



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

| | |
|-----------------------------------|--|
| Arrival Time 9:08 am | CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements |
| Departure Time 11:57 am | |
| Date 2-8-18 | |

Initial Annual Reinspection Lead Special Circumstances Page 1 of 3

| | | |
|--|--|---------------------------|
| FACILITY NAME Abundant Blessings Christian Day Care and Preschool / J. Zimmerman | DVN 001916298 | COUNTY CODE 187 |
| ADDRESS (Street, City, State, Zip Code) 303 Second Street, Park Hills, MO 63601 | 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 _____ ° 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. |
| 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. X |
| 10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of inspection _____ ° 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. |
| B. WATER SUPPLY (circle type) | F. CLEANING AND SANITIZING |
| <input checked="" type="checkbox"/> COMMUNITY NON-COMMUNITY PRIVATE | 1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. X |
| PRIVATE SYSTEMS ONLY | 2. All utensils and toys air dried. |
| 1. Constructed to prevent contamination. | 3. The following items washed, rinsed and sanitized after each use: |
| 2. Meets DHSS-SCCR water quality requirements. | A. Food utensils |
| A. Bacteriological sample results. | B. Food contact surfaces including eating surfaces, high chairs, etc. |
| B. Chemical (Prior SCCR Approval Needed) | C. Potty chairs and adapter seats. |
| | D. Diapering surface |
| | E. All toys that have had contact with body fluids. X |
| | 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 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. | |

FACILITY NAME **Abundant Blessings Christian Day Care and Preschool / J. Zimmerman** DVN **001916298** DATE **2-8-18**

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. | |
| 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. | |

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| 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 | J. INFANT / TODDLER UNITS | |
| 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. | |
| | | 2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment. | |

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| 9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have: | | K. DIAPERING 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 | 1. No utensils or toys washed, rinsed or stored in the diaper changing area. | |
| 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. 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. | |

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| 10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have: | | L. REFUSE DISPOSAL | |
| A. Facility located in provider's residence shall have separate food preparation and storage areas. | na | 1. Adequate number of containers. | |
| B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. | | 2. Clean, nonabsorbent, in sound condition. | |
| C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. | | 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**

| | | |
|---|----|--|
| 1. Catered food from inspected and approved source. | na | MENU: Chicken and noodles (from raw); chicken, stovetop 207-212F Mashed potatoes (powdered) in oven 169 Peas (canned) stovetop 211 TEMPERATURES, in degrees Fahrenheit: Kenmore refrigerator, upstairs: ambient 37, milk 37 Kenmore freezer, upstairs kitchen: ambient 10 Upright freezer in mop room, ambient: 10 Water at sinks in upstairs bathrooms: 127, 127 Water in 3-year old room: 112, 112 Refrigerator in 3-year old room: ambient 38, milk 39 Freezer in 3-year old room, ambient: 0 Frigidaire refrigerator, 4-year old room: ambient 40, milk 36 Water in 4-year old bathroom 114 Water in 2-year old bathroom 114 Chicken and noodles, oven 192 Refrigerator in 2-year old room: milk 37, ambient 34 Freezer in 2-year old room, ambient 4 |
| 2. Safe food temperature maintained during transport. Temperature at arrival _____ °F. | na | |
| 3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area. | na | |
| 4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10). | na | |
| 5. Food and food related items protected from contamination during transport. | na | |

Refrigerator in infant room: ambient 35, milk 36
 Freezer in infant room, ambient 5
 Water at child's sink in infant room - 127F

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 *Rose Mier* TELEPHONE (573)431-1947 DATE 2-8-18

SIGNATURE OF CHILD CARE PROVIDER *[Signature]* DATE 2-8-18

Sanitation Inspection Report

FACILITY NAME:

Abundant Blessings Christian Day Care and Preschool / J. Zimmerman

DVN:

001916298

DATE

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

G2 - Several bowls and plates in the cabinet above the 3-vat sink were marred from microwaving. Food contact surfaces shall be free of imperfections.

CORRECTED ON SITE by removing plates and bowls from food service

G2 - The non-stick coating on a few pots and pans, stored in the oven, was deteriorating. Food contact surfaces shall be free of imperfections.

CORRECTED ON SITE by removing pots and pans from food service

NOTE: please mark all food-related items that is used for crafts/play and store in an area designated for these purposes

F3 - Food splatters observed inside the microwave. Food contact surfaces shall be clean to sight and touch.

CORRECTED ON SITE by cleaning microwave

A1 - Debris observed in the drawer in the stove. Facility shall be clean and free of unsanitary conditions.

CORRECTED ON SITE by cleaning drawer and equipment in the drawer.

WATER TEMPERATURES

A10 - Water temperature at the children's upstairs handwashing sinks was 127F. Water shall be 100 to 120F.

NOTE: the thermostat on the water heater was lowered, but the temperature 2.5 hours later remained at 127F.

SCHOOL-AGE CLASSROOM

A1 - The coving was peeling from the wall. Facility shall be maintained in good condition.

THREE YEAR OLD CLASSROOM

A1 - Debris observed on some of the play equipment. Facility shall be free of unsanitary conditions.

CORRECTED ON SITE by cleaning

F1 - The concentration of chlorine was greater than 200 ppm in the spray bottle in the bathroom. Concentration shall be 100 to 200 ppm chlorine in sanitizer solutions for clean-in place items.

CORRECTED ON SITE by remixing to 200 ppm.

FOUR YEAR OLD CLASSROOM

F1 - The concentration of chlorine in the 3-vat sink was greater than 200 ppm. Chlorine shall be 50 to 100 ppm in solutions in which food-contact surfaces are sanitized.

CORRECTED ON SITE by diluting to 100 ppm.

G2 - The refrigerator door would not easily close, as it was held slightly ajar by a button. The ambient temperature was 44F. Food equipment shall be in good repair. The milk stored in this cooler was 37F.

A1 - A thermos of water was stored in a child's cubby where other children can access it. Facility shall be free of unsanitary conditions.

CORRECTED ON SITE by moving thermos to kitchen.

TWO YEAR OLD CLASSROOM

K3 - The diapering pad was torn. Diapering surfaces shall be in good repair.

A1 - Linens overhung from one child's cot to another. Facility shall be free of unsanitary conditions.

CORRECTED ON SITE by putting linens onto owner's cot

A8 - Hand lotions, sunscreen were stored in the unlocked cabinet below the sink, accessible to children. Toxics shall be stored in an area that is not accessible to the children.

INFANT ROOM

E9 - Breast milk was stored in the freezer. It was labeled with the child's name, but not the day of expression. Breast milk shall be labeled with the date it was expressed and the child's full name. It may be held frozen up to 3 months, or unfrozen at 39F for 72 hours. All unused portions shall be returned to the parent.

RE-INSPECTION DATE February 13, 2018

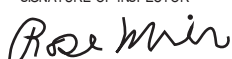
The above facility has been inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.

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



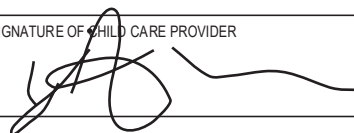
Rose Mier

(573)431-1947

2-8-18

SIGNATURE OF CHILD CARE PROVIDER

DATE



2-8-18