



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

Arrival Time <b>8:41 am</b>	<b>CODES</b> X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time <b>11:48 am</b>	
Date <b>11/13/17</b>	

Initial  Annual  Reinspection  Lead  Special Circumstances Page 1 of 4

FACILITY NAME <b>The ABC Schoolhouse &amp; Childcare Center, LLC / Kimberly Larkins</b>	DVN <b>002447838</b>	COUNTY CODE <b>187</b>
ADDRESS (Street, City, State, Zip Code) <b>101 Hyler Drive, Farmington, MO 63640</b>	INSPECTOR'S NAME (Print) <b>Rose Mier</b>	

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.	X	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. <b>Temp at time of inspection</b> <u>see p. 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.		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. <b>Temp at time of inspection</b> <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.	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.	X
B. WATER SUPPLY (circle type)		F. CLEANING AND SANITIZING	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE <b>PRIVATE SYSTEMS ONLY</b>		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	X
1. Constructed to prevent contamination.		2. All utensils and toys air dried.	
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)		3. <b>The following items washed, rinsed and sanitized after each use:</b> A. Food utensils	
C. SEWAGE (circle type)		B. Food contact surfaces including eating surfaces, high chairs, etc.	X
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> ON-SITE <b>ON-SITE SYSTEMS ONLY</b>		C. Potty chairs and adapter seats.	
1. DNR Regulated System: Type: _____		D. Diapering surface	
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.		E. All toys that have had contact with body fluids.	
3. Meets local requirements.		4. <b>The following items are washed, rinsed and sanitized at least daily:</b> 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.	

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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.	X
3. Food preparation and storage areas have adequate lighting.		3. Facilities approved <b>AFTER</b> October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.	X
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.		4. Facilities approved <b>AFTER</b> October 31, 1998 have: Mechanically vented to prevent molds and odors.	
5. Facilities shall have mechanical refrigeration for facility use only. <b>Exception: License-Exempt facilities approved BEFORE October 31, 1997</b>		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.	X
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 <b>BEFORE</b> 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.	
10. Facilities with a capacity of more than 20 children approved <b>AFTER</b> October 31, 1991 shall have:		4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.	X
A. Facility located in provider's residence shall have separate food preparation and storage areas.		5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.		L. REFUSE DISPOSAL	
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.		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.	X
H. CATERED FOODS		SECTION #	OBSERVATIONS
1. Catered food from inspected and approved source.	NA		LUNCH MENU: corn - 147 in crock pot ham sandwiches oranges
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	↓		NOTE: Temperatures, in degrees Fahrenheit: Whirlpool refrigerator: ambient 35, green beans 41 Kenmore freezer, ambient 0 Water, kitchen: 101, 104, 103, 103 Infant room 1: refrigerator 33; water at handwashing sink 108 Infant room 2: refrigerator 25; water at handwashing sink 107 Infant room 3: refrigerator 41; water at handwashing sink 107 Toddler room: handwashing sink 107 Boys' Bathroom sinks: 106, 106 Girls' Bathroom sinks: 106, 106
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 <i>Josephine</i>	TELEPHONE (573)431-1947	DATE 11/13/17	SIGNATURE OF CHILD CARE PROVIDER <i>Kimberly Larkins</i>	DATE 11/13/17
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**Sanitation Inspection Report**

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**SECTION #****OBSERVATIONS**

- A10 - The hot water in the kitchen was turned off beneath the 3-vat sink because of a leak in the faucet. Therefore, there was no hot water available at the handwashing sink or the 3-vat sink without turning on the shut-off valve. According to owner, the water is turned on for most of the day but turned off at night. The owner has the replacement faucet on site and is waiting for it's installation. All sinks shall be equipped with hot (100F minimum) and cold running water.
- F1 - Pourable, scented bleach was used to prepare sanitizer solutions. Bleach that is pourable or splashless, or bleach that is scented, may not be used to prepare sanitizer solutions. Food contact surfaces shall be sanitized with approved agents.  
CORRECTED ON SITE by supplying regular, unscented bleach
- G2 - A Tupperware microwave lid, stored in the wall cabinet above the 3-vat sink, was broken and cracked. Food equipment shall be in good condition.  
CORRECTED ON SITE by discarding lid.
- A1 - Debris observed on the drainboard of the 3-vat sink. Facility shall be clean and free of unsanitary conditions.  
CORRECTED ON SITE by cleaning drainboard
- G2 - A leak was observed beneath the 3-vat sink. Food equipment shall be in good repair.
- F3b - Food splatters and grease observed on the inside and outside of the microwave above the stove. Food contact surfaces shall be clean to sight and touch.  
CORRECTED ON SITE by cleaning microwave.
- E16 - Green beans, hot dogs, gravy, and hamburger mix, stored in the Whirlpool refrigerator, were not labeled with a disposition date. Food that is potentially hazardous, fully cooked or ready-to-eat, shall be labeled with a 7-day disposition date (date of preparation or opening plus an additional six days).  
CORRECTED ON SITE by labeling with 7-day disposal date.
- A1 - Debris observed in the "a" windowsill in the dining room/refrigerator area. Facility shall be clean.  
CORRECTED ON SITE by cleaning
- F3b - Debris observed on the three high chairs located near the freezers. Food contact surfaces shall be cleaned and sanitized after use. NOTE: according to owner, these high chairs are not in use and are to be discarded.  
CORRECTED ON SITE by taking outdoors for disposal
- F3b - Debris observed on the dining room tables. Eating surfaces shall be washed, rinsed, and sanitized after each use.  
CORRECTED ON SITE by cleaning tables
- A4 - A wax plug-in scent was in the outlet by the kitchen sink. Air fresheners or scents shall not be used to mask odors.  
CORRECTED ON SITE by removing scenter.

**EMPLOYEE BATHROOM**

- I2 - Paper towels were not in a dispenser. Paper towels shall be dispensed in a sanitary manner.
- I7 - The ceiling light in did not work. There shall be sufficient lighting for cleaning. NOTE: a lamp was placed in the bathroom during this visit as a temporary fix.
- I3 - The bathroom was left open. Bathroom doors shall be closed when not in use.  
CORRECTED ON SITE by closing door.
- L5 - The lid on the trash can did not stay closed. Bathrooms used by staff shall have covered trash containers.

**INFANT and TWOS ROOMS**

- I2 - Paper towels were not provided in a dispenser in room 1. Paper towels shall be dispensed in a sanitary manner.
- E8 - A bag of infant toys were stored beneath an unshielded drain in room 1. Toys that are mouthed shall not be stored below a drain.  
CORRECTED ON SITE by moving toys.
- K4 - The soiled diaper containers in all three infant rooms and the toddler rooms had lids that were not tight-fitting. Lids on soiled diaper receptacles shall be tight fitting.
- I2 - Paper towels were not in a dispenser in the bathroom, and in the toddler room. Paper towels shall be in a dispenser.

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

*Rose Mier*

(573)431-1947

11/13/17

SIGNATURE OF CHILD CARE PROVIDER

DATE

*Kimberly Larkins*

11/13/17

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**NOTES**

A3 - Lady bugs and spider webs observed in the ceiling/wall juncture in the east entry vestibule. Facility shall be free of pests.

**THREES AND FOURS ROOMS**

A1 - Dust and other debris observed in many of the cubbies holding toys and personal items in the threes room. Facility shall be clean.

A2 - Many of the toys and play equipment appeared dirty in both rooms. Facility shall be clean.

A1 - One toilet seat in the girls' bathroom was worn through. Facility shall be free of unsanitary conditions.

I7 - The ceiling light in the boys' bathroom did not work. NOTE: a wall light was installed, so light was available. Lighting shall be sufficient for cleaning.

**BASEMENT**

A1 - A leak was observed in the building water inlet pipe in the basement. Approximately 1/2 inch of water was on the floor (there are floor drains in place). Facility shall be free of unsanitary conditions.

NOTE: the owner stated that the CCA treated outdoor lumber in the playyard was sealed in Spring 2017.

NOTE: a copy of this inspection report will be emailed to the owner at: abcschoolhouse@att.net

REINSPECTION DATE: December 4, 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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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

*Rose Miner*

(573)431-1947

11/13/17

SIGNATURE OF CHILD CARE PROVIDER

DATE

*Kimberly Larkins*

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