



FACILITY NAME <b>Happy Times Daycare, LLC / Halee Gibson, PIC</b>	DVN <b>002371017</b>	DATE <b>8/24/18</b>
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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 <b>AFTER October 31, 1991</b> 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 <b>AFTER October 31, 1998</b> have: Mechanically vented to prevent molds and odors.
5. Facilities shall have mechanical refrigeration for facility use only. <b>Exception: License-Exempt facilities approved BEFORE October 31, 1997</b>	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.
J. INFANT / TODDLER UNITS	
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.	1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.
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.	2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.
K. DIAPERING AREA	
9. Facilities with a capacity of more than 20 children approved <b>BEFORE October 31, 1991</b> , shall have:	1. No utensils or toys washed, rinsed or stored in the diaper changing area.
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.
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.	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.
10. Facilities with a capacity of more than 20 children approved <b>AFTER October 31, 1991</b> shall have:	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.
A. Facility located in provider's residence shall have separate food preparation and storage areas.	5. Soiled diaper container emptied, washed, rinsed and sanitized daily. *
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	L. REFUSE DISPOSAL
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	1. Adequate number of containers.
	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. na	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
2. Safe food temperature maintained during transport. 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.	
NOTE: Chelsie Hampton, owner, was not at the facility during this visit. The person in charge was Halee Gibson.	

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>Ree Mier</i> TELEPHONE: (573)431-1947      DATE: 8/24/18	SIGNATURE OF CHILD CARE PROVIDER: <i>Halee Gibson</i> DATE: 8/24/18

**Sanitation Inspection Report**

FACILITY NAME:

Happy Times Daycare, LLC / Halee Gibson, PIC

DVN:

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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 Miner

(573)431-1947

8/24/18

SIGNATURE OF CHILD CARE PROVIDER

DATE

Halee Gibson, PIC

Halee Gibson

8/24/18