



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

Arrival Time 8:41am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 12:55pm	
Date 12-14-17	

Initial Annual Reinspection Lead Special Circumstances _____ Page 1 of 4

FACILITY NAME Stepping Stones Daycare and Preschool / Patricia Stone-Hall	DVN 002070066	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 1162 E. Karsch Blvd., Farmington, MO 63640	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.	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.		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>28 - 36</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.	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.	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>125 - 135</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.		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.	X																																																
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																																																	
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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.																																																			

FACILITY NAME Stepping Stones Daycare and Preschool / Patricia Stone-Hall	DVN 002070066	12-14-	DATE 17
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G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS
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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 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.		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.		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.	X
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:		4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.	
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.	

L. REFUSE DISPOSAL

B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.		1. Adequate number of containers.	
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.		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.	

H. CATERED FOODS	SECTION #	OBSERVATIONS
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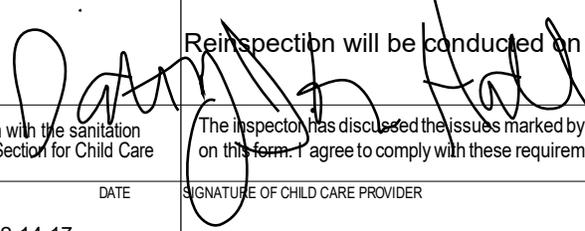
1. Catered food from inspected and approved source.		Lunch: Taco cups; meat hot held = 175F Milk = 36F Cucumber Canned oranges Kitchen refrigerator/freezer = 32F/0F School-age room refrigerator/freezer = 28F/0F Infant room refrigerator = 36F 1yr old room water = 135f 2yr old room water = 125F-132F School-age room water = 114F
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.		

This facility is served by a private well and OWTS. A water sample will be collected at the time of the reinspection. The OWTS appears to be in compliance.

Reinspection will be conducted on January 15, 2018.

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
	573-431-1947	12-14-17		12-14-17

FACILITY NAME:

Stepping Stones Daycare and Preschool / Patricia Stone-Hall

DVN:

002070066

DATE

12-14-17

SECTION

OBSERVATIONS

I2) Paper towels were not available through a dispenser at the hand wash sink in the kitchen. Paper towels shall be stored and dispensed in a manner that minimizes contamination.

A1) A bath towel was observed as a drain surfaces for drying cups in the kitchen. The facility shall be clean and free of unsanitary conditions. COS by removing the towel.

G2) Stained and heat damages plastic containers were observed in the cabinet below the microwave in the kitchen. All food equipment and utensils shall be in good repair. COS by discarding damage equipment.

E8) Packages of raw chicken was observed intermingled with ready to eat foods in the kitchen freezer. Food shall be stored to prevent contamination. COS by separating the foods.

E14) An employee beverage was observed stored on the prep surface in the kitchen. There shall be not eating, drinking or smoking in food preparation areas. COS by removing the beverage.

A8) A container of childrens' liquid medication was observed uncontained in the door of the refrigerator. Medicines shall be stored to prevent contamination of food. COS by placing the medicine in a ziplock bag.

A1) A wet wiping cloth was observed in use in the kitchen and stored on the sink. Wet wiping cloths must be stored in an acceptable and appropriately concentrated chemical sanitizer.

F1) The chlorine sanitizer present in the sanitizer basin of the three compartment sink in the kitchen was measured at less than 50 ppm. COS by adjusting the concentration.

A1) The kitchen staff was observed using a dry cloth to wipe their hands. Dry cloths may not be used repeatedly to dry hands, equipment or remove spills. COS by removing the cloth.

A3) Dead lady bugs were observed on the window sill in the three year old room. There shall be no evidence of insects, spiders, rodents or pest entry points or pest harborage. COS by removing bugs.

F1) Clorox disinfectant wipes were observed on a shelf in the three year old room. All items requiring sanitation shall be washed, rinsed, and sanitixed with approved agents, methods, and concentrations. COS by removing the product from the premises.

E8) A cardboard box of applesauce cups were observed on the floor in the cupboard. Food shall be protected from contamination. COS by removing the food from the floor.

A3) Numerous dead crickets were observed on the floor in the mechanical/laundry room. There shall be no evidence of insects, spiders, rodents or pest entry points or pest harborage. COS by removing bugs.

A10) The hot water in the one year old room was measured at 135F. Hot water temperature at sinks accessible by children shall be in the range of 100F - 120F.

F1) Clorox and Lysol disinfectant wipes were observed on the hand wash sink in the one year old room. All items requiring sanitation shall be washed, rinsed, and sanitixed with approved agents, methods, and concentrations. COS by removing the product from the premises.

F1) The chlorine sanitizer in a spray bottle in the one year old room was measured at greater than 200 ppm. All items requiring sanitation shall be washed, rinsed, and sanitixed with approved agents, methods, and concentrations. COS by remaking sanitizer.

A2) Glade air freshener was observed on a shelf above the hand wash sink in the one year old room. There shall be no environmental hazards. COS by removing the product from the premises.

K3) Cracks were observed in the surface of the diaper changing pad in the one year old room. Diapering surfaces shall be smooth, easily cleanable, nonabsorbent and in good repair. COS by replacing diapering pad.

F3E) Children in the one year old room were observed putting toys in their mouth and placing the toys on the floor. All toys which have come in contact with body fluids shall be washed, rinsed, and sanitized after the child is finished with the item. COS by placing a bucket in the room to collect contaminated toys.

A2) A can of Raid insect killer was observed inside the utility closet in the two year old room. There shall be no environmental hazards. COS by removing the product from the premises.

F1) Chlorine was not detected in the sanitizer spray in the two year old room. All items requiring sanitation shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations. COS by remaking the sanitizer.

A10) The hot water temperature in the two year old room was measured at 125F - 132F. Hot water temperature at sinks accessible by children shall be in the range of 100F - 120F.

A2) Glade air freshener was observed in the two year old room. There shall be no environmental hazards. COS by removing the product from the premises.

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, and agree to comply with these requirements.

SIGNATURE OF INSPECTOR

TELEPHONE

DATE

SIGNATURE OF CHILD CARE PROVIDER

DATE

573-431-1947

12-14-17

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Sanitation Inspection Report

FACILITY NAME:

Stepping Stones Daycare and Preschool / Patricia Stone-Hall

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002070066

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12-14-17

NOTES

A1) Childrens' bedding material was hanging from cots into contact with other cots stacked below them in the two year old room. The facility shall be clean and free of unsanitary conditions. COS by tucking bedding onto the cots.

A3) A hole was observed in the ceiling tile in the two year old room near the exit. The shall be no evidence of insects, spiders or pest entry points or pest harborage.

A2) Glade air freshener was observed in the two year old room. There shall be no environmental hazards. COS by removing the product from the premises.

F1) Clorox wipes were observed in the two year old room. All items requiring sanitation shall be washed, rinsed, and sanitixed with approved agents, methods, and concentrations. COS by removing the product from the premises.

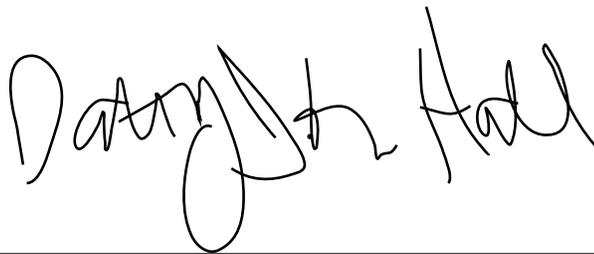
A10) Dirt and debris was observed on the floor in the school-age room. Facilities shall be clean and free on unsanitary conditions. COS by cleaning the floor.

A3) Dead insects were observed on the window sills in the school-age room. The shall be no evidence of insects, spiders or pest entry points or pest harborage. COS by removing bugs.

F1) The chlorine sanitizer in a spray bottle in the infant room was measured at a concentration greater than 200 ppm. All items requiring sanitation shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations. COS by remaking the sanitizer.

A1) Food residue was observed on the upper interior surface of the microwave in the infant room. The facility shall be clean and free of unsanitary conditions. COS by cleaning and sanitizing the interior of the microwave.

Note: The information on this report was combined from two separate report forms completed at the time of the inspection. The standard report form was not long enough to accommodate the number of violation citations. The facility operator signature was transferred to this longer report format but I was unable to orient the signature accurately.



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

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573-431-1947 12-14-17

SIGNATURE OF CHILD CARE PROVIDER

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