



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 11:33 am	
Date 3/12/18	

Initial Annual Reinspection Lead Special Circumstances Page 1 of 3

FACILITY NAME Mini Miracles / Shelby Shelton	DVN 002528152	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 312 North State Street, Desloge, MO 63601-3052	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.	X	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.	X	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.	X
7. No toxic or dangerous plants accessible to children.		Temp at time of inspection <u>See page 2</u> ° F.	
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.		7. 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.		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
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of inspection <u>112, 112, 112</u> ° F.		9. Food, toxic agents, cleaning agents not in their original containers properly labeled.	
11. Pets free of disease communicable to man.	*	10. No food or food related items stored or prepared in diapering areas or bathrooms.	
12. Pets living quarters clean, and well maintained.	*	11. Food stored in food grade containers only.	
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	*	12. 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.	*	13. No animals in food preparation or food storage areas.	
15. A minimum of 18" separation between drinking fountains & hand sinks.		14. No eating, drinking, and/or smoking during food preparation.	
16. No high hazards cross-connections.		15. Food served and not eaten shall not be re-served to children in care.	

B. WATER SUPPLY (circle type)

<input checked="" type="radio"/> COMMUNITY	<input type="radio"/> NON-COMMUNITY	<input type="radio"/> PRIVATE
PRIVATE SYSTEMS ONLY		
1. Constructed to prevent contamination.		
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)		

C. SEWAGE (circle type)

<input checked="" type="radio"/> COMMUNITY	<input type="radio"/> 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.		16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	
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.		F. CLEANING AND SANITIZING	
3. Personnel preparing/serving food is free of infection or illness.	X	1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	
		2. All utensils and toys air dried.	X
		3. The following items washed, rinsed and sanitized after each use:	
		A. Food utensils	
		B. Food contact surfaces including eating surfaces, high chairs, etc.	X
		C. Potty chairs and adapter seats.	X
		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.	
		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.	

FACILITY NAME: **Mini Miracles / Shelby Shelton** DVN: **002528152** DATE: **3/12/18**

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.	
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.		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.	na	1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.	na
		2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	na
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.	na ↓	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.	
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:		5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	X
A. Facility located in provider's residence shall have separate food preparation and storage areas.	na	L. REFUSE DISPOSAL	
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	na ↓	1. Adequate number of containers.	
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	na ↓	2. Clean, nonabsorbent, in sound condition.	X
		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	Temperatures, in degrees Fahrenheit: Kitchen freezer, ambient 8 Kitchen refrigerator: ambient 38, milk 39 Haier kitchen refrigerator (empty): ambient 44 Corn, stovetop - 199 Chicken nuggets, oven 155-163	
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	na ↓	LUNCH: Chicken nuggets (from unopened, fully cooked, pre-packaged, frozen) Peaches (from unopened can) Corn (from unopened can)	
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 ↓		
*A11-14: Per Staff, no pets or pools			
REINSPECTION DATE March 21, 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: *Rose Mier* TELEPHONE: (573)431-1947 DATE: 3/12/18

SIGNATURE OF CHILD CARE PROVIDER: *Shelby Shelton* DATE: 3/12/18

FACILITY NAME:

Mini Miracles / Shelby Shelton

DVN:

002528152

DATE

3/12/18

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

- E8 - Raw, unpasteurized shell eggs were stored on the top shelf in the refrigerator. Food shall be stored so as to protect other foods from contamination. **CORRECTED ON SITE** by placing on bottom shelf
- A3, A1 - Spider webs and debris observed on the side of the large refrigerator. Facility shall be clean and free of evidence of spiders.
- E8 - Breast milk was stored in the freezer. The package was not labeled. Breast milk shall be labeled with the child's full name and the date of expression. **CORRECTED ON SITE** by labeling
- A1 - The top of the hood over the stove was dirty. Food equipment shall be clean.
- A1 - The dish drying racks and drainboards were observed with calcium deposits. Food equipment shall be clean.
- G2 - The nonstick coating on a frying pan (stored in the glass-front upper cabinet), and the non-stick coating on two pots (stored near the entry door) were deteriorating. Food equipment shall be in good repair.
- E8 - A box of vanilla wafers, stored in the cabinet above the sanitizing sink, was open and exposed to the air. Food shall be stored so as to be protected from contamination. **CORRECTED ON SITE** by closing container
- F2 - Bowls stored in the upper cabinet were wet-nested. Food equipment and utensils shall be air dried after cleaning.
- A2 - Rodent droppings observed in the cabinet beneath the 3-vat sink, on the shelf holding the microwave, and on the floor under the microwave. There shall be no evidence of rodents.
- A4 - A melt scent station was plugged in the outlet. There shall be no "cover-up" of odors.
- L2 - The trash can was dirty. Trash cans shall be clean.
- G2 - The inside of a plastic storage container, stored on the shelf near the entry door, was marred. Food equipment shall be in good repair.
- F2 - Food debris observed inside the microwave. Food contact surfaces shall be washed, rinsed, and sanitized after use.
- A1 - The shelf liner and shelf holding the microwave and the floor under the microwave were dirty. Facility shall be clean.
- E6 - The Haier refrigerator had an ambient temperature of 44F. Refrigeration units shall hold food at 41F or lower.
NOTE: there was no food in this refrigerator at the time of this inspection.
- E8 - Owner cut chicken with bare hands. There shall be no bare hand contact with ready-to-eat food.
COS by discussion and donning gloves.

DIAPERING AREA

- F3b - Yellow debris could be scraped off the white high chair tray, and debris observed behind the back of the chair. All surfaces of high chairs shall be washed, rinsed, sanitized after use.
- F3b - Debris observed on the brown Graco high chair. All surfaces of high chairs shall be clean and sanitized after use.
- A4 - A Glade air freshener was stored on top of the paper towel dispenser. Noxious odors shall not be masked.
- K5 - Debris observed on the container holding soiled diapers. Containers shall be cleaned and sanitized daily.
- D3 - Baby's hands were not washed after diapering. Hands of children shall be washed after diapering. COS by discussion wash
- K3 - A paper-like residue was stuck to the diapering surface. Diapering surfaces shall be smooth, nonabsorbent, and easily cleanable.
- A1, A3 - Debris and spider webs observed around the sides of the diapering table, and on the floor-wall juncture. Facility shall be clean and free of evidence of spiders.

BATHROOM

- A1, A3 - Debris and rodent droppings observed in both closets, and spider webs observed in the communications closet. Facility shall be free of evidence of pests and clean.
- F4a - The toilet was dirty, especially under the rim. Toilets shall be cleaned and sanitized at least daily.
- F3c - The potty chair was dirty, especially under seat. Potty chairs shall be washed, rinsed, sanitized after each use.

IT UNIT ONE

- A2 - The yellow door on the Little Tykes "oven" was cracked, posing a pinching hazard. Facility shall have no environmental hazards.

IT UNIT TWO

- K3 - What appeared to be cuts were observed in the diapering pad. Diapering surfaces shall be smooth and nonabsorbent.
- A1 - The sprayer on the sanitizer bottle was not functioning.

OUTSIDE

- A1 - Accumulation of leaves observed in several areas in the play yard. Premises shall be free of unsanitary conditions

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

3/12/18

SIGNATURE OF CHILD CARE PROVIDER

DATE

Shelby Shelton

3/12/18