



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

Arrival Time 10:02 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 12:46 pm	
Date 2-17-17	

Initial Annual Reinspection Lead Special Circumstances _____ P / J

FACILITY NAME Today's Kids...Tomorrow's Dreams Educational Center / Ashley Muro	DVN 002159891	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 400 McBlack Road, Bonne Terre, MO 63628	INSPECTOR'S NAME (Print) Rose Mier	

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 see p. 2 ° F. X
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.
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 see p. 2 ° F.	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).
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. na	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
<input checked="" type="radio"/> COMMUNITY <input type="radio"/> NON-COMMUNITY <input type="radio"/> 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. X
	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="radio"/> COMMUNITY <input type="radio"/> 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.	

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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.	

J. INFANT / TODDLER UNITS

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

K. DIAPERING AREA

9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:		1. No utensils or toys washed, rinsed or stored in the diaper changing area.	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	na	2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	
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.		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.	
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:		5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	X

L. REFUSE DISPOSAL

A. Facility located in provider's residence shall have separate food preparation and storage areas.	na	1. Adequate number of containers.	
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.		2. Clean, nonabsorbent, in sound condition.	X
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	na	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.	

H. CATERED FOODS **SECTION #** **OBSERVATIONS**

1. Catered food from inspected and approved source.	na	Lunch Menu: Sloppy Joe's (made from raw ground beef) milk potato tots pears Temperatures: hamburger 211F potato tots 186F milk, refrigerator - 36F Larger Roper refrigerator/freezer 35/0F Smaller Roper refrigerator/freezer 30/0F Water, dining room bathrooms 116F, 116F GE refrigerator, 2-year old room 41F Water, 2-year old room 114, 115F Water, 3-5 year old room: 108, 108F Water, toddler side of infant room 103F Refrigerator, infant kitchen 38 Water, infant room 109
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.		

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: Rose Muro (573)431-1947 2-17-17
 SIGNATURE OF CHILD CARE PROVIDER: Ashley Muro 2-17-17

Sanitation Inspection Report

P 3

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SECTION

OBSERVATIONS

- F4, A1 - The handwashing sink, counter around the sink, and shelf above the sink in the kitchen were dirty. Facility shall be clean.
- G2 - Three plastic containers, stored in the top cabinet in the kitchen, were marred. Food contact surfaces shall be smooth and free of imperfections. CORRECTED ON SITE by discarding bowls.
- A1 - Debris observed on the top rear, drawers, and sides of each of the stoves. Food equipment shall be clean.
- A1 - Debris observed under the hood of one stove, and the filters over the fans under each hood were greasy. Equipment shall be clean.
- A1 - Debris observed in side the bottom drawer next to the stove, and food splatters on the cabinet door holding plastic bags. Facility shall be clean.
- G2 - Rust and debris observed on a can opener. Equipment shall be in good repair. CORRECTED ON SITE by discarding can opener.
- G2 - One large stock pot was observed with the non-sick coating marred from scratches. Food contact surfaces shall be free of imperfections.
- A1 - Two small pots were observed with a white debris on the cooking surfaces. Equipment shall be clean.
- A2 - Mold observed in the drain holders for silverware, on the drain racks for dishes, on the drain rack for bottles and cups, on the sink drain board, and under the sink. Utensils, toys, and bottles were stored in these containers. Facility shall be free of environmental hazards.
- G2 - The hot water to the 3-vat sink had to be turned on at the valve below the sink because of leaks. Equipment shall be in good repair.
- A1 - Calcium (lime) build-up observed on the shelves above the 3-vat sink holding cups. Equipment shall be clean.
- F4 - The base of the toilet in the pink bathroom off the dining room was dirty. Toilets shall be cleaned daily.
- L2 - The outsides and lids of the trash cans in both bathrooms off the dining room were dirty. Trash cans shall be clean.
- F4 - The base of the toilet in the employee bathroom was dirty. Toilets shall be cleaned daily.
- L2 - The trash can in the employee bathroom was dirty. Trash cans shall be clean.
- A1 - A potty chair, stored in the furnace room, was dirty with debris. Equipment shall be clean.
- A1 - A mop with a wet head was stored on top of other mops on the floor in the furnace room. Mops shall be stored so they can dry.
- A1 - Debris observed in several of the containers holding toys, and debris on several of the toys, in the 2-year old room. Facility shall be clean and free of unsanitary conditions.
- E6 - There was no thermometer in the refrigerator in the 2-year old room. Thermometers shall be installed in a convenient-to-read location inside refrigerators.
- F4 - The handwashing sink was dirty in the 2-year old room. Handwashing sinks shall be cleaned and sanitized daily.
- F4 - The base of the toilet in the 2-year old room was dirty. Toilets shall be cleaned daily.
- A1 - Accumulation of dust observed on the fan vent in the 2-year old bathroom. Facility shall be clean.
- A1 - The walls around the sink in the 2-year old room were dirty. Facility shall be clean.
- K5 - Debris observed on the outside and inside of the dirty diaper holder in the 2-year old bathroom. Soiled diaper holders shall be washed, rinsed, and sanitized daily.
- A1 - The paper towel dispenser in the 2-year old room was held together with tape. Tape is not an acceptable repair.
- A1 - The green rug inside the 2-year old room was dirty. Facility shall be clean.
- A8 - A diaper bag holding hand sanitizer and shampoo was within reach of the children. Toxic items shall not be accessible to children. CORRECTED ON SITE by storing diaper bag out of reach of children.
- A1 - The school-age room was not in use, but used for storage. Debris was observed on the floor by the outside entry door, and the room was cluttered, preventing effective cleaning. Facility shall be free of unsanitary conditions.
- A8 - A container of toilet bowl cleaner was stored in the cabinet beneath the handwashing sink in the 3-5 year old bathroom. The child-proof latch on the cabinet door did not latch tight, allowing access by children. Toxic items shall not be accessible to children.
- A1 - Debris observed on the floor of the closet holding cots in the 3-5 year old room. Facility shall be clean.
- D2 - A child failed to wash hands after using the toilet. The door is kept closed while bathroom is in use. Staff stated they knew if children wash hands by listening for water running. Children shall wash hands after using the toilet. 3-5 year old room

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

Rose Muen

(573)431-1947

2-17-17

SIGNATURE OF CHILD CARE PROVIDER

DATE

Ashley Muro

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NOTES

E9 - The spray bottle of bleach sanitizer and the spray bottle of soapy water in the infant: toddler room were not labeled. Working containers of toxins shall be labeled with the common name of the contents.
CORRECTED ON SITE by labeling bottles.

A Reinspection is scheduled for February 27, 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.

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