



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

Arrival Time 10:28 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 1:26 pm	
Date 8/13/18	

Initial Annual Reinspection Lead Special Circumstances Page 1 of 4

FACILITY NAME TenderCare Daycare Center / Michelle Jean Manion / Tammy Holmes	DVN 001186005	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 611 Jefferson Street, Park Hills, MO 63601-4253	INSPECTOR'S NAME (Print) Rose Mier, Jon Peacock	

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 <u>10, 40</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>105, 105</u> ° F.	X	10. No food or food related items stored or prepared in diapering areas or bathrooms.	
11. Pets free of disease communicable to man.	na	11. Food stored in food grade containers only.	
12. Pets living quarters clean, and well maintained.	na	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.	na
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	na	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)		F. CLEANING AND SANITIZING	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE PRIVATE SYSTEMS ONLY		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	
1. Constructed to prevent contamination.		2. All utensils and toys air dried.	
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)		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.	X
		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.	X
		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.	X
		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.	
C. SEWAGE (circle type)			
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> 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.			

FACILITY NAME TenderCare Daycare Center / Michelle Jean Manion / Tammy Holmes	DVN 001186005	DATE 8/13/18
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G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS
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<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>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.</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>
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<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>J. INFANT / TODDLER UNITS</p> <p>1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. na</p> <p>2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment. na</p>
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<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>K. DIAPERING AREA</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>
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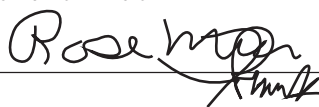
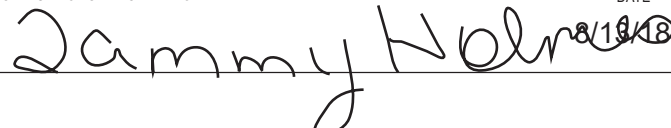
<p>10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:</p> <p>A. Facility located in provider's residence shall have separate food preparation and storage areas.</p> <p><u>B.</u> A commercial dishwasher or a 3 compartment sink in addition to a separate 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>L. REFUSE DISPOSAL</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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H. CATERED FOODS	SECTION # OBSERVATIONS
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<p>1. Catered food from inspected and approved source.</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>MENU: Fish sticks, oven 202-212F Corn (from can), stovetop 200F Macaroni and cheese, stovetop 150F Milk in refrigerator 37F</p>
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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 (573)431-1947	DATE 8/13/18	SIGNATURE OF CHILD CARE PROVIDER 	DATE 8/13/18
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Jon Peacock, EPHS #880

Sanitation Inspection Report

FACILITY NAME:

TenderCare Daycare Center / Michelle Jean Manion / Tammy Holmes

DVN:

001186005

DATE

8/13/18

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

A1 - Dust observed on the ceiling, pipes, side of refrigerator, and inside one open cabinet. Facility shall be clean.

A8 - Medicines were stored in a cabinet with food and food-related items. Medicines shall be stored in a leak-proof container if stored in a kitchen cabinet.

CORRECTED ON SITE by moving medicine to office.

F3b - Food splatters observed inside the microwave. Food contact surfaces shall be clean to sight and touch.

CORRECTED ON SITE by cleaning and sanitizing microwave.

E8 - Raw sausage was stored with toaster streudel in the freezer. Food shall be protected from cross contamination between raw animal-derived foods and ready-to-eat foods.

CORRECTED ON SITE by moving sausage below ready-to-eat food.

E8 - Raw shell eggs were stored with and above ready-to-eat food in the refrigerator. Food shall be protected from cross contamination.

CORRECTED ON SITE by moving eggs to drawer, below all other foods.

PLAYGROUND ENTRY RESTROOM

A4 - Objectionable odor was noticed inside this bathroom, but the source could not be found. Facility shall be well-ventilated with no evidence of noxious odors.

F3c - Debris observed on the adapter seat. Adapter seats shall be washed, rinsed, and sanitized after each use.

A1 - Urine was observed under the seat of the toilet and down the side. Toilets shall be cleaned and sanitized a minimum of once daily, and facility shall be free of unsanitary conditions.

A1 - Dust observed on the blinds and windowsill, and the ceiling tile was stained. Facility shall be clean and free of unsanitary conditions.

MAIN FRONT ROOM

A2, F5 - Cracking and peeling ceiling paint, tile staining, and ceiling plaster coming loose were observed. Facility shall be maintained in good repair and free of environmental hazards.

A1 - Several of the Little Tykes play equipment were observed soiled. Facility shall be clean and free of unsanitary conditions.

DINING ROOM

A1 - Debris and/or stains observed on the walls in the dining room. Facility shall be clean.

A1 - Some of the chairs were observed with debris on them. Facility shall be clean.

OFFICE

A8 - Bleach and other cleaners were stored on the top shelf, above child craft items. Toxic items shall be stored to prevent contamination of child contact items.

AFTER SCHOOL ROOM, BATHROOM and STORAGE ROOM

A2 - The floor in this room was littered, dirty and stained; play equipment and tables were dirty; surfaces were dusty; the room was generally disorganized and needed a thorough cleaning. Facility shall be clean.

I1, F4 - The bathroom was dirty: floor, mirror, sink, toilet, and walls. Toilets shall be cleaned and sanitized daily. Facility shall be clean.

I3 - The bathroom door does not close. Bathroom doors shall be closed when not in use.

A3 - A live spider was observed in the after school room and in the bathroom. Facility shall be free of pests.

I2 - There were no paper towels in the dispenser. Paper towels shall be provided at handwashing sinks at all times. COS

A1, A3 - Debris, dead insects, spiders, and possible rodent droppings were observed. Daylight was observed around conduit entering the building on the northwest side. Facility shall be clean and free of pests, and maintained to prevent pest entry.

A1 - This room lacked lighting, making effective cleaning difficult. Please install lighting to allow cleaning.

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

Rose Marie Peacock (573)431-1947 8/13/18

SIGNATURE OF CHILD CARE PROVIDER

DATE

Tammy Holmes *Tammy Holmes* 8/13/18

Sanitation Inspection Report

FACILITY NAME:

TenderCare Daycare Center / Michelle Jean Manion / Tammy Holmes

DVN:

001186005

DATE

8/13/18

NOTES**OUTDOORS**

- A2 - Paint was chalking on the exterior of the rear door and on the exterior south and northwest sides (playground side) of the building. There shall be no environmental hazards.
- A2 - Paint was peeling on the wood window frame facing into the playground. There shall be no environmental hazards.
- A2 - Lumber on play equipment was not sealed this year. CCA treated lumber is an environmental hazard that shall be sealed yearly.
- A2 - The plastic slide was cracked at the top where children sit. There shall be no environmental hazards.
CORRECTED ON SITE by disposing in dumpster
- A2 - Paint was peeling on the swing set. No environmental hazards shall be present.

MISCELLANEOUS

- E7 - The food thermometer was off by 12 degrees F. Thermometers shall be accurate.
CORRECTED ON SITE by calibrating thermometer.
- A10 - Children were observed to enter the kitchen to obtain a single-use cup, then filled their cup with water at the bathroom handwashing sink. Although there were no chemicals accessible to the children in the kitchen, the oven and range were in use. Also, the handwashing sink is not a sanitary place for children to obtain water. No food or food related items shall be prepared in bathrooms.

REINSPECTION DATE September 13, 2018 (all items must be corrected by September 30, 2018 for license renewal).

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.

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

Rose Marie

(573)431-1947 8/13/18

Jon Peacock, EPHS 880

SIGNATURE OF CHILD CARE PROVIDER

DATE

Tammy Holmes 8/13/18