



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

Arrival Time 10:06 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:34 am	
Date 5/15/18	

Initial Annual Reinspection Lead Special Circumstances _____ page 1 of 3

FACILITY NAME Good Earth Montessori Day School, LLC / Tracy Rhodes	DVN 001599926	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 120 Northeast Main Street, Bonne Terre, MO 63628	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 _____ see below ° 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.	
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>111, 111, 111</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.	n.a.	11. Food stored in food grade containers only.	
12. Pets living quarters clean, and well maintained.	n.a.	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.	n.a.
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	n.a.	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. X	
1. Constructed to prevent contamination.		2. All utensils and toys air dried. X	
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. 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.	
		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.			

Sanitation Inspection Report

FACILITY NAME:

Good Earth Montessori Day School, LLC / Tracy Rhodes

DVN:

001599926

DATE

5/15/18

SECTION #**OBSERVATIONS**

I2 - Paper towels did not dispenser through the dispenser, and there were no paper towels on the vertical stand at the handwashing sink in the kitchen. Paper towels shall be available at all times at all handwashing sinks, dispensed in a sanitary manner. CORRECTED ON SITE by placing paper towels in vertical dispenser.

G1 - Single-use plastic utensils were being re-used. Single-use items shall not be re-used. CORRECTED ON SITE by discussion with owner

F1 - The chlorine concentration in the spray bottle of bleach, stored in the kitchen sink cabinet, was less than 10 ppm. Chlorine concentration shall be 100 to 200 ppm in spray bottles. CORRECTED ON SITE by remaking to 100 ppm chlorine.

F2 - Moisture was observed between some of the glasses, stored in the cabinet above the dish washer. Equipment shall be thoroughly air dried before storing nested. CORRECTED ON SITE by discussion and un-nesting cups to allow drying

I2 - There were no paper towels available in the dispensers in either bathroom. Paper towels shall be available at handwashing sinks at all times. NOTE: paper towels were provided in a basket until towels to fit the dispensers are purchased during the lunch period. CORRECTED ON SITE

F3c - According to owner, the adapter seats for the toilets are cleaned twice daily. Adapter seats shall be washed, rinsed, and sanitized after each use. CORRECTED ON SITE by discussion with owner

TWO-YEAR OLD ROOM

A1 - Debris observed under the rug. Facility shall be clean. CORRECTED ON SITE by vacuuming under rug.

FIVE-YEAR OLD ROOM

A1 - Debris observed under the rug. Facility shall be clean. CORRECTED ON SITE by vacuuming under rug.

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

5/15/18

SIGNATURE OF CHILD CARE PROVIDER

Tracy Rhodes

DATE

5/15/18

