



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

Arrival Time 9:05 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:11 am	
Date 4/11/18	

Initial Annual Reinspection Lead Special Circumstances page 1 of 3

FACILITY NAME Teaching Tots, LLC / Amanda Matthews, PIC	DVN 002658762	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 1254 Pine Street, Leadwood, MO 63653-1327	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.	X
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 see page 2 ° 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 121, 121, 120 °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	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE PRIVATE SYSTEMS ONLY		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	
1. Constructed to prevent contamination.		2. All utensils and toys air dried.	
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)		3. The following items washed, rinsed and sanitized after each use: 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)			
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> 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.			
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.			

FACILITY NAME Teaching Tots, LLC / Amanda Matthews, PIC	DVN 002658762	DATE 4/11/18
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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.	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.	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.	
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.	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.	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.	
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:	L. REFUSE DISPOSAL	
A. Facility located in provider's residence shall have separate food preparation and storage areas.	1. Adequate number of containers.	
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	2. Clean, nonabsorbent, in sound condition.	
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	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 LUNCH
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	Turkey/cheese sandwiches
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	Raw carrots
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).	Canned mandarin oranges
5. Food and food related items protected from contamination during transport.	Milk
	TEMPERATURES, in degrees Fahrenheit: Kenmore freezer, ambient 5 Kenmore refrigerator: ambient 39, almond milk 39 Hotpoint freezer, ambient 9 Hotpoint refrigerator: ambient 40, deli turkey 40, green beans 40

REINSPECTION DATE April 23, 2018
NOTE: Amy Therrell, owner/director, was not on site during this visit. Please call for clarifications, if needed.
573.431.1947, ext. 123

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 <i>Rose Mier</i>	TELEPHONE 573.431.1947	DATE 4/11/18	SIGNATURE OF CHILD CARE PROVIDER <i>Amanda Matthews</i>
			DATE 4/11/18

FACILITY NAME:

Teaching Tots, LLC / Amanda Matthews, PIC

DVN:

002658762

DATE

4/11/18

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

E1 - About 10 1-pound packages of ground beef, stamped "Not for Sale", were in the Hotpoint freezer, and two pounds were in the refrigerator. Food shall be from an approved (inspected) source.

E1 - A case of raw shell eggs were in the Hotpoint refrigerator. The eggs were not pasteurized. According to Ms. Matthews, the eggs are pooled for making omelets or scrambled eggs. Eggs that are pooled and served to a highly susceptible population shall be pasteurized. Note that unpasteurized eggs may be used in baked goods such as muffins and cookies.

E8 - Raw shell eggs were stored above lettuce, and raw hamburger next to lettuce, in the Hotpoint refrigerator. Food shall be stored to prevent cross contamination (raw animal-derived foods below all other foods).

E8 - Staff food was stored intermixed with facility food. Food shall be stored to prevent cross contamination (staff food below all other food, in a tub or drawer designated for staff, etc.)

E1 - Blood leaked from a container of ground beef (from an unapproved source) onto a package of lettuce in the refrigerator. Food A1 be safe, and food equipment clean. NOTE: lettuce was voluntarily discarded.

A1 - Food splatters observed inside the microwave. Food equipment shall be clean and sanitary (wash, rinse, sanitize after use).

E8 - A box of single-use napkins was stored on the floor. Single-use items shall be stored a minimum of six inches off the floor.

E8 - Staff prescribed medicines and pro-biotics, and children's cough medicine were stored with food in the cabinet above the sink. Food shall be protected from contamination from medicines by storing medicines below or separately from foods.

F2 - Large and small bowls were wet-nested, stored in cabinets above the sink. Equipment shall be air dried after cleaning.

E8 - Utensils were stored with their handles down in a container on the sink counter. Utensils shall be stored with their handles up to protect food-contact surfaces from contamination when retrieving.

F2 - Cloth towels were used to absorb water as clean equipment dried. Surfaces needing frequent cleaning or exposed to moisture shall be smooth and non-absorbent.

*A2 The following was discussed with Ms. Matthews: Hot Shot fogger insecticide was stored in the cabinet below the sink.

Extreme caution should be used when using pesticides. When pesticides are used:

- * A professional pest control company is recommended
- * Manufacturer's labeled instructions must be followed
- *Pesticides must be used only after child care hours
- *Equipment and toys must be washed and rinsed after use of pesticides

A3 - Spider webs were observed in the top of the "hallway" (with a door holding plastic bags). There shall be no evidence of pests.

A3 - Holes and wall gaps were observed in the wall in the "hallway." Holes shall be sealed to prevent hiding places for pests.

A8 - A can of Dove intensive cream and a bottle of Vaseline lotion were stored on the room divider which was accessible to children. Toxic items shall not be accessible to children.

CORRECTED ON SITE by moving lotions to an area inaccessible to children.

*A13 - Discussed the prohibition of reptiles on the premises.

*A11 and *A14 - According to Ms. Matthews, this facility will not use wading or swimming pools; the only pet is a fish.

*E2 - Discussed that home canned foods, raw milk, and farm eggs are not allowed for facility food.

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

Rose Mier 573.431.1947 4/11/18

Amanda Matthews 4/11/18