



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

Arrival Time 10:08am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 1:12pm	
Date 6-16-17	

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME Munchkin Land/Christy Davis/ Joanna Robbins	DVN 001573104	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 3291 Blake Road, Park Hills MO 63601	INSPECTOR'S NAME (Print) John Wiseman	

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. Temp at time of Inspection <u>38, 40</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.		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.										
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection <u>100-107</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.		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)		F. CLEANING AND SANITIZING										
<table border="1"> <tr> <td>COMMUNITY</td> <td>NON-COMMUNITY</td> <td>PRIVATE</td> </tr> <tr> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="3">PRIVATE SYSTEMS ONLY</td> </tr> </table>		COMMUNITY	NON-COMMUNITY	PRIVATE				PRIVATE SYSTEMS ONLY			1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	X
COMMUNITY	NON-COMMUNITY	PRIVATE										
PRIVATE SYSTEMS ONLY												
1. Constructed to prevent contamination.		2. All utensils and toys air dried.										
2. Meets DHSS-SCCR water quality requirements.		3. The following items washed, rinsed and sanitized after each use:	X									
A. Bacteriological sample results.		A. Food utensils										
B. Chemical (Prior SCCR Approval Needed)		B. Food contact surfaces including eating surfaces, high chairs, etc.										
C. SEWAGE (circle type)		C. Potty chairs and adapter seats.										
<table border="1"> <tr> <td>COMMUNITY</td> <td>ON-SITE</td> </tr> <tr> <td></td> <td></td> </tr> <tr> <td colspan="2">ON-SITE SYSTEMS ONLY</td> </tr> </table>		COMMUNITY	ON-SITE			ON-SITE SYSTEMS ONLY		D. Diapering surface				
COMMUNITY	ON-SITE											
ON-SITE SYSTEMS ONLY												
1. DNR Regulated System: Type: _____		E. All toys that have had contact with body fluids.										
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.		4. The following items are washed, rinsed and sanitized at least daily:										
3. Meets local requirements.		A. Toilets, urinals, hand sinks.										
D. HYGIENE		B. Non-absorbent floors in infant/toddler spaces.										
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.		C. Infant/Toddler toys used during the day.										
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.		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.										
3. Personnel preparing/serving food is free of infection or illness.		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.										

Centers, Group Homes and License-Exempt Facilities
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FACILITY NAME
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DVN
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G. FOOD EQUIPMENT AND UTENSILS

1. Single service items not reused.
2. All food equipment and utensils in good repair.
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.
Exception: License-Exempt facilities approved BEFORE October 31, 1997
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.

9. Facilities with a capacity of more than 20 children approved BEFORE 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.

10. Facilities with a capacity of more than 20 children approved AFTER 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.

H. CATERED FOODS

1. Catered food from inspected and approved source.
2. Safe food temperature maintained during transport.
Temperature at arrival _____ °F.
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.

I. BATHROOMS

1. Cleaned as needed or at least daily.
2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.
3. Facilities approved **AFTER October 31, 1991** have:
Enclosed with full walls and solid doors. Doors closed when not in use.
4. Facilities approved **AFTER October 31, 1998** have:
Mechanically vented to prevent molds and odors.
5. Hand washing sinks located in or immediately adjacent to the bathroom.
6. No carpeting or absorbent floor coverings.
7. Sufficient lighting for cleaning.
8. No storage of toothbrushes or mouthable toys.

J. INFANT / TODDLER UNITS

1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.
2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.

K. DIAPERING AREA

1. No utensils or toys washed, rinsed or stored in the diaper changing area.
2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.
3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.
4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.
5. Soiled diaper container emptied, washed, rinsed and sanitized daily.

L. REFUSE DISPOSAL

1. Adequate number of containers.
2. Clean, nonabsorbent, in sound condition.
3. Outside refuse area clean; containers covered at all times.
4. Inside food refuse containers covered as required.
5. Restrooms used by staff have covered refuse containers.

SECTION #

OBSERVATIONS

Frigidaire refrigerator/freezer = 40F/10F

Lunch:
Chicken Al Fredo = 140F
Raw carrots
Canned pineapple
Milk = 40F

Kitchen Kenmore freezer = 0F
Infant Frigidaire refrigerator/freezer = 38F/10F

The reinspection will be done on July 17, 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

573-434-1947 6-16-17

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SECTION #**OBSERVATIONS**

Note: Upon arrival it was observed that a whole chicken had recently been cooked in water on the stove-top and was cooling on the counter top. The measured temperature of the chicken was 144F. According to the cook, the chicken had been removed from cooking to cool approximately 15 minutes prior to my arrival. The chicken was immediately shredded and placed in a pot of recently cooked pasta to which a newly opened, commercially prepared pasta sauce was added. The mixture was maintained at a temperature of 140F until lunch service.

E8) Raw shell eggs were observed stored above ready to eat foods in the kitchen refrigerator. Food shall be protected from sources of cross contamination. COS by moving the eggs to the bottom of the refrigerator.

E16) A discard date was not observed on an open package of lunch meat in the kitchen refrigerator. Refrigerated potentially hazardous foods shall be marked with a discard date. COS by discarding the lunch meat.

A1) An accumulation of food debris was observed of the blade and gear mechanism of the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the can opener.

E8) Bottles of dye, liquid glue and open packages of borax were observed on a shelf above the kitchen counter. Food and food related items shall be protected from contamination by toxic materials. COS by removing these items from the shelf.

A1) Food residue was observed inside the kitchen microwave. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the microwave.

A1) Dirt and debris was observed on the floor in the kitchen, especially in corners, along wall/floor junctures and below the sink. The facility shall be clean and free of unsanitary conditions.

A1) A dry cloth was observed being used for hand drying in the kitchen. Dry cloths may not be repeatedly used to remove spills or for hand drying. Dry hand with paper towels. Place a wiping cloth in approved chemical sanitizer for wiping spills and sanitizing surfaces.

F1) Lemon scented disinfectant wipes were observed in the dining room. Only approved agents, methods and concentrations may be used for sanitizing surfaces.

A1) An accumulation of dirt and debris was observed on the floor in the dining room, especially in corners, along wall/floor junctures and around equipment. The facility shall be clean and free of unsanitary conditions.

A3) A dead insect was observed on the floor in the dining room. There shall be no evidence of insects, spiders or rodents.

F1) Clorox disinfectant wipes were observed in use at the diapering station in the infant room. Only approved agents, methods and concentrations may be used for sanitizing surfaces.

A1)The faucet at the hand wash sink in the infant room was observed to be dirty. The facility shall be clean and free of unsanitary conditions. COS by cleaning the faucet.

A3) Spider webs were observed above and around the exit door in the infant room. There shall be no evidence of insects, spiders or rodents. COS by cleaning the spider webs from the area.

A1) An accumulation of dust was observed on the floor of the infants room. The facility shall be clean and free of unsanitary conditions.

F3) The infant room attendant indicated that the diapering surface should be washed and sanitized but was confused about the use of the rinse water. Diapering surfaces shall be washed, rinsed and sanitized between uses. COS by discussing the correct cleaning method with the attendant.

F1) A can of Lysol aerosol spray was observed in the three year old room. Only approved sanitizing agents may be used.

A3) Mouse droppings were observed on the floor in the back porch. There shall be no evidence of insects, spiders or rodents.

A1) The linoleum floor in the two year old restroom was observed to be torn. Please repair the floor to a cleanable condition.

A1) The surface finish on the toilet seat in the Pre-K room was observed to be worn through to the substrate material. Please replace the toilet seat.

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

6-16-17

SIGNATURE OF CHILD CARE PROVIDER

DATE

6-16-17