



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

Arrival Time <b>9:22 am</b>	<b>CODES</b> X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time <b>11:334 am</b>	
Date <b>11/15/17</b>	

Initial  Annual  Reinspection  Lead  Special Circumstances \_\_\_\_\_

NAME: **The Little Explorer's Academy / Tabatha Thurman** DVN: **002500672** COUNTY CODE: **187**

ADDRESS (Street, City, State, Zip Code): **113 North Long Street, Bonne Terre, MO 63628-1519** 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.	X	1. Food from approved source and in sound condition; no excessively dented cans.	X
2. Premises free of environmental hazards observed	X	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.	X	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.	X
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.	X
10. Hotwater temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection <b>113</b> °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.		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. \_\_\_\_\_  
B. Chemical (Prior SCCR Approval Needed) \_\_\_\_\_

**C. SEWAGE (circle type)**

COMMUNITY  ON-SITE

DNR Regulated System - Type: \_\_\_\_\_  
DOH Regulated System - Type: \_\_\_\_\_

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** **G. REFUSE DISPOSAL**

1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	X	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.	X
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:

The Little Explorer's Academy / Tabatha Thurman

DVN:

002500672

DATE

11/15/17

**NOTES**

TEMPERATURES, in degrees Fahrenheit: refrigerator 40, freezer 0; milk in refrigerator 51

LUNCH: peanut butter &amp; jelly sandwiches, green beans (canned), banana, milk

**KITCHEN:**

E7 - The opened gallon of milk in the refrigerator had an internal temperature of 51F. Food requiring refrigeration shall be kept at 41F or lower. COS by owner voluntarily discarding the milk.

A1 - The kitchen was very cluttered with clothing, toys, equipment, etc. on the floor and the counters and sink full of food, dirty dishes, toys, chemicals, and other items. The excessive clutter prevents effective cleaning. Facility shall be free of unsanitary conditions.

NOTE: milk and a canning jar of apple butter in the refrigerator, and hamburger in the freezer, were from unapproved sources. Food served to facility children shall be from an approved source, and only pasteurized juice and milk may be served. According to the owner, these foods were brought from her home (she does not live in this facility) for her and her son to eat. Ms. Thurman was asked to keep their personal foods separately or below facility food in a designated area in the refrigerator and freezer, and to store only the amount needed for one day's meals.

E1 - The owner stated that she may bring food from home for the facility children. Food shall be only from an approved source.

E9 - Raw hamburger from an unapproved source was stored above facility ice pops. Food shall be stored to prevent contamination from other foods.

F1 - The insides of the refrigerator and freezer were very dirty with of dried food debris and hair, and the handles were dark from hand soil. Food equipment shall be clean.

F3 - The bleach used for sanitizing was "pourable." Sanitizers shall be approved.

E9 - Bleach, Chlorox wipes, hand lotion, and hand sanitizer were stored on the counters with food and clean equipment. Toxic items shall be stored where food cannot be contaminated.

E9 - A bag of opened pretzels was stored on the counter. Food shall be stored to prevent contamination.

G4 - The trash can by the computer was full and not lidded. Trash cans shall be covered when full or when accessible to children.

A8 - A spray bottle of Mr. Clean was lying horizontally on top of children's art supplies on the mobile art cart, and a container of Chlorox disinfecting wipes was stored with and above children's toys on the metal rack. Toxic items and cleaners shall be stored to prevent contamination of child contact items.

E1 - A container of soy milk had a "best use" date of Sept. 25, 2017 and a container of orange juice with a "best use" date of September 21, 2017, and an unlabeled container of beans all had mold on the inside of the containers. Food shall be safe and the facility free of unsanitary conditions.

F1 - There were many dirty dishes and bottles, and dishes with food still in them, on tables, desks, counters, etc. throughout the kitchen. Food utensils shall be washed, rinsed, and air dried after use, and food once served to children shall not be reserved.

A1 - The stove, hood, oven, and stove drawer were dirty on all surfaces inside and out. Food equipment shall be clean.

F1 - Several empty food cans were stored in the cabinet above the stove. Food that remained from the original contents was in many of them. Single-use items may not be reused for food storage. Food utensils shall be washed after use.

F1 - The microwave was dirty. Food equipment shall be clean.

A8 - The lock on the cabinet below the sink was broken. The cabinet held cleaners. Toxic items shall not be accessible to children.

D1 - There were no paper towels at the handwashing sink. The owner was using napkins to dry her hands. Paper towels shall be dispensed in a sanitary method.

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 Mien*

(573)431-1947

11/15/17

SIGNATURE OF CHILD CARE PROVIDER

DATE

*Tabatha Thurman*

11/15/17

FACILITY NAME:

The Little Explorer's Academy / Tabatha Thurman

DVN:

002500672

DATE

11/15/17

**NOTES****FRONT PLAYROOM**

A1 - The floor was dirty, including inside the closet. Facility shall be clean.

A1 - The cloth pad on the baby swing was stained and wet. Facility shall be clean and free of unsanitary conditions.

A1 - Debris observed below the pad in the play pen. Facility shall be clean and free of unsanitary conditions.

F1 - Two baby bottles with liquid in them (not being used) were in the play area. Food equipment shall be cleaned after use.

A8 - Chlorox disinfecting wipes were stored on top of the student work cubby, and baby wipes on the book rack. Toxic items shall not be accessible to children.

E16 - An opened package of fruit "shredz" were on the children's table, accessible to any child to obtain candy from the package.

Food served and not eaten shall not be re-served to children.

A4 - A heated oil container for scent emission was in use. The facility shall have no noxious or harmful odors; therefore scented items shall not be used that may mask odors.

**DINING ROOM**

A1 - the play pen had tears in the side. Premises shall be free of unsanitary conditions.

A1 - The sheet on one of the cots was stained. Facility shall be free of unsanitary conditions.

A1 - The floor was dirty, including in the closet. Facility shall be clean.

A2 - The blind was broken. Facility shall be free of environmental hazards and maintained in good condition.

**BACK PLAYROOM**

A1 - The floor was dirty. Facility shall be clean.

A1 - The bathroom (used for storage) was so filled with items that it could not be entered, preventing cleaning. Facility shall be free of unsanitary conditions.

**SCIENCE ROOM**

A8 - A container of Lysol disinfecting wipes was stored on a table accessible to children. Toxic items shall not be accessible to children.

A1 - The floor and closet floor were dirty. Facility shall be clean.

**BATHROOM (used)**

F5 - The toilet was dirty. Toilets shall be cleaned at least daily.

F5 - The potty chair was dirty. Potty chairs shall be washed, rinsed, and sanitized after each use with approved agents.

A1 - The bathtub was dirty. Facility shall be clean and free of unsanitary conditions.

**OUTSIDE**

A2 - Bean bag chairs and other items were stacked on the porch at the side entry. This exit is for fire safety; it is important that the porch and stairs remain free of items at all times to allow for safe exit in an emergency.

NOTE: this report will be emailed to Ms. Thurman at: tabbythurman28@gmail.com

REINSPECTION DATE: November 30, 2017

This facility does not conform

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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