



MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES  
SECTION FOR CHILD CARE REGULATION  
**SANITATION INSPECTION REPORT**  
**FAMILY CHILD CARE HOME**

Arrival Time <b>10:26 am</b>	<b>CODES</b> X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time <b>12:45 pm</b>	
Date <b>8/28/18</b>	

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

NAME <b>Grace's Treehouse Christian Childcare and Preschool / Randi Dickinson</b>	DVN <b>002672899</b>	COUNTY CODE <b>187</b>
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ADDRESS (Street, City, State, Zip Code) <b>208 Adams Street, Park Hills, MO 63601-2202</b>	INSPECTOR'S NAME (Print) <b>Rose Mier and Jon Peacock</b>
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An inspection of the premises of your facility has been made on the above date. Any defects are marked below with an X.

**A. GENERAL** **E. FOOD PROTECTION**

1. Premises clean and free of unsanitary conditions.		1. Food from approved source and in sound condition; no excessively dented cans.	X
2. Premises free of environmental hazards observed	X	2. No use of home canned food. No unpasteurized milk.	
3. No evidence of insects, spiders, rodents or pest harborage.	X	3. If meals are served, kitchens shall have adequate equipment to store and prepare food safely with a minimum of a stove or other cooking equipment sized to meet the needs of the facility; a two compartment sink with hot and cold running water; and a refrigerator.	
4. Well ventilated, no evidence of mold, noxious or harmful odors.		4. 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.	
5. Screens on windows and doors used for ventilation in good repair.		5. Precooked food reheated to 165°.	
6. No indication of lead hazards.	X	6. Food requiring refrigeration stored at 41° F or below.	
7. No toxic or dangerous plants accessible to children.		7. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid.	
8. Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items.	X	8. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.		9. Food, food related items, and utensils covered and stored to prevent contamination by pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods.	X
10. Hotwater temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection <u>102</u> °F.		10. Food, toxic agents, cleaning agents not in their original containers properly labeled.	
11. Pets free of disease communicable to man.	X	11. No food or food related items stored or prepared in diapering areas or bathrooms.	
12. Pets living quarters clean, and well maintained.		12. Food stored in food grade containers only.	
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.		13. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.		14. No animals in food preparation or food storage areas.	X

**B. WATER SUPPLY (circle type)**

COMMUNITY  NON-COMMUNITY  PRIVATE

**HIGH HAZARD CROSS CONNECTIONS**

**PRIVATE SYSTEMS ONLY:**

Constructed to prevent contamination.

Meets MDOH-SCCR requirements/meets local requirements

A. Bacteriological sample results. \_\_\_\_\_

B. Chemical (Prior SCCR Approval Needed) \_\_\_\_\_

**C. SEWAGE (circle type)**

COMMUNITY  ON-SITE

DNR Regulated System - Type: \_\_\_\_\_

DOH Regulated System - Type: \_\_\_\_\_

1. Functioning properly at time of inspection. (circle)	Yes	No
2. Single-Family residence lot consisting of three acres or more. (circle)	Yes	No
3. Health hazard to children. (circle)	Yes	No

Meets MDOH-SCCR requirements/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.	X
3. An empty sink available in kitchen to wash hands during food preparation.	
4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering.	
5. Personnel preparing food free of infection or illness.	

**F. CLEANING AND SANITIZING**

1. Food utensils washed, rinsed and air dried.	X
2. Single service items used only once.	
3. Food contact surfaces cleaned in place are washed, rinsed, and sanitized after each use with approved agents.	X
4. Infant/toddler toys, washed, rinsed and air dried after contact with body fluids, when soiled or at least daily.	
5. Diapering surface and potty chairs washed, rinsed and sanitized after each use with approved agents.	
6. Test kits available to check proper concentration of sanitizing agents.	
7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items.	

**G. REFUSE DISPOSAL**

1. Adequate number of containers.	
2. Clean, nonabsorbent, insect and rodent proof.	
3. Outside refuse containers covered at all times.	X
4. Inside containers covered when full or accessible to children.	
5. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area.	X

FACILITY NAME:

Grace's Treehouse Christian Childcare and Preschool / Randi Dickinson

DVN:

002672899

DATE

8/28/18

**NOTES**

## LUNCH MENU and TEMPERATURES

Corn (freshly opened) - 183F on stovetop  
 Spaghetti and meat sauce (from jar) - 153F on stovetop  
 Pineapple (freshly opened)  
 Milk, in refrigerator 40F  
 Ambient, refrigerator and freezer 33/2F  
 Chest deep freezer, ambient 11F

- F1 - Dried food splatters observed inside the microwave oven in the kitchen. Food contact surfaces shall be washed, rinsed, and sanitized after use. CORRECTED ON SITE by cleaning and sanitizing microwave oven.
- E9 - Cooking equipment was stored beneath a sink drain in the kitchen. Equipment shall be protected from contamination while in storage.
- E9 - Raw chicken and raw shell eggs were stored next to and above ready-to-eat food. Food shall be stored to prevent cross contamination (raw eggs and meats stored separately or below all other foods). CORRECTED ON SITE by arranging with chicken and eggs on bottom and all other foods placed above.
- F3 - The chlorine concentration in the sanitizer spray bottle in the kitchen was greater than 200 ppm. Chlorine concentration shall be between 100 and 200 ppm for clean-in place sanitizer solutions. CORRECTED ON SITE by remaking to 100 ppm chlorine.
- E14 - Two dogs were kept in the kitchen and laundry room where a chest freezer is stored, but were caged during food preparation. If pets are in food preparation or storage areas at times other than food preparation, then all food contact surfaces shall be washed, rinsed, and sanitized prior to food preparation. CORRECTED ON SITE by discussion
- E14 - A cage holding the two dogs were stored on top of the chest freezer holding facility food. Food and food related items shall be protected from contamination. CORRECTED ON SITE by discussion and moving dogs
- F3 - Food debris was observed on the seat of the high chair. Food contact surfaces shall be washed, rinsed, and sanitized after use. CORRECTED ON SITE by cleaning and sanitizing.
- A8 - A can of Febreze was stored in a cabinet that was accessible to children. Toxic items shall be stored in a location that is inaccessible to children. CORRECTED ON SITE by moving Febreze
- D2 - According to owner, baby's hands are cleaned with a wipe after diapering. Children's hands shall be washed with soap and water after diapering. CORRECTED ON SITE by discussion with owner.
- G5 - According to owner, the soiled diaper container is cleaned weekly. Soiled diaper containers shall be washed, rinsed, and sanitized daily. CORRECTED ON SITE by discussion of rule
- A2 - Moth balls were scattered about uphill of the playyard as a snake deterrent. The mothballs were outside the play area and inaccessible to the children, but could potentially wash down during rains or lawnmowing. Premises shall be free of environmental hazards.

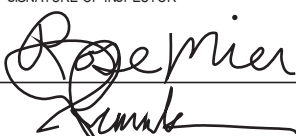
The above facility has been inspected and  does  does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.

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



(573)431-1947

8/28/18

Jon Peacock

SIGNATURE OF CHILD CARE PROVIDER

DATE



8/28/18

## Sanitation Inspection Report

FACILITY NAME:

DVN:

002672899

DATE

8/28/18

Grace's Treehouse Christian Childcare and Preschool / Randi Dickinson

## NOTES

A6 - Original trim and paint around two original doors and around windowsills tested positive for dangerous levels of lead during the initial inspection. Ms. Dickinson prepared a plan for preventing children access to these areas and for cleaning. During this visit, the windowsills were blocked from children's access. The door trims were observed and found to be in good condition. However, what appeared to be paint chips were observed on the floor below the door in the dining room. Facility shall be kept free of lead hazards.

A3 - A hole was observed in the house siding where utilities entered from the outside. Facility shall be sealed against the entry of pests.

G3 - One outside trash can lacked a lid. Outside trash receptacles shall have tight fitting lids.

E1 - Raw shell eggs are pooled and served to children. Eggs that are pooled (more than one mixed together) and served to children shall be pasteurized.

A11 - Pets shall have up-to-date vaccinations. The vaccination records were provided, but lacked rabies vaccination papers. According to owner, the papers are in a different vehicle, not at the facility. They records will be provided at the reinspection.

REINSPECTION DATE September 4, 2018

NOTE: this report will be emailed to Ms. Dickinson

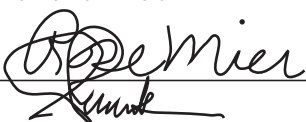
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SIGNATURE OF INSPECTOR

TELEPHONE

DATE



(573)431-1947 8/28/18

Jon Peacock, EPHS #880

SIGNATURE OF CHILD CARE PROVIDER

DATE



8/28/18