



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

|                                   |   |
|-----------------------------------|---|
| Arrival Time<br><b>10:35 am</b>   | <b>CODES</b><br>X = Non-Compliance Noted<br>N.O. = Not Observed<br>N.A. = Not Applicable<br>* = Discussed and Agrees to comply with requirements<br>Y = in compliance |
| Departure Time<br><b>11:10 am</b> |   |
| Date<br><b>5/10/18</b>            |   |

Initial  Annual  Reinspection  Lead  Special Circumstances \_\_\_\_\_ pg. 1 of 2

|  |  |                           |
|--|--|---------------------------|
| FACILITY NAME<br><b>Kelly Petersons Busy Bee Learning / /PIC Tiffany Denoyer</b>                   | DVN<br><b>002412393</b>                      | COUNTY CODE<br><b>187</b> |
| ADDRESS (Street, City, State, Zip Code)<br><b>5587 State Highway 32, Farmington, MO 63640-7357</b> | INSPECTOR'S NAME (Print)<br><b>Rose Mier</b> |                           |

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.   | y    | 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.  | n.o. | 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.<br><b>Temp at time of inspection</b> _____ ° 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. | Y  |
| 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.  | no |
| 10. Hot water temperature at sinks accessible to children - 100° - 120° F. <b>Temp at time of inspection</b> _____ ° 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>B. WATER SUPPLY (circle type)</b>  |      | <b>F. CLEANING AND SANITIZING</b>  |    |
| COMMUNITY NON-COMMUNITY <b>PRIVATE</b>  |      | 1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.   |    |
| <b>PRIVATE SYSTEMS ONLY</b>   |      | 2. All utensils and toys air dried.  |    |
| 1. Constructed to prevent contamination.  | y    | 3. <b>The following items washed, rinsed and sanitized after each use:</b>   |    |
| 2. <b>Meets DHSS-SCCR water quality requirements.</b><br>A. Bacteriological sample results. satisfactory, results 1/18/2018<br>B. Chemical (Prior SCCR Approval Needed)   | y    | 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. <b>The following items are washed, rinsed and sanitized at least daily:</b>   |    |
|   |      | 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.  |    |
| <b>C. SEWAGE (circle type)</b>  |      |  |    |
| COMMUNITY <b>ON-SITE</b>  |      |  |    |
| <b>ON-SITE SYSTEMS ONLY</b>   |      |  |    |
| 1. <b>DNR Regulated System:</b><br>Type: _____  |      |  |    |
| 2. <b>DHSS Regulated System:</b><br>Type: <u>aerator and lpp dispersal</u><br><b>Meets DHSS-SCCR requirements.</b>  | y    |  |    |
| 3. <b>Meets local requirements.</b>   |      |  |    |
| <b>D. HYGIENE</b>   |      |  |    |
| 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. | no   |  |    |
| 3. Personnel preparing/serving food is free of infection or illness.  | no   |  |    |

|  |                         |                        |
|--|-------------------------|------------------------|
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|--|-------------------------|------------------------|

| G. FOOD EQUIPMENT AND UTENSILS  |      | I. BATHROOMS   |    |
|---|------|--|----|
| 1. Single service items not reused.   | no   | 1. Cleaned as needed or at least daily.  | Y  |
| 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.         | Y  |
| 3. Food preparation and storage areas have adequate lighting.   | ↓    | 3. Facilities approved <b>AFTER</b> October 31, 1991 have:   |    |
| 4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.  | ↓    | Enclosed with full walls and solid doors. Doors closed when not in use.  | no |
| 5. Facilities shall have mechanical refrigeration for facility use only.<br><b>Exception: License-Exempt facilities approved BEFORE October 31, 1997</b>  | ↓    | 4. Facilities approved <b>AFTER</b> October 31, 1998 have:   |    |
| 6. No carpeting or absorbent floor coverings in food preparation area.  | ↓    | Mechanically vented to prevent molds and odors.  | no |
| 7. Adequate preparation and storage equipment for hot foods.  | ↓    | 5. Hand washing sinks located in or immediately adjacent to the bathroom.  | ↓  |
| 8. Facilities with a capacity of 20 children or less shall have:  |      | 6. No carpeting or absorbent floor coverings.  | ↓  |
| 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. | n.a. | 7. Sufficient lighting for cleaning.   | ↓  |
| B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as:<br>1) Hand washing only 2) Food preparation only.  | n.a. | 8. No storage of toothbrushes or mouthable toys.   | ↓  |
|   |      | J. INFANT / TODDLER UNITS  |    |
|   |      | 1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. | no |
|   |      | 2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.      | no |
|   |      | K. DIAPERING AREA  |    |
|   |      | 1. No utensils or toys washed, rinsed or stored in the diaper changing area.   | no |
|   |      | 2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.  | no |
|   |      | 3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.                                    | Y  |
|   |      | 4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.        | no |
|   |      | 5. Soiled diaper container emptied, washed, rinsed and sanitized daily.  | no |
|   |      | L. REFUSE DISPOSAL   |    |
|   |      | 1. Adequate number of containers.  | no |
|   |      | 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.   | ↓  |
| H. CATERED FOODS  |      | SECTION # OBSERVATIONS   |    |
| 1. Catered food from inspected and approved source.   | n.a. | All violations noted on the April 26, 2018 annual inspection have been corrected.                                    |    |
| 2. Safe food temperature maintained during transport.<br>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.   | ↓    |  |    |

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 Miller* TELEPHONE: 573.431.1947 DATE: 5/10/18

SIGNATURE OF CHILD CARE PROVIDER: *Tiffany Denoyer* DATE: 5/10/18