



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

Arrival Time 9:50am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 12:21pm	
Date 2-16-16	

Initial Annual Reinspection Lead Special Circumstances _____


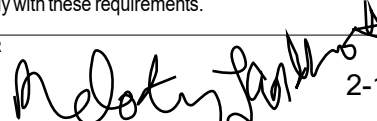
FACILITY NAME Today's Kids ... Tomorrow's Dreams Educational Center/Theron Bess	DVN 002159891	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 400 M.C. Black Rd., Bonne Terre MO 63628	INSPECTOR'S NAME (Print) John Wiseman, 1507	

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.		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 _____ 32° 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.		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. Temp at time of inspection _____ 100-104° F.		10. No food or food related items stored or prepared in diapering areas or bathrooms.	
11. Pets free of disease communicable to man.		11. Food stored in food grade containers only.	
12. Pets living quarters clean, and well maintained.		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.		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 NON-COMMUNITY 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.	
		D. Diapering surface	
		E. All toys that have had contact with body fluids.	
		4. The following items are washed, rinsed and sanitized at least daily:	
		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)			
COMMUNITY ON-SITE			
ON-SITE SYSTEMS ONLY			
1. DNR Regulated System: Type: _____			
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.			
3. Meets local requirements.			
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.			

Centers, Group Homes and License-Exempt Facilities
Sanitation Inspection Report

FACILITY NAME Today's Kids ... Tomorrow's Dreams Educational Center/Theron Bess DVN 002159891 DATE 2-16-16

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.	X	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 AFTER 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 AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors.	
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997		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.		J. INFANT / TODDLER UNITS	
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 BEFORE 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.		K. DIAPERING AREA	
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 AFTER 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.	X
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.	
H. CATERED FOODS		L. REFUSE DISPOSAL	
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.	X
5. Food and food related items protected from contamination during transport.		5. Restrooms used by staff have covered refuse containers.	
		SECTION # OBSERVATIONS	
		Lunch: Meatloaf = 189 F Cauliflower = 207 F Fruit cocktail Milk = 34 F	
		Facility uses public water and sewer.	
		Re-inspection will be conducted 3-16-16.	
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	TELEPHONE	DATE	SIGNATURE OF CHILD CARE PROVIDER
	573-431-1947	2-16-16	Melody Landholt 
			DATE
			2-16-16

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002159891

DATE

2-16-16

SECTION #**OBSERVATIONS**

- E8) Raw shell eggs were observed stored above juice in the kitchen refrigerator. Food shall be protected from sources of contamination.
- E9) Reused food containers containing water were observed in the kitchen refrigerator without labeling. Food not in its original container shall be labeled.
- A1) Dried milk residue was observed on shelving in the kitchen refrigerator. Facility shall be clean and free of unsanitary conditions.
- A1) Food debris was observed in utensil draws in the kitchen. Facility shall be clean and free of unsanitary conditions.
- G2) Damaged surfaces were observed on plastic food containers stored in the kitchen wall cabinets. All food equipment and utensils shall be in good repair.
- A1) Food residue was observed on the upper interior surface of the kitchen microwave. Facility shall be clean and free of unsanitary conditions.
- A1) Food debris was observed in the lower equipment drawers of the stoves in the kitchen. Facility shall be clean and free of unsanitary conditions.
- G2) Non-stick cookware stored in the kitchen cabinets was observed with damage to the food contact surface of the equipment. All food equipment and utensils shall be in good repair.
- A1) Food debris was observed on the front of the kitchen cabinets. Facility shall be clean and free of unsanitary conditions.
- E8) Liquid dish detergent was observed stored beside clean food equipment on a shelf above the three-compartment sink. Food equipment shall be protected from sources of contamination. COS by removing the detergent.
- A3) Daylight was observed at the bottom right side of the exit door in the dining room. There shall be no evidence of insects, spiders, rodents or pest entry points or pest harborage.
- A2) An accumulation of dust was observed on the HVAC vents in the dining room. There shall be no environmental hazards.
- A1) The toilet seats in both restrooms in the dining area were observed to be damaged. Facility shall be clean and free of unsanitary conditions.
- F5) A hole was observed in the wall behind the facility mop sink in the mechanical/utility room. Walls, ceilings and floors shall be in good repair.
- A1) Dirt and debris was observed on the floor in the mechanical/utility room. Facility shall be clean and free of unsanitary conditions.
- A1) A bag of dolls and toys were observed stored on the floor in contact with mops and debris. Facility shall be clean and free of unsanitary conditions.
- L4) A trash can in the unused classroom was not covered. Inside refuse containers shall be covered.
- A1) The faucet at the hand wash sink in the employee restroom area between the infant rooms was observed to be dirty. Facility shall be clean and free of unsanitary conditions.
- D2) A care-giver in the infant room did not wash the child's hands after diapering the child. Care-givers shall wash their hands and the child's hands after diapering.
- E8) A tray of clean sippy cups were observed stored beside the hand wash sink in the employee restroom area between the infant rooms. Food equipment shall be protected from sources of contamination.
- K3) The diapering pad in use in the infant room was observed to be torn. Diapering surfaces shall be smooth, easily cleanable, nonabsorbent, and in good repair.
- A1) The toilet seat in the restroom of the two year old room was observed to be damaged. Facility shall be clean and free of unsanitary conditions.
- A3) Spider webs were observed on the ceiling and wall in the storage room in the two year old room. There shall be no evidence of insects, spiders, rodents or pest entry points or pest harborage.
- A2) The paint was observed to be worn and chipping from molding surrounding the doors in the two year old room. There shall be no environmental hazards.

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

573-431-1947 2-16-16

SIGNATURE OF CHILD CARE PROVIDER

DATE

2-16-16