



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

Arrival Time 9:12 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time	
Date 6/13/17	

Initial Annual Reinspection Lead Special Circumstances _____ pg. 1 of 4

FACILITY NAME Kids First Child Care, LLC / Michelle Johnson	DVN 002114634	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 905 Maple Street, Farmington, MO 63640	INSPECTOR'S NAME (Print) Rose Mier, EPHS #1390	

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.		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 <u>see pg. 2</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. Temp at time of Inspection <u>see pg. 2</u> ° F.	X	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.	X

B. WATER SUPPLY (circle type)
COMMUNITY **NON-COMMUNITY** **PRIVATE**

1. Constructed to prevent contamination.	
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)	

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.	X
3. Personnel preparing/serving food is free of infection or illness.	

F. CLEANING AND SANITIZING

1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	
2. All utensils and toys air dried.	
3. The following items washed, rinsed and sanitized after each use: 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.	X
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.	X
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.	

FACILITY NAME:

Kids First Child Care, LLC / Michelle Johnson

DVN:

002114634

DATE

6/13/17

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

- E16 - Containers of corn and rice mixture in the kitchen GE refrigerator were not labeled with a 7-day disposal date. Food that is potentially hazardous, fully cooked, and held for more than 24 hours shall be labeled with a 7-day disposal date, which is the day of opening (or preparation) plus an additional six days.
CORRECTED ON SITE by labeling with a 7-day disposal date.
- E8 - Employee food was intermixed with facility food in the kitchen GE freezer and refrigerator. Facility food shall be protected from contamination by storing employee food separately and below facility food.
CORRECTED ON SITE by separating personal food from facility food.
- F3 - Frying pan, griddle, waffle makers, and several other pieces of cooking equipment, stored in the base kitchen cabinet had debris on them. Food contact surfaces shall be clean to sight and touch.
- I2 - There were no paper towels available at the handwashing sink in the kitchen. Disposable towels shall be provided and dispensed in a sanitary manner at all times at all handwashing sinks.
CORRECTED ON SITE by placing paper towels on dispenser.
- A8 - A variety medicines and supplements were stored on the windowsill, on top of and beside the microwave, and on the sink ledge. Medicines may be stored in cabinets over food contact surfaces if in a spill proof, nonabsorbent container with a lid or sealed bag.
CORRECTED ON SITE by placing medicines in lidded container
- E9 - A small brown bottle containing a liquid was stored on the shelf with the microwave. The bottle was not labeled. Food, toxic agents, cleaning agents not in their original containers shall be properly labeled.
CORRECTED ON SITE by labeling bottle
- A7 - The door to the laundry room was propped open. Cleaning supplies were on the floor and shelves, accessible to children. Toxic agents shall not be accessible to children.
CORRECTED ON SITE by picking up cleaning supplies
- E9 - A spray bottle containing a clear liquid was stored in a cleaning bucket on the floor in the laundry room. The label on the bottle was not legible. Working containers of chemicals and cleaners shall be labeled with the common name of the contents.
CORRECTED ON SITE by relabeling bottle

OLDER 2's ROOM

- A1 - The handwashing sink drained very slowly. Plumbing shall be maintained in good working condition.
- K4 - The diapering area lacked a soiled diaper container; a trash receptacle with a flip-type lid was provided. Soiled diapers shall be stored in a solid, nonabsorbent container with a tight fitting lid.
- A1 - Debris observed on the shelf holding the diapering pad. Facility shall be clean.
CORRECTED ON SITE by cleaning diapering table
- A8 - A container holding sunscreens was on a child's table. Toxic items shall not be accessible to children.
CORRECTED ON SITE by placing sunscreens out of children's reach

BATHROOM, DINING ROOM Right side

- A1 - One toilet did not flush and continually ran. Equipment shall be maintained in working condition.
- A1 - One toilet seat was stained and worn. Facility shall be free of unsanitary conditions.
- A10 - There was no hot water at the sink for the smallest children. Sinks shall be equipped with hot (100-120F) water through a mixing valve.

BATHROOM, DINING ROOM Left Side

- I3 - The bathroom door was propped open. Bathroom doors shall be closed when not in use.
CORRECTED ON SITE by closing door

LARGE PLAY ROOM

- A8 - A can of interior latex paint was stored in the bottom desk drawer, accessible to children. Toxic items shall not be accessible to children.

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

SIGNATURE OF CHILD CARE PROVIDER

DATE

Rose Mier

573/431-1947

6/13/17

Misty Drake

Misty Drake

6/13/17

FACILITY NAME:

Kids First Child Care, LLC / Michelle Johnson

DVN:

002114634

DATE

6/13/17

NOTES**BATHROOM, LARGE PLAYROOM**

I3 - The doors on both bathrooms were left open. Bathroom doors shall be closed when not in use.

A1 - Trash cans were stored on top of the toilets in both bathrooms, preventing children from discarding paper towels in trash receptacle. Used paper towel observed in cabinet of handwashing sink. Trash cans shall be available at all handwashing sinks.

STORAGE ROOM, off large playroom

NOTE: this room is used only for storage, but the door was easily opened by children. Please make this room inaccessible to children.

A8 - A container of cleaner was stored in the mop bucket, accessible to children. Toxins shall not be accessible to children.

A1 - The handwashing sink and equipment were dusty and dirty, and the room was cluttered. Facility shall be clean and free of unsanitary conditions.

INFANT ROOM

D2 - A baby's hands were observed not washed after diapering. Children's hands shall be washed with soap and water after diapering.

CORRECTED ON SITE by discussion with staff and washing baby's hands.

A1 - There was no cold water available at 3-vat sink or the staff handwashing sink. Sinks shall be supplied with hot and cold running water through a mixing valve.

A1 - Food splatters observed inside the microwave. Food contact surfaces shall be clean to sight and touch.

G2 - Most of the chairs in the eating table were cracked, presenting a surface that is difficult to clean and sanitize, and presenting an area for pinching children's arms. Food equipment shall be in good repair, and facility shall be free of environmental hazards.

2's ROOM, adjacent to infant room

A1 - There was no cold water available at the 3-vat sink or the staff handwashing sink. Sinks shall be supplied with hot and cold running water through a mixing valve.

E8 - Bottles of water were stored beneath the 3-vat sink drain lines. Food shall not be stored beneath drain lines.

F3 - According to staff, the adapter potty seat is washed daily. Adapter seats shall be washed, rinsed, and sanitized after each use.

CORRECTED ON SITE by discussion with staff

E8 - A spray bottle containing a clear liquid was stored in the bathroom. The bottle was not labeled. Working containers of chemicals, food, cleaners, etc. shall be labeled with the common name of the contents.

F4 - According to staff, the floor is swept and mopped daily. Floors in toddler rooms shall be washed, rinsed, and sanitized daily.

FOOD STORAGE CLOSET

E8 - Paper plates were stored on the floor. Single-use items shall be stored a minimum of 6 inches off floor.

PLAYGROUND

A2 - CCA treated lumber was on some of the playground equipment. CCA treated lumber shall be sealed yearly.

REINSPECTION DATE: July 20, 2017

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

SIGNATURE OF CHILD CARE PROVIDER

DATE

Rose Mier

573/431-1947

6/13/17

Misty Drake

Misty Drake

6/13/17