



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

Arrival Time 8:53am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:45am	
Date 10-18-18	

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME Debbie's Tiny Tots / Debra Thomas	DVN 000417258	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 6 Mitchell Street, Park Hills, MO 63601	INSPECTOR'S NAME (Print) John Wiseman	

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.	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.		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. Temp at time of inspection _____ 48° 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.		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 _____ 126° 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.		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.	X
B. WATER SUPPLY (circle type)		F. CLEANING AND SANITIZING	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE <input type="checkbox"/> 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.		3. The following items washed, rinsed and sanitized after each use:	
A. Bacteriological sample results.		A. Food utensils	
B. Chemical (Prior SCCR Approval Needed)		B. Food contact surfaces including eating surfaces, high chairs, etc.	
		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.	
C. SEWAGE (circle type)			
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> ON-SITE <input type="checkbox"/> 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.	X		
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.			

Centers, Group Homes and License-Exempt Facilities
Sanitation Inspection Report

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Debbie's Tiny Tots / Debra Thomas

DVN
000417258

DATE
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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

Kenmore refrigerator = 48F adjusted to 38F
Kenmore freezer = 16F
Milk = 53F Almond milk = 49F
Raw eggs = 48F Sliced turkey = 46F
Ground beef cooked for lunch held hot = 189F
Roper refrigerator/freezer = 34/0F
Kenmore freezer = 18F

The reinspection for this facility will be conducted on November 19, 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 573-431-1947 DATE 10-18-18

SIGNATURE OF CHILD CARE PROVIDER _____ DATE 10-18-18

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SECTION #**OBSERVATIONS**

D1) Upon arrival, the kitchen hand wash sink was inaccessible due to placement of boxes of various items and a stand fan. COS by removing debris.

A1) The kitchen area is generally cluttered and disorganized with a variety of items and supplies. The facility shall be clean and free of unsanitary conditions.

E6) The Kenmore refrigerator in the kitchen was measured to have an ambient internal temperature of 48F at 9:15am. The unit thermometer indicated an internal temperature of 50F. Refrigerators shall be at 41F or below. The unit thermostat was adjusted and the temperature measured at 38F at 9:45am. COS

E5) Milk, raw eggs, almond milk and sliced turkey stored in the Kenmore refrigerator in the kitchen was measured at 53F, 48F, 49F and 46F respectively. Potentially hazardous foods held refrigerated shall be maintained at 41F or less. All of these foods and other potentially hazardous foods present in the refrigerator were discarded.

E16) An opened package of sliced turkey and an open package of hot dogs were not marked with a discard date. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening.

E1) An accumulation of mold was observed in an open package of hot dogs and a jar of pasta sauce. Food shall be safe, unadulterated and in sound condition. COS by discarding the food.

E8) Hand soap, Glade air freshener, a baseball, and employee beverages were observed stored on the kitchen prep surface. Food and food related equipment shall be protected from sources of contamination.

A1 & E8) A jumble of various items including: tools, pens, paint supplies, nail polish, hand sanitizer, probiotic medication and containers of unidentified materials were stored on the window ledge above the prep surfaces and sinks in the kitchen. The facility shall be clean and free of unsanitary conditions. Food and food related equipment shall be protected from sources of contamination.

A1) Three cloth towels were observed hanging from cabinet handles at the kitchen sinks. Cloth towels may not be used for hand drying, drying utensils or equipment or reused after wiping spills. COS by removing the towels.

A2 & F1) A variety of unapproved disinfectant/deodorizers were observed throughout the facility; including Clorox wipes, Great Value aerosol disinfectant/deodorizer and Glade air freshener. There shall be no environmental hazards. Only those materials approved for use in the facility may be present.

E8) Various plastic food containers and equipment were observed stored with cleaning supplies below the kitchen sinks. Food and food related items shall be protected from sources of contamination.

E8) A package of raw chicken was observed intermingled with ready to eat foods in the Roper freezer in the storage room. Food shall be protected from sources of contamination. COS by separating the foods.

A1) The storage room is generally cluttered and disorganized with a variety of items such as food stuffs, tools, single use items, cleaning supplies, etc. The facility shall be clean and free of unsanitary conditions.

E8) Single use foam plates and bowls were observed stored on the floor in the storage room. Food and food related items shall be protected from sources of contamination. COS by removing these items from the floor.

E8) Bags of snack foods were observed stored on the floor in the storage room. Food and food related items shall be protected from sources of contamination.

E8) Liquid bubble soap and sterno fuel were stored above food items in the storage room. Food and food related items shall be protected from sources of contamination.

E9) An unlabeled purple spray bottle was observed on a shelf in the dining room. Food, cleaning chemicals, or toxic materials not stored in their original packaging shall be labeled with the name of the material. COS by labeling.

A1) Dust and dirt was observed on the floor and on the widow sill in the dining room. The facility shall be clean and free of unsanitary conditions.

A10) The hot water available at the sink in the children's restroom was measured at 126F. Hot water temperatures at sinks accessible to children shall be between 100F and 120F.

F4) An accumulation of dust was observed on toys and play equipment in the front play room. Toys accessible to infants and toddlers shall be cleaned and sanitized at least daily.

A3) A pile of rubbish and leaves was observed behind the outside play area. There shall be no pest harborage.

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

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