



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

Arrival Time 9:19 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:40 am	
Date 2/16/18	

Initial Annual Reinspection Lead Special Circumstances page 1 of 3

FACILITY NAME ABC 123 Day Care & Preschool / Rochell Dean Moss	DVN 002206339	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 16 North Allen Street, 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.	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 below ° 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.) X
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.
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of inspection 110, 110, 111 °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. X
B. WATER SUPPLY (circle type)	F. CLEANING AND SANITIZING
<input checked="" type="radio"/> COMMUNITY <input type="radio"/> NON-COMMUNITY <input type="radio"/> PRIVATE PRIVATE SYSTEMS ONLY	1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.
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 B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface X E. All toys that have had contact with body fluids.
C. SEWAGE (circle type)	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.
<input checked="" type="radio"/> COMMUNITY <input type="radio"/> ON-SITE ON-SITE SYSTEMS ONLY	5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids. X
1. DNR Regulated System: Type: _____	6. Appropriate test strips available and used to check proper concentration of sanitizing agents.
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.	7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.
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.	

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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.	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. X
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: 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. 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.	8. No storage of toothbrushes or mouthable toys.
J. INFANT / TODDLER UNITS	
9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have: A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment 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.	1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have: A. Facility located in provider's residence shall have separate food preparation and storage areas. B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment. *
K. DIAPERING AREA	
	1. No utensils or toys washed, rinsed or stored in the diaper changing area.
	2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.
	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair. X
	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.
	5. Soiled diaper container emptied, washed, rinsed and sanitized daily.
L. REFUSE DISPOSAL	
	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. X
	5. Restrooms used by staff have covered refuse containers.
SECTION #	OBSERVATIONS
H. CATERED FOODS 1. Catered food from inspected and approved source. na 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. 	Temperatures, in degrees Fahrenheit: Frigidaire freezer, kitchen - 2 Frigidaire refrigerator, kitchen: ambient 38, milk 37 Refrigerator, infant room: ambient 43, soy milk 43, almond milk 43 LUNCH MENU Sloppy joes (from raw ground beef) - stovetop, 155-157 fruit cocktail (from can) carrots (from can) - stovetop, 209 bread milk - 37

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>Rose Mier</i>	TELEPHONE (573)431-1947	DATE 2/16/18	SIGNATURE OF CHILD CARE PROVIDER <i>Rochell Moss</i>	DATE 2/16/18
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Sanitation Inspection Report

FACILITY NAME:

ABC 123 Day Care & Preschool / Rochell Dean Moss

DVN:

002206339

DATE

2/16/18

SECTION #**OBSERVATIONS****KITCHEN**

- L4 - A full bag of trash was sitting in front of the handwashing sink. Trash shall be stored in covered receptacles and handwashing sinks shall be accessible at all times. **CORRECTED ON SITE** by removing trash
- F5 - A ceiling light fixture was not working. Lighting shall be sufficient to allow effective cleaning and facility kept in good condition.
- A8 - Cleaners were stored beneath the 2-vat sink. The cabinet door had a lock but it was not latched, and the door into the kitchen was left open. Toxins shall be inaccessible to children.
CORRECTED ON SITE by latching lock and closing entry door
- A1 - Baked on debris observed inside the oven. Food equipment shall be clean.
- E16 - An opened package of ham, stored inside the refrigerator, was not labeled with the date of disposition. Potentially hazardous food that is held for more than 24 hours shall be labeled with a 7-day disposition date (day of opening or preparing plus six days).
CORRECTED ON SITE by disposing of ham
- A1 - Accumulation of food splatters observed inside the microwave oven. Food contact surfaces shall be clean to sight and touch.
CORRECTED ON SITE by cleaning
- A1 - Debris observed under and around the toaster. Facility shall be clean.
CORRECTED ON SITE by cleaning
- E7 - The cook's thermometer was not accurate, reading approximately 6 degrees high. Thermometers shall be accurate.

INFANT ROOM

- A1 - The toilet was not flushing. Facility shall be free of unsanitary conditions.
- E6 - The ambient temperature and the temperature of milk stored inside the refrigerator was 43F. Food shall be held cold at 41F or lower; if breast milk is held in this refrigerator, it shall be held at 39F or lower.
NOTE: the thermostat was turned to the coldest setting; final ambient temperature was 42F.
- A1 - A hole was observed in one playpen. Facility shall be free of unsanitary conditions.
- *J2 - Discussion on cleaning utensils for food preparation and service: staff stated utensils are washed, rinsed, and sanitized at the 3-vat sink in the kitchen.

THREE-YEAR OLD ROOM

- I3 - The bathroom door was open. Bathroom doors shall be closed when not in use.
CORRECTED ON SITE by discussion with staff and closing the door.

TWO-YEAR OLD ROOM

- F3d - Staff stated that the diapering surface is washed, sanitized, and rinsed between children. Diapering surfaces shall be washed, rinsed, and sanitized between children.
CORRECTED ON SITE by discussion with staff.
- K3 - The diapering pad was patched and splitting at the seams, and tearing on the surface. Diapering surfaces shall be smooth, nonabsorbent and in good repair.
- A1 - Linens were hanging from one cot to another. Facility shall be free of unsanitary conditions.
CORRECTED ON SITE by discussion with staff and tucking linens onto owner's cot.

FOUR/FIVE YEAR OLD ROOM

- A8 - Hand sanitizer was in reach of children on the handwashing sink. Toxins shall not be accessible to children.
CORRECTED ON SITE by discussion of correct use of hand sanitizer and discarding the sanitizer.

REINSPECTION DATE FEBRUARY 27, 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

Rose Mier

(573)431-1947

2/16/18

SIGNATURE OF CHILD CARE PROVIDER

DATE

Rochell Moss

2/16/18