



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

Arrival Time <b>9:01am</b>	<b>CODES</b> X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time <b>10:20am</b>	
Date <b>9-12-18</b>	

Initial  Annual  Reinspection  Lead  Special Circumstances \_\_\_\_\_

FACILITY NAME <b>Kelly Peterson Daycare (Busy Bee)</b>	DVN <b>002679516</b>	COUNTY CODE <b>187</b>
ADDRESS (Street, City, State, Zip Code) <b>1306 Ste. Genevieve Ave., Farmington, MO 63640</b>	INSPECTOR'S NAME (Print) <b>John Wiseman</b>	

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.		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.		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.	X
6. No indication of lead hazards.		6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. <b>Temp at time of inspection</b> _____ <b>48° F.</b>	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.		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.	
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. <b>Temp at time of inspection</b> _____ <b>112° F.</b>		10. No food or food related items stored or prepared in diapering areas or bathrooms.	
11. Pets free of disease communicable to man.		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)		F. CLEANING AND SANITIZING	
<p>COMMUNITY                      NON-COMMUNITY                      PRIVATE</p> <p>PRIVATE SYSTEMS ONLY</p>		<p>1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.</p> <p>2. All utensils and toys air dried.</p> <p>3. <b>The following items washed, rinsed and sanitized after each use:</b></p> <p>A. Food utensils</p> <p>B. Food contact surfaces including eating surfaces, high chairs, etc.</p> <p>C. Potty chairs and adapter seats.</p> <p>D. Diapering surface</p> <p>E. All toys that have had contact with body fluids.</p> <p>4. <b>The following items are washed, rinsed and sanitized at least daily:</b></p> <p>A. Toilets, urinals, hand sinks.</p> <p>B. Non-absorbent floors in infant/toddler spaces.</p> <p>C. Infant/Toddler toys used during the day.</p> <p>5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.</p> <p>6. Appropriate test strips available and used to check proper concentration of sanitizing agents.</p> <p>7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.</p>	
<p>1. Constructed to prevent contamination.</p> <p>2. <b>Meets DHSS-SCCR water quality requirements.</b></p> <p>A. Bacteriological sample results.</p> <p>B. Chemical (Prior SCCR Approval Needed)</p>			
C. SEWAGE (circle type)			
<p>COMMUNITY                      ON-SITE</p> <p>ON-SITE SYSTEMS ONLY</p>			
<p>1. <b>DNR Regulated System:</b> Type: _____</p> <p>2. <b>DHSS Regulated System:</b> Type: _____ <b>Meets DHSS-SCCR requirements.</b></p> <p>3. <b>Meets local requirements.</b></p>			
D. HYGIENE			
<p>1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.</p> <p>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.</p> <p>3. Personnel preparing/serving food is free of infection or illness.</p>			

Centers, Group Homes and License-Exempt Facilities  
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**G. FOOD EQUIPMENT AND UTENSILS**

1. Single service items not reused.
2. All food equipment and utensils in good repair.
3. Food preparation and storage areas have adequate lighting.
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.
5. Facilities shall have mechanical refrigeration for facility use only.  
**Exception: License-Exempt facilities approved BEFORE October 31, 1997**
6. No carpeting or absorbent floor coverings in food preparation area.
7. Adequate preparation and storage equipment for hot foods.
8. Facilities with a capacity of 20 children or less shall have:
  - 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.
  - 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.
9. Facilities with a capacity of more than 20 children approved **BEFORE** October 31, 1991, shall have:
  - A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment 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.
10. Facilities with a capacity of more than 20 children approved **AFTER** October 31, 1991 shall have:
  - A. Facility located in provider's residence shall have separate food preparation and storage areas.
  - B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.
  - C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.

**H. CATERED FOODS**

1. Catered food from inspected and approved source.
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.

**I. BATHROOMS**

1. Cleaned as needed or at least daily.
2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.
3. Facilities approved **AFTER** October 31, 1991 have:  
Enclosed with full walls and solid doors. Doors closed when not in use.
4. Facilities approved **AFTER** October 31, 1998 have:  
Mechanically vented to prevent molds and odors.
5. Hand washing sinks located in or immediately adjacent to the bathroom.
6. No carpeting or absorbent floor coverings.
7. Sufficient lighting for cleaning.
8. No storage of toothbrushes or mouthable toys.

**J. INFANT / TODDLER UNITS**

1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.
2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.

**K. DIAPERING AREA**

1. No utensils or toys washed, rinsed or stored in the diaper changing area.
2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.
3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.
4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.
5. Soiled diaper container emptied, washed, rinsed and sanitized daily.

**L. REFUSE DISPOSAL**

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.

**SECTION #**

**OBSERVATIONS**

No food was prepared or served at the time of this inspection.

GE freezer = 0F  
GE refrigerator = 48F  
Foods in GE refrigerator: milk = 44F (stored in unit over night), Hi C beverage, not PHF = 47 (stored in unit over night), sliced melon = 51F (stored in unit less than two hours; removed to ice)

Note: Do not store potentially hazardous foods in the GE refrigerator until it has been repaired or adjusted and demonstrated to hold foods at 41F or less.

Reinspection of this facility will be conducted on 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

SIGNATURE OF CHILD CARE PROVIDER

DATE

573-431-1947

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**SECTION #****OBSERVATIONS**

E6) The ambient temperature of the GE refrigerator was measured at 48F. Refrigerator temperatures must be adequate to hold foods at 41F or less.

E5) Milk in the GE refrigerator was measured at 44F. Food requiring refrigeration shall be held at 41F or less. COS The milk was voluntarily discarded. Sliced melon (a potentially hazardous food) was measured at 51F. According to the manager, this food was cut less than two hours previously from unrefrigerated produce. The the melon was removed from the refrigerator and stored on ice. Only non-PHF foods remain in the refrigerator.

A2) A can of aerosol disinfectant spray and a can of Rid-A-Bug insecticide was observed stored in the kitchen area. There shall be no environmental hazards. COS These products were removed from the premises.

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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