



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

Arrival Time 9:15 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:06 am	
Date 12-5-17	

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME Kids N Kids, Inc. / Jennifer DeVault	DVN 000766934	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 712 Maple Street, Farmington, MO 63640	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.		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 _____ see p. 2 ° 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 _____ 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.	na
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 PRIVATE SYSTEMS ONLY		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. The following items washed, rinsed and sanitized after each use:	
		A. Food utensils	X
		B. Food contact surfaces including eating surfaces, high chairs, etc.	
		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.	
		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="checkbox"/> COMMUNITY <input type="checkbox"/> 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.			
3. Personnel preparing/serving food is free of infection or illness.			

Sanitation Inspection Report

FACILITY NAME:

Kids N Kids, Inc. / Jennifer DeVault

DVN:

000766934

DATE

12-5-17

SECTION #**OBSERVATIONS**

E16 - Corn, green beans, hamburger, and lunch meats, held in the GE refrigerator, were not date labeled. Potentially hazardous shall be marked with a 7-day discard date after opening or preparation (day of opening or preparing plus six days).

CORRECTED ON SITE by labeling with 7-day discard date.

E8 - Staff food was intermingled with facility food in the GE refrigerator. Facility food shall be protected from contamination from other food.

CORRECTED ON SITE by placing all staff food on bottom shelf and in drawer of refrigerator

E8 - Raw chicken was stored above and intermingled with ready-to-eat food. Food shall be protected from cross contamination.

CORRECTED ON SITE by placing chicken on bottom shelf

A1 - Debris observed in the drawer of the oven. Facility shall be free of unsanitary conditions.

F3A - Debris observed on the table-mounted can opener. Food contact surfaces shall be washed, rinsed, and sanitized after use.

CORRECTED ON SITE by cleaning and sanitizing blade.

F1 - A spray bottle containing sanitizer has less than 10 ppm. chlorine. Sanitizer solutions shall be at approved concentrations.

CORRECTED ON SITE by adding bleach to the container to achieve 100 ppm chlorine.

I3 - The bathroom doors in the dining area were not closed. Bathroom doors shall be closed when not in use.

CORRECTED ON SITE by discussion and closing doors.

G2 - A microwave bowl was scratched and marred. Food equipment shall be in good repair.

CORRECTED ON SITE by removing from kitchen to take home.

A1 - Debris observed in the cabinets beneath the handwashing sinks in the dining area. Facility shall be clean.

A1 - Dust observed in many of the children's cubbies and toy shelves in the playroom area. Facility shall be clean.

A1 - Debris observed on the portable fan, stored on a shelf in the "classroom." Facility shall be clean.

A1 - Debris observed on the floor in the television room and west entry area. Facility shall be clean.

A3 - Rodent feces observed in the storage closet. Facility shall be free of evidence of pests.

REINSPECTION SCHEDULED FOR DECEMBER 18, 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

Rose mien

573.431.1947

12-5-17

SIGNATURE OF CHILD CARE PROVIDER

DATE

Jennifer DeVault

12-5-17