



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

Arrival Time 10:25 am	CODES
Departure Time 11:30 am	X = Non-Compliance Noted
Date 3/21/18	N.O. = Not Observed
	N.A. = Not Applicable
	* = Discussed and Agrees to comply with requirements

Y = In compliance

Initial Annual Reinspection Lead Special Circumstances _____

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FACILITY NAME Mini Miracles / Lora Lawson, facility manager	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.	NO
2. No environmental hazards observed.	Y	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.	Y	4. Precooked food reheated to 165°.	
5. Screens on windows and doors used for ventilation in good repair.	NO	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.	Y
7. No toxic or dangerous plants accessible to children.		Temp at time of Inspection 40 ° 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.)	NO
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.	Y
10. Hotwater temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection _____ ° F.		9. Food, toxic agents, cleaning agents not in their original containers properly labeled.	NO
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.	
		16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	

B. WATER SUPPLY (circle type)

COMMUNITY

NON-COMMUNITY

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)

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.	Y
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.	Y
3. Personnel preparing/serving food is free of infection or illness.	Y

F. CLEANING AND SANITIZING

1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	NO
2. All utensils and toys air dried.	Y
3. The following items washed, rinsed and sanitized after each use:	
A. Food utensils	NO
B. Food contact surfaces including eating surfaces, high chairs, etc.	X
C. Potty chairs and adapter seats.	X
D. Diapering surface	NO
E. All toys that have had contact with body fluids.	no
4. The following items are washed, rinsed and sanitized at least daily:	
A. Toilets,urinals, hand sinks.	Y
B. Non-absorbent floors in infant/toddler spaces.	NO
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 / Lora Lawson, facility manager		DVN 002528152	DATE 3/21/18	
G. FOOD EQUIPMENT AND UTENSILS		I. BATHROOMS		
1. Single service items not reused. 2. All food equipment and utensils in good repair. 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.		no	1. Cleaned as needed or at least daily. 2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair. 3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use. 4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors. 5. Hand washing sinks located in or immediately adjacent to the bathroom. 6. No carpeting or absorbent floor coverings. 7. Sufficient lighting for cleaning. 8. No storage of toothbrushes or mouthable toys.	no
		na		no
 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	 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.	no
		na		no
 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	 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.	no
		na		no
H. CATERED FOODS		SECTION # OBSERVATIONS		
1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.		na	Haier kitchen refrigerator (empty): ambient 41F	
			NOTE: a copy of this report will be emailed to Shelby Shelton.	
 Permission will be requested to conduct a second reinspection on March 29, 2018				
The above facility has been inspected and <input type="checkbox"/> does <input checked="" type="checkbox"/> 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 3/21/18	SIGNATURE OF CHILD CARE PROVIDER 	DATE 3/21/18

Sanitation Inspection Report

FACILITY NAME:

Mini Miracles / Lora Lawson, facility manager

DVN:

002528152

DATE

3/21/18

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

A1 - Debris observed on the side of the large refrigerator. Facility shall be clean and free of evidence of spiders.

A1 - The dish drying racks and drainboards were observed with calcium deposits. Food equipment shall be clean.

HIGH CHAIR 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.

DIAPERING AREA

K3 - A sticky residue was observed on the diapering surface of the changing station. Diapering surfaces shall be smooth and easily cleanable.

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.

F3c - The potty chair was dirty, especially under seat. Potty chairs shall be washed, rinsed, sanitized after each use.

IT UNIT TWO

K3 - The diapering pad that was noted as having cuts during the annual inspection was discarded and not replaced. The wood diapering surface of the changing station was observed to be rough and the surface coating was deteriorating. Laminate was coming loose and held on with tape. Diapering surfaces shall be smooth and nonabsorbent.

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.

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

3/21/18

SIGNATURE OF CHILD CARE PROVIDER

DATE

3/21/18