



MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES
SECTION FOR CHILD CARE REGULATION
SANITATION INSPECTION REPORT
FAMILY CHILD CARE HOME

Arrival Time 9:50 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 10:56 am	
Date 6-5-2017	

Initial Annual Reinspection Lead Special Circumstances _____

NAME Klaus, Donna Marie	DVN 002477823	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 5105 Highway D, Farmington, MO 63640-7246	INSPECTOR'S NAME (Print) Rose Mier	

An inspection of the premises of your facility has been made on the above date. Any defects are marked below with an X.

A. GENERAL **E. FOOD PROTECTION**

1. Premises clean and free of unsanitary conditions.	1. Food from approved source and in sound condition; no excessively dented cans.
2. Premises free of environmental hazards observed	2. No use of home canned food. No unpasteurized milk.
3. No evidence of insects, spiders, rodents or pest harborage.	3. If meals are served, kitchens shall have adequate equipment to store and prepare food safely with a minimum of a stove or other cooking equipment sized to meet the needs of the facility; a two compartment sink with hot and cold running water; and a refrigerator.
4. Well ventilated, no evidence of mold, noxious or harmful odors.	4. 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.
5. Screens on windows and doors used for ventilation in good repair.	5. Precooked food reheated to 165°.
6. No indication of lead hazards.	6. Food requiring refrigeration stored at 41° F or below.
7. No toxic or dangerous plants accessible to children.	7. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid.
8. Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items.	8. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	9. Food, food related items, and utensils covered and stored to prevent contamination by pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods.
10. Hotwater temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection <u>117, 118</u> °F.	10. Food, toxic agents, cleaning agents not in their original containers properly labeled.
11. Pets free of disease communicable to man.	11. No food or food related items stored or prepared in diapering areas or bathrooms.
12. Pets living quarters clean, and well maintained.	12. Food stored in food grade containers only.
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	13. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes. na	14. No animals in food preparation or food storage areas.

B. WATER SUPPLY (circle type)

COMMUNITY NON-COMMUNITY PRIVATE

HIGH HAZARD CROSS CONNECTIONS

PRIVATE SYSTEMS ONLY:

Constructed to prevent contamination. _____

Meets MDOH-SCCR requirements/meets local requirements _____

A. Bacteriological sample results. pending

B. Chemical (Prior SCCR Approval Needed) _____

C. SEWAGE (circle type)

COMMUNITY ON-SITE

DNR Regulated System - Type: _____

DOH Regulated System - Type: septic tank and drain field

1. Functioning properly at time of inspection. (circle)	Yes	No
2. Single-Family residence lot consisting of three acres or more. (circle)	Yes	No
3. Health hazard to children. (circle)	Yes	No

Meets MDOH-SCCR requirements/meets local requirements. _____

D. HYGIENE

1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	1. Adequate number of containers.
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.	2. Clean, nonabsorbent, insect and rodent proof.
3. An empty sink available in kitchen to wash hands during food preparation.	3. Outside refuse containers covered at all times.
4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering.	4. Inside containers covered when full or accessible to children.
5. Personnel preparing food free of infection or illness.	5. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area.

G. REFUSE DISPOSAL

1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	1. Adequate number of containers.
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.	2. Clean, nonabsorbent, insect and rodent proof.
3. An empty sink available in kitchen to wash hands during food preparation.	3. Outside refuse containers covered at all times.
4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering.	4. Inside containers covered when full or accessible to children.
5. Personnel preparing food free of infection or illness.	5. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area.

Sanitation Inspection Report

FACILITY NAME:

Klaus, Donna Marie

DVN:

002477823

DATE

6-5-2017

NOTES

NOTES:

- A) This facility uses a private well for drinking water. A water sample for bacteriological testing was collected during this visit.
- B) Wastewater treatment is on-site. The OWTS was observed during this visit and appeared to be functioning correctly.
- C) Pets resident at this facility are a dog and a cat. Both were last immunized on May 31, 2017 . Vaccination certificates were provided during this visit.
- D) A desk approval will be given once the bacterial analysis of the water is received as satisfactory.

NOTE: Lunch Menu

Cauliflower

Strawberries/banans

Chicken (pre-cooked) from frozen state

NOTE: Temperatures

Maytag refrigerator/freezer: 36F/10F

No food preparation occurred during this visit.

No violations were noted during this visit.

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 Mier

(573)431-1947

6-5-2017

SIGNATURE OF CHILD CARE PROVIDER

DATE

Donna M. Klaus

6-5-2017