



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

Arrival Time 10:12 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 12:06 pm	
Date 8/24/18	

Initial Annual Reinspection Lead Special Circumstances _____ page 1 of 3

FACILITY NAME Happy Times Daycare, LLC / Halee Gibson, PIC	DVN 002371017	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 212 Fifth Street, Leadwood, MO 63653	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. X
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>8/38</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.) 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. X	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. X
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>119, 116</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. X	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)
COMMUNITY **NON-COMMUNITY** **PRIVATE**

PRIVATE SYSTEMS ONLY	
1. Constructed to prevent contamination.	
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)	

C. SEWAGE (circle type)
COMMUNITY **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.	

F. CLEANING AND SANITIZING

1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. X
2. All utensils and toys air dried.
3. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. X C. Potty chairs and adapter seats. 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.

FACILITY NAME Happy Times Daycare, LLC / Halee Gibson, PIC	DVN 002371017	DATE 8/24/18
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G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS
1. Single service items not reused.	1. Cleaned as needed or at least daily. *
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. X
3. Food preparation and storage areas have adequate lighting.	3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors.
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997	5. Hand washing sinks located in or immediately adjacent to the bathroom.
6. No carpeting or absorbent floor coverings in food preparation area.	6. No carpeting or absorbent floor coverings.
7. Adequate preparation and storage equipment for hot foods.	7. Sufficient lighting for cleaning.
8. Facilities with a capacity of 20 children or less shall have:	8. No storage of toothbrushes or mouthable toys.
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.	J. INFANT / TODDLER UNITS
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.	1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.
9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991 , shall have:	2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	K. DIAPERING AREA
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.	1. No utensils or toys washed, rinsed or stored in the diaper changing area.
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:	2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.
A. Facility located in provider's residence shall have separate food preparation and storage areas.	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	5. Soiled diaper container emptied, washed, rinsed and sanitized daily. *
H. CATERED FOODS	L. REFUSE DISPOSAL
1. Catered food from inspected and approved source. na	1. Adequate number of containers.
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	2. Clean, nonabsorbent, in sound condition.
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	3. Outside refuse area clean; containers covered at all times.
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).	4. Inside food refuse containers covered as required.
5. Food and food related items protected from contamination during transport.	5. Restrooms used by staff have covered refuse containers.
NOTE: Chelsie Hampton, owner, was not at the facility during this visit. The person in charge was Halee Gibson.	SECTION # OBSERVATIONS
	Lunch menu and temperatures: Ham sandwiches on wheat bread (ham 41F) Mozarella sticks 41F oranges (fresh) corn (newly opened can), stovetop 202 Milk, in refrigerator, 36F

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: *Ree Mier* TELEPHONE: (573)431-1947 DATE: 8/24/18

SIGNATURE OF CHILD CARE PROVIDER: Halee Gibson, PIC *Halee Gibson* DATE: 8/24/18

Sanitation Inspection Report

FACILITY NAME:

Happy Times Daycare, LLC / Halee Gibson, PIC

DVN:

002371017

DATE

8/24/18

SECTION #**OBSERVATIONS**

- F1 - The chlorine concentration in the sanitizer solution in three different spray bottles, stored in the kitchen, was greater than 200 ppm. Chlorine concentration shall be between 100 and 200 ppm for clean-in place equipment.
- F1 - The chlorine concentration in the sanitizing tub at the sink was greater than 200 ppm. Chlorine concentration shall be between 50 and 100 ppm for equipment, utensils, and toys cleaned at the kitchen sink.
CORRECTED ON SITE by remaking solution to 100 ppm chlorine.
- A8 - Cleaners, bleach solutions, and other chemicals were stored on a basket hanging on the outside of a base cabinet, and inside base cabinets, in the kitchen, at a level accessible to children. Toxic items were also stored on the floor of the laundry room, accessible to children from the kitchen. The kitchen gate was left open. Toxic items shall not be accessible to children.
- A1 - The tub used to sanitize equipment and utensils at the kitchen sink was dirty (possibly an accumulation of hard water deposits). Facility shall be free of unsanitary conditions.
- E1 - A baby food container of turkey expired April 2018. Food shall be safe.
- F3b - Debris observed in the "hinged" area of the green high chair, on the seat of the white high chair, on the arms, back, and seat areas of the wheeled chair stored at the table, and under the cloth cover of the gray high chair. All surfaces of high chairs shall be washed, rinsed, and sanitized after use; cloth covers should not be used on high chairs to allow effective cleaning after each use.
- E7 - Two food thermometers were not accurate, off by 2 to 3 degrees F. Food thermometers shall be accurate.
- A1 - Debris and what appeared to be dirt was observed on sheets and under pads of the two cribs in the sleep room. Facility shall be clean and free of unsanitary conditions.
- E8 - According to staff, oranges are not washed prior to peeling. All produce shall be washed in clear water prior to peeling, cutting, or cooking.
CORRECTED ON SITE by discussion with PIC.
- I2 - Paper towels were not dispensed through a dispenser in the boys bathroom. Paper towels shall be dispensed in a sanitary manner.
- A1 - Food debris observed beneath the playpen pad in the infant/toddler room. Facility shall be clean and free of unsanitary conditions.
- A11 - A dog is on the premises when the owner is present. Vaccination records were not available at the facility. The owner was notified and has the record with her.

*Items marked with an asterisk were discussed with staff and found to be in compliance.

NOTE: the dog water bowl is kept in the kitchen. According to staff, the dog is not in the kitchen during food preparation. All food contact surfaces shall be washed, rinsed, and sanitized prior to food preparation if the dog is in the kitchen at any time prior to food preparation.

REINSPECTION DATE August 30, 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

DATE

Rose Mier

(573)431-1947

8/24/18

SIGNATURE OF CHILD CARE PROVIDER

DATE

Halee Gibson, PIC

Halee Gibson

8/24/18