



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

Arrival Time 9:31 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 12:02 pm	
Date 3/7/18	

Initial Annual Reinspection Lead Special Circumstances

FACILITY NAME Mini Miracles 2 / Shelby Shelton	DVN 002657549	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 1109 North Desloge Drive, Desloge, 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.	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> </u> 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.)	
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>118, 118, 118</u> °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	
<u>COMMUNITY</u> NON-COMMUNITY PRIVATE		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	
PRIVATE SYSTEMS ONLY		2. All utensils and toys air dried.	X
1. Constructed to prevent contamination.		3. The following items washed, rinsed and sanitized after each use:	
2. Meets DHSS-SCCR water quality requirements.	na	A. Food utensils	X
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.	
		4. The following items are washed, rinsed and sanitized at least daily:	
		A. Toilets, urinals, hand sinks.	X
		B. Non-absorbent floors in infant/toddler spaces.	X
		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.	X
C. SEWAGE (circle type)			
<u>COMMUNITY</u> ON-SITE		6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	
ON-SITE SYSTEMS ONLY		7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	X
1. DNR Regulated System: Type: _____	na		
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.	na		
3. Meets local requirements.	na		
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.	X		
3. Personnel preparing/serving food is free of infection or illness.			

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G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS
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1. Single service items not reused.	
2. All food equipment and utensils in good repair.	X
3. Food preparation and storage areas have adequate lighting.	
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997	
6. No carpeting or absorbent floor coverings in food preparation area.	
7. Adequate preparation and storage equipment for hot foods.	
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.	na
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.	na
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.	na

	J. INFANT / TODDLER UNITS
	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.
	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.
	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.
	5. Restrooms used by staff have covered refuse containers.

H. CATERED FOODS	SECTION #
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1. Catered food from inspected and approved source.	
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

OBSERVATIONS

LUNCH MENU
Milk
green beans, stovetop 208 (from unopened can)
peaches
bread
grilled chicken, stovetop 183 (precooked from unopened, frozen package)



TEMPERATURES, in degrees Fahrenheit:
Kenmore freezer in kitchen, ambient - 15
Kenmore refrigerator in kitchen: ambient 40; milk 41
Kenmore upright freezer in kitchen, ambient - 0
Water at handwashing sink in infant room - 116

NOTE: The cook's thermometer was checked and found to be accurate.

NOTE: A copy of this report will be emailed to Ms. Shelton

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 (573)431-1947	DATE 3/7/18	SIGNATURE OF CHILD CARE PROVIDER 	DATE 3/7/18
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Sanitation Inspection Report

FACILITY NAME:

Mini Miracles 2 / Shelby Shelton

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

- A8 - A bottle of liquid children's ibuprofen was stored on the top of the refrigerator. Medicines shall be stored in a spillproof, lidded container when stored over food or food contact surfaces. **CORRECTED ON SITE** by placing in lidded container
- I2 - Paper towels were not available at the handwashing sink. Paper towels shall be available at all times. NOTE: bifold paper towels were placed at the sink temporarily until roll towels are purchased for the dispenser.
- E16 - A container of corn and opened packages of hot dogs and turkey breast lunch meat, stored in the Kenmore refrigerator, were not marked with a date for disposal. Potentially hazardous food shall be marked with a 7-day discard date after opening or preparing.
- F2 - Cups were stacked with moisture in between. All food equipment shall be air dried after cleaning and sanitizing.
- A8 - The latch on the sink below the 2-vat sink did not catch if slight downward pressure was placed on the handle. The cabinet held cleaners. The kitchen was open to children's access. Toxic items shall be inaccessible to children.
- A3 - Rodent droppings, gnawed can labels, and gnawed wood were observed in several base cabinets. There shall be no evidence of rodents.
- A1 - Several utensils stored in a yellow container next to the stove were observed with dried food debris. This included the spatula, rubber scraper, and slotted spoon. Food contact surfaces shall be clean to sight and touch.
- E8 - Utensils were stored handles down in a yellow container next to the stove. Utensils shall be stored to prevent contamination of food contact surfaces when retrieved for use.
- G2 - Rust observed on a metal slotted spoon, stored in a yellow container by the stove. Food equipment shall be in good condition.
- A1 - A wood cooking spoon was stored in a yellow container by the stove. Wood is not an approved food-contact surface unless it is hard maple or similar dense wood.
- F3A - Food splatters observed inside the Emerson microwave. Food contact surfaces shall be washed, rinsed, and sanitized after use.
- G2 - Rust was observed on flat pizza pans, and deteriorating non-stick coating on two frying pans, in the drawer below the oven. Food equipment shall be in good repair.
- F5 - The kitchen and office floor were dirty, especially under and around furniture. Facility shall be clean.
- D2 - Owner began preparing food, but there were no towels at the kitchen sink. When asked, she stated she washed her hands in the bathroom. Hands shall be washed upon entering the kitchen at the kitchen handwashing sink.
CORRECTED ON SITE by discussion of rule

TWO-YEAR OLD ROOM

- F5 - Debris observed beneath the ABC rug. Floor shall be clean.

THREE YEAR OLD ROOM

- F5 - Debris observed beneath the rug. Floor shall be clean.

FURNACE ROOM

- A3 and F5 - Rodent droppings and debris observed on the floor in the room holding the HVAC equipment. There shall be no evidence of rodents, and floor shall be clean.

FOUR/FIVE YEAR OLD ROOM

- F5 - Debris observed under the rug. Floor shall be clean.

INFANT ROOM

- E8 - Utensils were stored with their handles down in a cup, stored on the shelf above the food preparation sink. Utensils shall be stored to prevent contamination of food contact surfaces when retrieving for use.
- F4A - Debris observed on the ledges of the handwashing sink. Handwashing sinks shall be cleaned and sanitized at least daily.
- F4A - The toilet was dirty. Toilets shall be cleaned and sanitized at least daily.
- F5 - The floor was dirty in the bathroom. Floors shall be cleaned.
- F4b - According to staff, the floor is swept and mopped with sanitizer. Floors in infant and toddler rooms shall be washed, rinsed, and sanitized daily.

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE



(573)431-1947

3/7/18

SIGNATURE OF CHILD CARE PROVIDER

DATE



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NOTES

INFANT ROOM, continued

F7 - Soiled bibs and cloths were stored in the food preparation sink. Soiled laundry shall be stored and handled in such a manner that food related items are not contaminated.

A1 - Sheets were stained in two different cribs. Facility shall be clean.

L5 - There was no trash can in the bathroom. Bathrooms used by staff shall have covered trash receptacles.

OUTDOORS

A1 - An accumulation of leaves and trash observed in both playyards. Premises shall be clean.

REINSPECTION DATE March 15, 2018

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

Rose Mier

(573)431-1947

3/7/18

SIGNATURE OF CHILD CARE PROVIDER

DATE

Shelby Shelton

3/7/18