



MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES
SECTION FOR CHILD CARE REGULATION
SANITATION INSPECTION REPORT
FAMILY CHILD CARE HOME

Arrival Time 10:21am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:20am	
Date 3-26-18	

Initial Annual Reinspection Lead Special Circumstances _____

NAME Kathie Lewis Family Child Care Home	DVN 000255709	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 1108 Caviness Drive, Leadwood, MO 63653	INSPECTOR'S NAME (Print) John Wiseman	

An inspection of the premises of your facility has been made on the above date. Any defects are marked below with an X.

A. GENERAL **E. FOOD PROTECTION**

1. Premises clean and free of unsanitary conditions. X	1. Food from approved source and in sound condition; no excessively dented cans.
2. Premises free of environmental hazards observed	2. No use of home canned food. No unpasteurized milk.
3. No evidence of insects, spiders, rodents or pest harborage. X	3. If meals are served, kitchens shall have adequate equipment to store and prepare food safely with a minimum of a stove or other cooking equipment sized to meet the needs of the facility; a two compartment sink with hot and cold running water; and a refrigerator.
4. Well ventilated, no evidence of mold, noxious or harmful odors.	4. 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.
5. Screens on windows and doors used for ventilation in good repair.	5. Precooked food reheated to 165°.
6. No indication of lead hazards.	6. Food requiring refrigeration stored at 41° F or below.
7. No toxic or dangerous plants accessible to children.	7. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid.
8. Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items.	8. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	9. Food, food related items, and utensils covered and stored to prevent contamination by pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods.
10. Hotwater temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection 116 °F.	10. Food, toxic agents, cleaning agents not in their original containers properly labeled.
11. Pets free of disease communicable to man.	11. No food or food related items stored or prepared in diapering areas or bathrooms.
12. Pets living quarters clean, and well maintained.	12. Food stored in food grade containers only.
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	13. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	14. No animals in food preparation or food storage areas.

B. WATER SUPPLY (circle type)
COMMUNITY NON-COMMUNITY PRIVATE

HIGH HAZARD CROSS CONNECTIONS _____

PRIVATE SYSTEMS ONLY: _____

Constructed to prevent contamination. _____

Meets MDOH-SCCR requirements/meets local requirements _____

A. Bacteriological sample results. _____

B. Chemical (Prior SCCR Approval Needed) _____

C. SEWAGE (circle type)

COMMUNITY ON-SITE

DNR Regulated System - Type: _____

DOH Regulated System - Type: _____

1. Functioning properly at time of inspection. (circle)	Yes	No
2. Single-Family residence lot consisting of three acres or more. (circle)	Yes	No
3. Health hazard to children. (circle)	Yes	No

Meets MDOH-SCCR requirements/meets local requirements. _____

D. HYGIENE **F. CLEANING AND SANITIZING**

1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	1. Food utensils washed, rinsed and air dried.
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.	2. Single service items used only once.
3. An empty sink available in kitchen to wash hands during food preparation.	3. Food contact surfaces cleaned in place are washed, rinsed, and sanitized after each use with approved agents. X
4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering.	4. Infant/toddler toys, washed, rinsed and air dried after contact with body fluids, when soiled or at least daily.
5. Personnel preparing food free of infection or illness.	5. Diapering surface and potty chairs washed, rinsed and sanitized after each use with approved agents.
	6. Test kits available to check proper concentration of sanitizing agents.
	7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items.

G. REFUSE DISPOSAL

1. Adequate number of containers.
2. Clean, nonabsorbent, insect and rodent proof.
3. Outside refuse containers covered at all times.
4. Inside containers covered when full or accessible to children.
5. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area.

Sanitation Inspection Report

FACILITY NAME:

Kathie Lewis Family Child Care Home

DVN:

000255709

DATE

3-26-18

NOTES

Refrigerator/freezer temps (F) = 36, 0
Food was not prepared during this inspection.

F3) The chlorine spray sanitizer present in the restroom for diapering area sanitation was measured at a concentration less than 10 ppm. Chlorine spray sanitizer shall be in the range of 100 - 200 ppm.

A1) An accumulation of dust was observed on top of the wall AC unit and on the wall ledge in the toy room. The premises shall be free of unsanitary conditions.

A3) An accumulation of leaves were observed against the base of the house in the outside play area. There shall be no evidence of pest harborage.

Reinspection will be conducted on April 9, 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

573-431-1947

3-26-18

SIGNATURE OF CHILD CARE PROVIDER

DATE

Kathie Lewis

3-26-18