



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

Arrival Time 9:25 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 1:35 pm	
Date 8/17/18	

Initial Annual Reinspection Lead Special Circumstances _____ p. 1 of 4

FACILITY NAME Stepping Stones Daycare Preschool / Patricia Stone Hall	DVN 002070066	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 1162 East Karsch Boulevard, Farmington, MO 63640	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.	
2. No environmental hazards observed.	X	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.	X	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 _____ see p. 2 ° F.	X
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.	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.	X
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection _____ see p. 2 ° F.		10. No food or food related items stored or prepared in diapering areas or bathrooms.	
11. Pets free of disease communicable to man. _____ fish		11. Food stored in food grade containers only.	X
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.	X
B. WATER SUPPLY (circle type)		F. CLEANING AND SANITIZING	
COMMUNITY <u>NON-COMMUNITY</u> PRIVATE		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	
PRIVATE SYSTEMS ONLY		2. All utensils and toys air dried.	
1. Constructed to prevent contamination.		3. The following items washed, rinsed and sanitized after each use:	
2. Meets DHSS-SCCR water quality requirements.		A. Food utensils	
A. Bacteriological sample results. SAMPLE TO BE COLLECTED		B. Food contact surfaces including eating surfaces, high chairs, etc.	
B. Chemical (Prior SCCR Approval Needed) 8/18/18		C. Potty chairs and adapter seats.	
C. SEWAGE (circle type)		D. Diapering surface	
COMMUNITY <u>ON-SITE</u>		E. All toys that have had contact with body fluids.	
ON-SITE SYSTEMS ONLY		4. The following items are washed, rinsed and sanitized at least daily:	
1. DNR Regulated System: Type: _____		A. Toilets, urinals, hand sinks.	
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.		B. Non-absorbent floors in infant/toddler spaces.	
3. Meets local requirements.		C. Infant/Toddler toys used during the day.	
D. HYGIENE		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	X	6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	
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	7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	
3. Personnel preparing/serving food is free of infection or illness.			

FACILITY NAME Stepping Stones Daycare Preschool / Patricia Stone Hall	DVN 002070066	DATE 8/17/18
---	-------------------------	------------------------

G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS
---------------------------------------	---------------------

<p>1. Single service items not reused.</p> <p>2. All food equipment and utensils in good repair.</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. Exception: License-Exempt facilities approved BEFORE October 31, 1997</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>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. X</p> <p>3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.</p> <p>4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors.</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>
--	---

J. INFANT / TODDLER UNITS	K. DIAPERING AREA
----------------------------------	--------------------------

<p>9. Facilities with a capacity of more than 20 children approved BEFORE 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>1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.</p> <p>2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.</p>
--	--

L. REFUSE DISPOSAL	
---------------------------	--

<p>10. Facilities with a capacity of more than 20 children approved AFTER 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. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.</p> <p>C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.</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. X</p> <p>4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area. X</p> <p>5. Soiled diaper container emptied, washed, rinsed and sanitized daily.</p>
---	---

H. CATERED FOODS	SECTION # OBSERVATIONS
-------------------------	-------------------------------

<p>1. Catered food from inspected and approved source. NA</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>LUNCH MENU Chili mac (reheat) - 198-200F Spaghetti (reheat) - 177 to 188F Corn (reheat) - 208F Cucumbers Jello fruit Strawberries</p>
--	---

<p>NOTES: Water samples will be collected on the morning of 8/20/18. The chlorine concentration and logs will be checked at that time.</p> <p>During this visit, the wellhead was observed and found to be intact and sealed; the OWTS was checked and appeared to be functioning correctly.</p> <p>REINSPECTION DATE SEPTEMBER 21, 2018</p>	<p>TEMPERATURES, in degrees Fahrenheit Kitchen refrigerator/kitchen: ambient 40, spaghetti 40, corn 40 Kenmore freezer in kitchen, ambient 0 Water, 2-year old room: 105 Water, 1-year old room: 105 Refrigerator/freezer in school age building: 38 / 3F Upright freezer in school age building: 12F Water at bathroom sink in school age building: 108 Water at bathroom sink in infant room: 119 Refrigerator in infant building: 39F</p>
--	---

<p>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</p>	<p>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.</p>
--	--

SIGNATURE OF INSPECTOR <i>Rose Mier</i>	TELEPHONE (573)431-1947	DATE 8/17/18	SIGNATURE OF CHILD CARE PROVIDER <i>Patricia Stone Hall</i>	DATE 8/17/18
--	----------------------------	-----------------	--	-----------------

Sanitation Inspection Report

FACILITY NAME:

Stepping Stones Daycare Preschool / Patricia Stone Hall

DVN:

002070066

DATE

8/17/18

SECTION #**OBSERVATIONS****KITCHEN**

- E8 - Raw chicken was stored above deli ham and on top of ice cubes, and deli ham and cheese were stored touching raw hamburger in the freezer; cheese was stored touching hamburger blood that leaked in the freezer. Food shall be stored in a manner to prevent cross contamination. CORRECTED ON SITE by rearranging to protect food.
- E8 - Raw shell eggs were stored above ready-to-eat food; staff food was stored intermixed with facility food in the refrigerator. Food shall be protected from contamination from cross contamination while in storage.
- E16 - Refrigerated, ready-to-eat food that was prepared previously, or opened (such as deli meat) was not labeled with the date of disposition. Fully cooked food that is held more than 24 hours shall be labeled with a 7-day disposition date. This is the day of preparing or opening plus six days.
- E1 - Raw shell eggs are pooled for use in scrambled eggs. They eggs were not pasteurized. Eggs that are pooled shall be pasteurized when served to highly susceptible population.
- E8 - Empty shells from cracked eggs were stored in the carton with in-tact eggs. Food shall be protected from contamination while in storage.
- A1 - Debris observed on and in the drawer in the bottom of the stove. Equipment shall be clean. COS by cleaning
- F3 - Dust debris observed on the knife holder, stored on top of the microwave. Food utensils shall be clean. COS by cleaning
- E8 - Children's Benadryl and hand sanitizer were stored above the counter holding food. Medicines and toxic items shall be stored where food, food-related items, and children's contact items cannot be contaminated. Medicines may be stored in a refrigerator or food cabinet if placed in a leak-proof container. CORRECTED ON SITE by moving to office.
- E8 - The dish drainer and drainer board were observed with a build-up of calcium deposits and debris. Food equipment shall be clean.
- E11 - Wood utensils were observed inside a drawer. Wood is not approved for utensils unless they are made of a dense wood, such as hard maple. CORRECTED ON SITE by disposal
- E8 - Utensils are stored with their handles down in a cup. Utensils shall be stored with their handles up to protect food-contact surface from contamination when retrieving utensil. CORRECTED ON SITE by inverting spoons
- E8 - Utensil tray in the drawer was dirty. Clean equipment shall be protected from contamination.

TWO-YEAR OLD ROOM - Boys' Bathroom

- A8 - A bottle labeled "bleach water" and liquid hand soap were stored in the unlocked cabinet below the handwashing sink. Toxic items shall not be accessible to children. CORRECTED ON SITE by moving to a location not accessible to children.
- F1 - The chlorine concentration in a bottle of sanitizer in the bathroom was greater than 200 ppm. Sanitizer for clean-in place shall be between 100 and 200 ppm. CORRECTED ON SITE by remaking to 100 ppm.
- K4 - The soiled diaper container in the bathroom did not have a tight-fitting lid. Diaper containers shall have tight fitting lids. COS
- A1 - The larger step stool in the bathroom was dirty. Facility shall be clean and free of unsanitary conditions. COS by cleaning.
- F3c - Debris observed on the adapter seat, especially on the seam and underneath. All surfaces of adapter seats shall be washed, rinsed, and sanitized after each use. CORRECTED ON SITE by cleaning and sanitizing seat.

TWO-YEAR OLD ROOM - Girls' Bathroom

- K3 - The diapering pad was torn, exposing foam. Diapering surfaces shall be nonabsorbent and in good repair.
- K4 - There was no container to store soiled diapers. Soiled diapers shall be stored in a solid, nonabsorbent container with a tight fitting lid located in the diapering area. CORRECTED ON SITE by placing tightly lidded container for diapers.
- L5 - There was no trash can in this bathroom for disposal of paper towels at the handwashing sink. Trash cans shall be provided at handwashing sinks. CORRECTED ON SITE by placing trash can in bathroom.
- F1 - The chlorine concentration in the sanitizer solution was greater than 200 ppm. Concentration shall be between 100 and 200 ppm. CORRECTED ON SITE by remaking solution to 100-200 ppm chlorine.
- F3c - The printed adapter seat was torn, and the white adapter seat was soiled. Adapter seats shall be in good condition and washed, rinsed, and sanitized after each use. COS by discarding torn seat and cleaning white seat.
- A8 - A can of scrubbing bubbles and a tub of sunscreens were stored in unlocked cabinets under the sink. Toxic items shall not be accessible to children. NOTE: according to PIC, a cabinet lock will be installed today
- A1 - The sink on the right was very slow to drain. Facility shall be free of unsanitary conditions.
- A1 - The cover over the fan vent in the ceiling was dirty. Facility shall be clean.

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

SIGNATURE OF CHILD CARE PROVIDER

DATE

Rose Mier

(573)431-1947

8/17/18

Patricia Stone Hall

8/17/18

Sanitation Inspection Report

FACILITY NAME:

Stepping Stones Daycare Preschool / Patricia Stone Hall

DVN:

002070066

DATE

8/17/18

NOTES**TWO-YEAR OLD ROOM**

E9 - A spray bottle containing detergent, stored in the wall cabinet by the cots, was not labeled. Chemicals not in their original container shall be labeled with the common name of the contents. COS by labeling

A8 - The door on the storage room for chemicals easily opened, even when the latch hook was in place, allowing accessibility to children. Chemicals and toxins shall not be accessible to children. NOTE: new lock was purchased

FOUR YEAR OLD ROOM

D2 - According to staff, children may not wash their hands before eating. Children shall wash their hands before being served food. CORRECTED ON SITE by discussion and having children wash hands.

THREE YEAR OLD ROOM

F3b - According to staff, tables used for eating are washed, sanitized, rinsed, cloth dried. Eating surfaces shall be washed with detergent, rinsed with clear water, sanitized, and air dried (may be dried with a paper towel after 30 seconds of contact with sanitizer). CORRECTED ON SITE by discussion of correct 3-step cleaning

ONE YEAR OLD ROOM

F1 - A bottle of chlorine sanitizer did not spray; the chlorine concentration was greater than 200 ppm. Equipment shall be in good repair; chlorine shall be between 100 and 200 ppm for clean-in place equipment.

CORRECTED ON SITE by diluting and putting new spray top on the bottle.

A8 - Rubber bands were used to hold cabinet doors shut where chemicals were stored below the handwashing sink. The doors could be pulled open. Chemicals shall not be accessible to children. NOTE: according to staff, a lock will be installed on these doors today.

A4 - A scented wax heater was in use. Sprays or other means that may mask obnoxious odors may not be used.

SCHOOL AGE BUILDING

A1 - The refrigerator was dirty. Food equipment shall be clean.

E6 - There was no thermometer in the refrigerator or in the upright freezer. Thermometers shall be placed in easy-to-read locations in the warmest part of coolers.

E8 - Raw hamburger and pork loin were stored above break in the upright freezer. Food shall be stored to prevent cross contamination. CORRECTED ON SITE arranging with raw meats on bottom of freezer.

A1 - The inside of the upright freezer was dirty. Food equipment shall be clean.

E9 - A spray bottle containing a degreaser was not labeled. Chemicals not in their original containers shall be labeled. CORRECTED ON SITE by labeling bottle.

A8, E8 - Two containers of degreaser, sand, and other craft supplies were stored intermixed with snack food on a table. Food shall be protected from contamination. CORRECTED ON SITE by moving craft items and cleaners.

I2 - There were no paper towels in the dispensers in either bathroom. Handwashing sinks shall be supplied with paper towels at all times. CORRECTED ON SITE by installing paper towels.

A1 - Debris observed on the fan blades and grates. Ventilation systems shall not be a source of contamination.

INFANT ROOM

F2 - Dishes and utensils are air dried on an absorbent pad. Absorbent materials are not allowed for draining or drying.

E6 - There was no thermometer in the refrigerator. Thermometers shall be placed in easy-to-read location in unit.

D1 - Paper towels were not in a dispenser at the handwashing sink. Paper towels shall be dispensed in a sanitary manner. COS by purchasing a dispenser and placing at sink.

OUTDOORS:

A3 - Holes observed in the siding where utilities entered the building. There shall be no entry points for pests.

A2 - A windowsill facing into the playyard was coming loose, and chipping paint was observed. There shall be no environmental hazards.

A2 - Paint was chipping on the deck and railing, leading into the play yard. There shall be no environmental hazards.

REINSPECTION DATE SEPTEMBER 21, 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

8/17/18

SIGNATURE OF CHILD CARE PROVIDER

DATE

Patricia Stone Hall

8/17/18