters observed on the hood above the stove. Food equipment shall be clean to sight and touch.
- A1 - Debris observed in the drawer of the stove. Food equipment shall be clean to sight and touch.
- A1 - Dried debris observed on a frying pan and on the blades of a can opener stored in the island cabinet in the kitchen. Food equipment shall be clean.  
CORRECTED ON SITE by taking pan and can opener to 3-vat sink for cleaning and sanitizing.
- G2 - The cover on a drawer opening was missing in the island work table in the kitchen, allowing contamination of equipment stored inside the cabinet. Equipment shall be in good repair.
- F2 - Cleaned equipment was placed directly onto a cloth towel to allow draining. All food equipment shall be air dried. Absorbent materials are not allowed for drying food equipment.  
CORRECTED ON SITE by using a rack for drying dishes.
- I2 - There were no paper towels available at the handwashing sink in the kitchen. Paper towels shall be available at all times at all handwashing sinks and dispensed in a sanitary manner. NOTE: paper towels were provided during this visit, but not through a dispenser.
- A1 - Stains observed on the ceiling in the laundry room. Facility shall be free of unsanitary conditions.
- F1 - The chlorine concentration in sanitizer solution in the 3-vat sink was less than 10 ppm. Sanitizer solution shall be 50 to 100 ppm for equipment that is submerged.  
CORRECTED ON SITE by adding bleach to get a final concentration of 100 ppm.
- E7 - Two cook's thermometers were not accurate, reading more than 2 degrees off from the actual temperature. Thermometers shall be accurate within +/- 2 degrees Fahrenheit.  
CORRECTED ON SITE by calibrating thermometers.
- E12 - According to cook, food is thawed by setting out on counter. Food shall be thawed under refrigeration, submerged under 70 degree running water, or in a microwave if immediately cooked after thawing.  
CORRECTED ON SITE by discussion with cook.

**1-YEAR OLD CLASSROOM**

- F1 - The chlorine concentration in a spray bottle of sanitizer at the diapering station was greater than 200 ppm. Sanitizer shall be 100 to 200 ppm.  
CORRECTED ON SITE by diluting solution to 200 ppm.

**INFANT ROOM**

- F3 - The diapering surface is washed, rinsed, sanitized, and dried with a cloth between children. The surface shall be air dried or dried with a one-time use disposable towel between uses (after allowing 30 second contact time with the sanitizer).  
CORRECTED ON SITE by discussion with staff.
- A1 - The cover on the Fisher-Price swing was torn. Facility shall be free of unsanitary conditions.
- K3 - There was a tear in the diapering surface. Diapering surfaces shall be in good repair.
- K4 - Soiled diapers were stored in an open trash receptacle. Soiled diapers shall be stored in a container in with a tight fitting lid.

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

SIGNATURE OF CHILD CARE PROVIDER

DATE

*Rose Muen*

(573)431-1947

12/15/16

*Patricia Lynn Stone*

12/15/16

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**NOTES****3-YEAR OLD ROOM**

F1 - No chlorine was detected in the spray bottle labeled bleach/water #3. Chlorine shall be 100 to 200 ppm.

A1 - Dust/debris observed on the bottom shelf of the cubby holding tubs of toys, and inside a toy shopping cart. Facility shall be clean and free of unsanitary conditions.

**4-YEAR OLD ROOM**

E9 - Three spray bottles used to wash, rinse, and sanitize were not labeled correctly, or were not legible. Toxins and foods not in their original container shall be labeled with the common name of the contents.

CORRECTED ON SITE by labeling bottles

F1 - The chlorine concentration in the spray bottle of sanitizer was greater than 200 ppm. Chlorine shall be 100-200 ppm.

CORRECTED ON SITE by remaking solution to correct concentration of chlorine.

**PRE-K CLASSROOM**

F1 - The chlorine concentration in a spray bottle of sanitizer was less than 10 ppm. Chlorine in spray bottles shall be 100-200 ppm.

CORRECTED ON SITE by remaking solution to 100 ppm.

**BATHROOMS**

I2 - Toilet paper was not on the roll in the staff stall in the girls' bathroom. Toilet paper shall be dispensed in a sanitary manner.

I3 - The doors were left open to the boys' and girls' bathrooms when not in use. Doors shall be closed when not in use.

REINSPECTION DATE 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.

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SIGNATURE OF INSPECTOR

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