



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

Arrival Time 8:00 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:05 AM	
Date 2/26/2018	

Initial Annual Reinspection Lead Special Circumstances

FACILITY NAME Bright Horizons Children's Centers, LLC / Nicki Lynn Ballew	DVN 001636902	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 1 Centene Drive, 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.		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 Page 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 pg. 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.		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.	
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.	X	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 <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.	
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 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="checkbox"/> COMMUNITY <input type="checkbox"/> ON-SITE ON-SITE SYSTEMS ONLY		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	
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.			

FACILITY NAME: **Bright Horizons Children's Centers, LLC / Nicki Lynn Ballew** DVN: **001636902** DATE: **2/26/2018**

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.	
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.	
9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991 , shall have:		2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	na	K. DIAPERING 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.		1. No utensils or toys washed, rinsed or stored in the diaper changing area.	
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:		2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	
A. Facility located in provider's residence shall have separate food preparation and storage areas.		3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.	
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.		4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.	
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.		5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	
H. CATERED FOODS		L. REFUSE DISPOSAL	
1. Catered food from inspected and approved source.	na	1. Adequate number of containers.	
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.		2. Clean, nonabsorbent, in sound condition.	
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.		3. Outside refuse area clean; containers covered at all times.	
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).		4. Inside food refuse containers covered as required.	
5. Food and food related items protected from contamination during transport.		5. Restrooms used by staff have covered refuse containers.	
		SECTION # OBSERVATIONS	
		WATER TEMPERATURES, in degrees Fahrenheit: Toddler Trail - 102 Baby Boulevard - 98 STEM Lab - 98 Learning Lane - 100, 100 PreSchool Parkway - 100, 100 Kg Prep - 104, 103, 103 Staff/visitor bathroom - 101	
		COOLER & FOOD TEMPERATURES, in degrees Fahrenheit Baby Boulevard: refrigerator 40, milk 40 Breakroom refrigerator/freezer: 39, 0; upright freezer 10 Kitchen refrigerator/freezer: 40/10	
		LUNCH MENU: Tomato soup - 184, in oven crackers and cheese oranges milk - 41	

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 Myer* TELEPHONE: (573)431-1947 DATE: 2/26/2018

SIGNATURE OF CHILD CARE PROVIDER: *Nicki Ballew* DATE: 2/26/2018

Sanitation Inspection Report

FACILITY NAME:

Bright Horizons Children's Centers, LLC / Nicki Lynn Ballew

DVN:

001636902

DATE

2/26/2018

SECTION #**OBSERVATIONS**

- A1 - The toilet seat in the staff restroom in the Toddler Trail room was rough on the surface, preventing effective cleaning and sanitizing. Facility shall be free of unsanitary conditions.
- A16 - The water softener discharge drain ended below the rim of the receiving floor drain. There shall be no cross connections between potable water and wastewater.
CORRECTED ON SITE by affixing hose above receiving drain to provide an air gap.
- E8 - Single use napkins were stored on the floor in the larger mechanical room. Single-use items shall be stored a minimum of six inches off the floor.
CORRECTED ON SITE by placing napkins on shelf.
- E8 - Single use cups and napkins were stored below soap, sunscreen, and lotions in staff breakroom. Single use items shall be stored so as to prevent contamination from chemicals.
CORRECTED ON SITE by rearranging chemicals below single-use items and labeling shelves.
- A1 - Food spills were observed inside the refrigerator in the staff break room. Food equipment shall be clean.
CORRECTED ON SITE by cleaning refrigerator.
- E8 - Raw shell eggs were stored above ready-to-eat foods in the refrigerator in the staff break room. Raw shell eggs shall be stored below ready-to-eat foods.
CORRECTED ON SITE by moving eggs below ready-to-eat foods.
- A1 - Accumulation of debris observed on the floor of the smaller HVAC room. Facility shall be clean.
CORRECTED ON SITE by sweeping floor.
- A1 - A blanket hung from one cot to another in the Learning Lane room. Facility shall be free of unsanitary conditions.
CORRECTED ON SITE by tucking blanket onto appropriate cot.
- A1 - A blanket hung from one cot to another in PreSchool Parkway room. Facility shall be free of unsanitary conditions.
CORRECTED ON SITE by tucking blanket onto appropriate cot.
- A1 - The toilet seat surface in PreSchool Parkway was rough, preventing effective sanitization. Facility shall be free of unsanitary conditions.
- A1 - The toilet seat in the staff/visitor bathroom was rough. Facility shall be free of unsanitary conditions.
- A1 - Accumulation of debris observed inside of the oven drawer in the kitchen. Food equipment shall be clean.
CORRECTED ON SITE by cleaning drawer.
- G2 - The laminate cover on the bottom of a door below the kitchen sink was missing in places, exposing raw pressed board. Equipment that is exposed to moisture or that require frequent cleaning shall be smooth and non-absorbent; food equipment shall be in good repair.

REINSPECTION MARCH 12, 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.

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

Rose Mier

(573)431-1947

2/26/2018

SIGNATURE OF CHILD CARE PROVIDER

DATE

Nicki Ballew

2/26/2018