



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

Arrival Time 9:39 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:32 am	
Date 5/14/2018	

Initial Annual Reinspection Lead Special Circumstances page 1 of 3

FACILITY NAME Country Kids Daycare / Kathy Lee King, owner	DVN 001785975	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 637 Center Street, Bismarck, MO 63624	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.		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.)	X
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.	
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>127</u> ° F.	X	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.	na	2. All utensils and toys air dried.	
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)	na	3. The following items washed, rinsed and sanitized after each use:	
C. SEWAGE (circle type)		A. Food utensils	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> ON-SITE ON-SITE SYSTEMS ONLY		B. Food contact surfaces including eating surfaces, high chairs, etc.	X
1. DNR Regulated System: Type: _____	na	C. Potty chairs and adapter seats.	X
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.	na	D. Diapering surface	
3. Meets local requirements.	na	E. All toys that have had contact with body fluids.	
D. HYGIENE		4. The following items are washed, rinsed and sanitized at least daily:	
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.		A. Toilets, urinals, hand sinks.	
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.		B. Non-absorbent floors in infant/toddler spaces.	X
3. Personnel preparing/serving food is free of infection or illness.		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 Country Kids Daycare / Kathy Lee King, owner	DVN 001785975	DATE 5/14/2018
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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
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9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:	J. INFANT / TODDLER UNITS
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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
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10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:	K. DIAPERING AREA
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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
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H. CATERED FOODS	L. REFUSE DISPOSAL
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1. Catered food from inspected and approved source.	na
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	↓
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	↓
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).	↓
5. Food and food related items protected from contamination during transport.	↓

NOTE: Lunch menu
chicken - canned
noodles
broccoli and cucumbers
grapes
milk

NOTE: Temperatures, in degrees Fahrenheit:
Galaxy freezer, ambient: 12F
Galaxy refrigerator, ambient: 38
milk: 38
mac n cheese: 39
Chest freezer, ambient: 0

NOTE: Kathy King, owner, had to leave before the exit interview was conducted. The inspection report was reviewed with Sarah Simmons, staff.

NOTE: A copy of the vaccination record for their pet dog was provided during this visit.

NOTE: The water heater and bathroom vanity will be replaced next week when the center is closed during owner's vacation.

REINSPECTION DATE May 29, 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 	TELEPHONE 573.431.1947	DATE 5/14/2018	SIGNATURE OF CHILD CARE PROVIDER 	DATE 5/14/2018
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Sanitation Inspection Report

FACILITY NAME:

Country Kids Daycare / Kathy Lee King, owner

DVN:

001785975

DATE

5/14/2018

SECTION #**OBSERVATIONS**

- F3b - The high chairs were observed with debris on them. High chairs shall be washed, rinsed, and sanitized after each use. CORRECTED ON SITE by cleaning and sanitizing chairs.
- A1 - Dust and debris observed in the corners of floors, on ledges of "fence," and behind equipment. Facility shall be clean.
- A1 - Paint was peeling from the divider fence around the playpen area. Also, raw wood was exposed on the shelves holding toys. Facility and equipment shall be maintained in good repair; wood shall be sealed to allow effective cleaning.
- G2 - Plastic food container with observed marred from use in microwave oven. All food equipment shall be maintained in good repair. CORRECTED ON SITE by disposing of bowl.
- A-1 Peeling paint observed on building siding on outside rear of house over play area. Facility shall be maintained in good repair.
- A1 - Peeling paint observed on outdoor wooden play equipment. Play equipment shall be in good repair and safe for children.
- K3 - The diapering pad was "homemade." It was observed with debris on it, and absorbent material is exposed between the plastic covers at the edges. Diapering pads shall be smooth and non-absorbent.
- K3 - An absorbent rug was placed beneath the diapering pad. Surfaces requiring frequent cleaning shall be smooth and nonabsorbent.
- F3c - Debris was observed on the adapter potty seat. Adapter seats shall be washed, rinsed, and sanitized after each use.
- F3c - A tear was observed in the underside of the adapter potty seat. Adapter seats shall be non-absorbent and easily cleanable.
- A10 - The water at the bathroom handwashing sink was 127F. Water accessible to children shall be between 100 and 120F.
- K4 - The lid on the soiled diaper pail was not tight-fitting. Diaper pails shall have tight-fitting lids.
- A1 - A tub of dirty dishes and cloths from breakfast was stored on the floor in reach of children. Please store where children cannot have access to the soiled dishes.
- E7- The cook's thermometer was not accurate. Thermometers shall be accurate to within 2 degrees Fahrenheit. CORRECTED ON SITE by calibrating thermometer.
- F4b - According to owner, the toddler floor is mopped daily with sanitizer put in the wash mop water. Infant/toddler floors shall be washed, rinsed, and sanitized daily.

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

Rose Mier

573.431.1947

5/14/2018

SIGNATURE OF CHILD CARE PROVIDER

Sarah Simmons, staff

DATE

Sarah Simmons

5/14/2018