



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

Arrival Time 10:19 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 1:43 pm	
Date 4/26/18	

Initial Annual Reinspection Lead Special Circumstances _____ pg. 1 of 4

FACILITY NAME Kelly Petersons Busy Bee Learning / /PIC Tiffany Denoyer	DVN 002412393	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 5587 State Highway 32, Farmington, MO 63640-7357	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.		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>See Below</u> ° 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 <u>115-118</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.		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.		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	
COMMUNITY 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.	
1. Constructed to prevent contamination.		3. The following items washed, rinsed and sanitized after each use:	
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. satisfactory, results 1/18/2018 B. Chemical (Prior SCCR Approval Needed)		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.	
		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.	
		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.	
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.	X		
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.	*		

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G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS
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<p>1. Single service items not reused.</p> <p>2. All food equipment and utensils in good repair.</p> <p>3. Food preparation and storage areas have adequate lighting.</p> <p>4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.</p> <p>5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997</p> <p>6. No carpeting or absorbent floor coverings in food preparation area.</p> <p>7. Adequate preparation and storage equipment for hot foods.</p> <p>8. Facilities with a capacity of 20 children or less shall have:</p> <p>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.</p> <p>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.</p>	<p>1. Cleaned as needed or at least daily.</p> <p>2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.</p> <p>3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.</p> <p>4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors.</p> <p>5. Hand washing sinks located in or immediately adjacent to the bathroom.</p> <p>6. No carpeting or absorbent floor coverings.</p> <p>7. Sufficient lighting for cleaning.</p> <p>8. No storage of toothbrushes or mouthable toys.</p>
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J. INFANT / TODDLER UNITS	K. DIAPERING AREA
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<p>9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:</p> <p>A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.</p> <p>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.</p>	<p>1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.</p> <p>2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.</p>
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L. REFUSE DISPOSAL	SECTION #
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<p>10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:</p> <p>A. Facility located in provider's residence shall have separate food preparation and storage areas.</p> <p>B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.</p> <p>C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.</p>	<p>1. No utensils or toys washed, rinsed or stored in the diaper changing area.</p> <p>2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.</p> <p>3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.</p> <p>4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.</p> <p>5. Soiled diaper container emptied, washed, rinsed and sanitized daily.</p>
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H. CATERED FOODS	OBSERVATIONS
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<p>1. Catered food from inspected and approved source.</p> <p>2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.</p> <p>3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.</p> <p>4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).</p> <p>5. Food and food related items protected from contamination during transport.</p>	<p>During this inspection Ms. Kara Rachel Hurst was not present.</p> <p>E9 - Several bottles of breast milk in the kitchen refrigerator were observed unlabeled. Breast milk shall be labeled with the date of expression along with child's full name and held no longer than 72 hours. COS by labeling</p> <p>F3a - Food debris was observed on the cutting blade of the manual can opener. Food-contact surfaces shall be clean to the sight and touch. Please wash, rinse, sanitize and air dry.</p>
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NOTE: A water sample for bacteriological testing was collected by Ms. Paula Cates, MO DHSS, during the time of the initial visit in January 2018. The results were satisfactory for drinking purposes. According to an email dated 4/2/18 from Ms. Cates, another water test was not required during this annual inspection.

Lunch menu: Ham and cheese sandwiches, cooked peas, applesauce and milk. Cooked peas observed at 168F after heating in the microwave.

NOTE: Whirlpool refrigerator/freezer: 32F and 0F ambient temperatures. Milk was observed at 37F in the refrigerator.

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 <i>Rose Miller</i>	TELEPHONE 573.431.1947	DATE 4/26/18	SIGNATURE OF CHILD CARE PROVIDER <i>Tiffany Denoyer</i>	DATE 4/26/18
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FACILITY NAME:

Kelly Petersons Busy Bee Learning / /PIC Tiffany Denoyer

DVN:

002412393

DATE

4/26/18

SECTION

OBSERVATIONS

F3a - Debris was observed on pans and within the storage drawer of the kitchen stove. Food equipment shall be clean.

F1 - Easy pour bleach was observed stored below the kitchen sink, used for food contact surfaces. Regular, unscented chlorine bleach shall be used for sanitizing food equipment, utensils and toys.

A1 - A water leak was observed from water line(s) below the kitchen sink. Food equipment shall be in good repair, and facility free of unsanitary conditions.

E8 - Single-use items, (paper towels and Reynold's Plastic Wrap) were observed stored loose in the cabinet where the sink drain was observed leaking. Food-related items and food may not be stored under unshielded drains.

E8 - According to staff, produce (bananas) are not washed prior to service. All produce shall be washed prior to use.

E8 - According to staff, the use of single-service gloves were not used when preparing produce or ready-to-eat foods for children in care. Hands shall be washed and gloved when touching ready-to-eat foods. COS by discussion and wearing gloves

F2 - A cloth towel was observed below the plastic dish drainer near the 2-vat sink in the kitchen. Two clean bottles, their caps and a jar was observed stored on this cloth towel. Cloths may not be used for absorbing moisture during drying.

E8 - An assortment of kitchen utensils were observed stored in a glass jar on the kitchen counter. These utensils were stored with the food-contact surfaces exposed. Food equipment shall be protected while in storage.

F7 - Soiled laundry was observed stored in an open milk crate located in the kitchen. Soiled laundry must be stored so it does not contaminate food or food-related items. COS by moving laundry to office area.

F3d - Dried debris was observed on the diapering table in toddler room. Diapering surfaces shall be cleaned and sanitized after each use.

NOTE: Staff stated they washed their hands before food prep at the diapering area handwashing sink in the toddler area . It will be clarified whether this is an acceptable practice by consultation with the state.

I1 - The restroom exhaust fan cover was observed with debris. Bathrooms shall be cleaned daily.

E8 - Gallon containers of children's water was observed on the floor in the furnace room where the mops were located. Food shall be stored where it cannot be contaminated, and food shall be stored a minimum of six inches off the floor.

A1 - Mops observed wet and not hung up in the furnace room. Mops shall be hung to dry to prevent unsanitary conditions.

F4c - Debris was observed in the children's toy stroller and play cradle in toddler area. Infant/toddler toys shall be washed, rinsed, and sanitized daily when used.

A1 - Blue mat with observed duct tape on it in the infant area. Tape may not be used as a permanent fix.

K3, F3d - Two pin holes were observed in the diapering pad and debris was observed on the side of the diapering pad. Debris was also observed on the diapering table in the infant area. Diapering surfaces shall be easily cleanable and cleaned and sanitized after each use. (in infant area)

Note: Hot water was observed at 118F at the infant diapering area handwashing sink.

I2 - Loose paper towels were observed lying on the paper towel roll at the dispenser at the handwashing sink located in the infant diapering area. Paper towels shall be dispensed to minimize contamination.

A1 - A gap was observed in the inside corner of the building where trim was observed missing near the front entry door. Facility shall be maintained to be sanitary.

D1 - According to staff, infants' hands were not washed after diapering. All children's hands shall be washed after diapering. COS by discussion with staff

A1 - Ceiling tiles observed water stained in the front closet. Facility shall be maintained.

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

SIGNATURE OF CHILD CARE PROVIDER

DATE



573.431.1947

4/26/18



4/26/18

Sanitation Inspection Report

FACILITY NAME:

Kelly Petersons Busy Bee Learning / /PIC Tiffany Denoyer

DVN:

002412393

DATE

4/26/18

NOTES

A1 - There was an accumulation of unused equipment, toys, broken items observed on the outside sides of the building (not in play area). Facility shall be maintained to prevent pest harborage conditions.

NOTE: The wellhead was inspected during this visit and found to be sealed and in acceptable condition.

The OWTS was observed and appeared to be functioning correctly, although the ground was very wet and hard to determine if there was surfacing effluent. The system is an LPP and several of the covers over the ball valves were damaged. The system should be maintained.

A2 -The sump pump located outside the building was observed to not be pumping, causing puddling of water in the play area and back perimeter of the building. When the pump was activated, water drained from the pooled areas and was pumped into an area on the west side of the building. The pipe from which it drained was broken at the discharging area. Water was pooling in a low area in this area, approximately 48 feet from the play area. If this area is wet during warm weather, it may be a potential breeding area for mosquitoes.

A2 - Several of the balusters encircling the porch play area were loose at the bottom, exposing children to possible injury from nails, and openings large enough for entrapment. Facility shall be free of environmental hazards.

REINSPECTION MAY 10, 2018

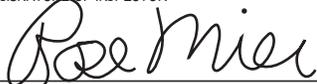
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