



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

Arrival Time <b>10:15 am</b>	<b>CODES</b> X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time <b>12:05 am</b>	
Date <b>6/21/18</b>	

Initial  Annual  Reinspection  Lead  Special Circumstances pg. 1 of 3

FACILITY NAME <b>All Aboard Play and Learn Center / Bill Sisk</b>	DVN <b>001004380</b>	COUNTY CODE <b>187</b>
ADDRESS (Street, City, State, Zip Code) <b>703 East Main Street, Park Hills, MO 63601</b>	INSPECTOR'S NAME (Print) <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.	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.	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. <b>Temp at time of Inspection</b> <u>12/38</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.	
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. <b>Temp at time of Inspection</b> <u>107, 107</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.	X
<b>B. WATER SUPPLY (circle type)</b> <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE <b>PRIVATE SYSTEMS ONLY</b>		<b>F. CLEANING AND SANITIZING</b>	
1. Constructed to prevent contamination.		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	X
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)		2. All utensils and toys air dried.	
<b>C. SEWAGE (circle type)</b> <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> ON-SITE <b>ON-SITE SYSTEMS ONLY</b>		3. The following items washed, rinsed and sanitized after each use: A. Food utensils	
1. DNR Regulated System: Type: _____		B. Food contact surfaces including eating surfaces, high chairs, etc.	
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.		C. Potty chairs and adapter seats.	
3. Meets local requirements.		D. Diapering surface	X
<b>D. HYGIENE</b>		E. All toys that have had contact with body fluids.	
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.		4. The following items are washed, rinsed and sanitized at least daily: 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.	
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 <b>All Aboard Play and Learn Center / Bill Sisk</b>	DVN <b>001004380</b>	DATE <b>6/21/18</b>
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<b>G. FOOD EQUIPMENT AND UTENSILS</b>	<b>I. BATHROOMS</b>
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<p>1. Single service items not reused.</p> <p>2. All food equipment and utensils in good repair. <b>X</b></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. <b>Exception: License-Exempt facilities approved BEFORE October 31, 1997</b></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>9. Facilities with a capacity of more than 20 children approved <b>BEFORE</b> 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>10. Facilities with a capacity of more than 20 children approved <b>AFTER</b> 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. <u>A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink</u></p> <p>C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.</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. <b>X</b></p> <p>3. Facilities approved <b>AFTER</b> October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.</p> <p>4. Facilities approved <b>AFTER</b> October 31, 1998 have: Mechanically vented to prevent molds and odors. <b>X</b></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> <p><b>J. INFANT / TODDLER UNITS</b></p> <p>1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. <b>n.a.</b></p> <p>2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment. <b>n.a.</b></p> <p><b>K. DIAPERING AREA</b></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> <p><b>L. REFUSE DISPOSAL</b></p> <p>1. Adequate number of containers.</p> <p>2. Clean, nonabsorbent, in sound condition.</p> <p>3. Outside refuse area clean; containers covered at all times.</p> <p>4. Inside food refuse containers covered as required.</p> <p>5. Restrooms used by staff have covered refuse containers.</p>
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<b>H. CATERED FOODS</b>	<b>SECTION #</b>
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<p>1. Catered food from inspected and approved source. <b>n.a.</b></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><b>OBSERVATIONS</b></p> <p>NOTE: Temperatures Milk, in kitchen refrigerator 39F Chicken-chili in kitchen refrigerator 40F</p> <p>NOTE: Items marked with an asterisk (*) were discussed and found to be in compliance.</p>
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NOTE: Lunch menu:  
Peanut butter and jelly sandwiches  
Pork and beans  
Bananas and apples  
Pretzels  
Milk

REINSPECTION DATE: July 5, 2018

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 Min</i>	SIGNATURE OF CHILD CARE PROVIDER <i>Bill Sisk</i>
TELEPHONE 573.431.1947	DATE 6/21/18
DATE 6/21/18	DATE 6/21/18

**Sanitation Inspection Report**

FACILITY NAME:

All Aboard Play and Learn Center / Bill Sisk

DVN:

001004380

DATE

6/21/18

**SECTION #****OBSERVATIONS**

- F1 - The chlorine concentration in the sanitizer solution in the kitchen sink was greater than 200 ppm. Concentration shall be 50 to 100 ppm for dishes and utensils.  
CORRECTED ON SITE by diluting to 100 ppm.
- I2 - There were no paper towels in the dispenser at the kitchen handwashing sink. Paper towels shall be provided at all times.  
CORRECTED ON SITE by installing towels.
- A3 - A live spider was observed inside a dish in the top cabinet in the kitchen. There shall be no evidence of spiders or other pests.  
CORRECTED ON SITE: spider was killed; owner will have facility sprayed if more spiders are found.
- E16 - Potentially hazardous food in the kitchen refrigerator were labeled with the day the food was opened or prepared. Refrigerated food that is held more than 24 hours shall be labeled with a 7-day disposal date (day of preparation or opening plus six days).  
CORRECTED ON SITE by labeling food with 7-day disposal date.
- A1 - Debris was observed on the dish drainer and drainer holder. Food equipment shall be clean.  
CORRECTED ON SITE by cleaning
- A1 - Dust was observed on the top of the hood above the stove, and the filter appeared to be in need of cleaning. Food equipment shall be clean.  
CORRECTED ON SITE by cleaning hood and filter.
- A1 - Accumulation of dust observed on the portable fans, stored on wall-mounted shelves in the play area. Ventilation systems shall not be a source of contamination.
- Children's Bathroom, left side:
- I4 - The mechanical fan did not appear to be working. Bathrooms shall have ventilation.
- A1 - The grate over the mechanical fan was dirty. Facility shall be maintained clean.
- G2 - One toilet was not working. Equipment shall be maintained in working condition.
- F3d - There was no spray bottle for rinsing the diapering surface. Diapering surfaces shall be washed, rinsed, and sanitized after each use.  
CORRECTED ON SITE by providing spray bottle with clear water for rinsing.
- F1 - There was no chlorine detected in the spray bottle labeled as "bleach" at the diapering station. Chlorine concentration shall be 100 to 200 ppm for sanitizing diapering surfaces.  
CORRECTED ON SITE by filling bottle with sanitizer with a chlorine concentration of 100 ppm.
- A1 - Two of the "nap" pads, stored on top of the locked cot cabinet, and several inside the cabinet, were torn, exposing foam interior. Sleeping pads shall be nonabsorbent and cleanable.  
NOTE: new pads and covers are on order.
- F3d - When questioned, staff stated that the diapering surface is sanitized, but not always washed and rinsed. Diapering surfaces shall be washed, rinsed, sanitized, and air dried after each child.  
CORRECTED ON SITE by discussion with staff.
- NOTE: The CCA treated lumber in the play yard was sealed the first weekend of June. Please provide receipt for sealant at the time of reinspection.

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 Myer

573.431.1947

6/21/18

SIGNATURE OF CHILD CARE PROVIDER

DATE

Bill Sisk

6/21/18