



MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES  
SECTION FOR CHILD CARE REGULATION  
**SANITATION INSPECTION REPORT**  
**FAMILY CHILD CARE HOME**

Arrival Time <b>10:26 am</b>	<b>CODES</b> X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time <b>12:02 pm</b>	
Date <b>10/29/18</b>	

Initial  Annual  Reinspection  Lead  Special Circumstances \_\_\_\_\_ Pg. 1 of \_\_\_\_\_

NAME <b>Patches and Pigtails Childcare / Vickie Lynn Degonia</b>	DVN <b>001022753</b>	COUNTY CODE <b>187</b>
ADDRESS (Street, City, State, Zip Code) <b>2405 Reese Street, Bonne Terre, MO 63628-3407</b>	INSPECTOR'S NAME (Print) <b>Rose Mier</b>	

An inspection of the premises of your facility has been made on the above date. Any defects are marked below with an X.

**A. GENERAL** **E. FOOD PROTECTION**

1. Premises clean and free of unsanitary conditions. <b>X</b>	1. Food from approved source and in sound condition; no excessively dented cans.
2. Premises free of environmental hazards observed	2. No use of home canned food. No unpasteurized milk. *
3. No evidence of insects, spiders, rodents or pest harborage.	3. If meals are served, kitchens shall have adequate equipment to store and prepare food safely with a minimum of a stove or other cooking equipment sized to meet the needs of the facility; a two compartment sink with hot and cold running water; and a refrigerator.
4. Well ventilated, no evidence of mold, noxious or harmful odors.	4. 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.
5. Screens on windows and doors used for ventilation in good repair.	5. Precooked food reheated to 165°.
6. No indication of lead hazards.	6. Food requiring refrigeration stored at 41° F or below.
7. No toxic or dangerous plants accessible to children. *	7. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid.
8. Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items. <b>X</b>	8. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	9. Food, food related items, and utensils covered and stored to prevent contamination by pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods.
10. Hotwater temperature at sinks accessible to children - 100° - 120° F. <b>Temp at time of Inspection 117° F.</b>	10. Food, toxic agents, cleaning agents not in their original containers properly labeled.
11. Pets free of disease communicable to man. <b>X</b>	11. No food or food related items stored or prepared in diapering areas or bathrooms.
12. Pets living quarters clean, and well maintained.	12. Food stored in food grade containers only.
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis. *	13. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes. *	14. No animals in food preparation or food storage areas. <b>X</b>

**B. WATER SUPPLY (circle type)**

COMMUNITY  NON-COMMUNITY  PRIVATE

**HIGH HAZARD CROSS CONNECTIONS**

**PRIVATE SYSTEMS ONLY:**

Constructed to prevent contamination. \_\_\_\_\_  
Meets MDOH-SCCR requirements/meets local requirements \_\_\_\_\_

A. Bacteriological sample results. pending  
B. Chemical (Prior SCCR Approval Needed) \_\_\_\_\_

**C. SEWAGE (circle type)**

COMMUNITY  ON-SITE

DNR Regulated System - Type: \_\_\_\_\_  
DOH Regulated System - Type: Septic Tank and tile field

1. Functioning properly at time of inspection. (circle) <b>Yes</b> <input type="radio"/> <b>No</b> <input type="radio"/>	Meets MDOH-SCCR requirements/meets local requirements. <u>see note</u> *
2. Single-Family residence lot consisting of three acres or more. (circle) <b>Yes</b> <input type="radio"/> <b>No</b> <input type="radio"/>	
3. Health hazard to children. (circle) <b>Yes</b> <input type="radio"/> <b>No</b> <input type="radio"/>	

**D. HYGIENE** **G. REFUSE DISPOSAL**

1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	1. Adequate number of containers.
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.	2. Clean, nonabsorbent, insect and rodent proof.
3. An empty sink available in kitchen to wash hands during food preparation.	3. Outside refuse containers covered at all times. <b>X</b>
4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering.	4. Inside containers covered when full or accessible to children.
5. Personnel preparing food free of infection or illness.	5. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area.

FACILITY NAME:

Patches and Pigtails Childcare / Vickie Lynn Degonia

DVN:

001022753

DATE

10/29/18

**NOTES**

NOTE: Lunch menu - bean and beef burritos, corn, pears, milk

TEMPERATURES, in degrees Fahrenheit: milk in refrigerator 40; refrigerator/freezer, ambient 40/0; Whirlpool freezer, ambient 20  
water at sink in bathroom 117; burrito in oven ; corn on stovetop 212E9 - Raw shell eggs were stored above milk in the refrigerator, and raw beef above and with fully-cooked foods in the freezer.  
Food shall be stored to prevent cross contamination.

CORRECTED ON SITE by moving eggs to lowest shelf

E14 - Two dogs were allowed access to the kitchen. Animals shall not be in food preparation or food storage areas during food preparation. If animals are in the area at other times, all food contact surfaces and floor shall be washed, rinsed, and sanitized before beginning food preparation. NOTE: dogs were confined during food preparation during this visit.

A1 - Grease and debris observed on the hood (inside and top) over the stove and on the drawer below the oven. Food equipment shall be clean.

A1 - Debris observed inside the refrigerator (door shelves and bottom shelf). Food equipment shall be clean.

CORRECTED ON SITE by cleaning

A1 - The bathroom sink and toilet were dirty. Facility shall be clean.

A8 - Cleaners and soaps were accessible to children in the bathroom. Toxic items shall not be accessible to children.

F5 - The potty chair was dirty. Potty chairs shall be washed, rinsed, and sanitized after each use.

F3 - The concentration of chlorine in the spray bottle for use at the diapering station was less than 10 ppm. Chlorine concentration shall be between 100 and 200 ppm in sanitizer solutions at diapering stations.

CORRECTED ON SITE by remaking to 200 ppm chlorine

A11 - Vaccination for the pets were due soon. Please provide a copy of the current vaccination records for all pets.

G3 - The lid on the outside trash can lid was not closed down on the can. Outside trash receptacles shall be covered at all times.

NOTE: the larger yard contained a play area that, according to the owner, is not used by the children. Pokeweed and what appeared to be poison ivy were observed in that area. The play-yard designated for use by childcare facility appeared to be free of poisonous plants.

NOTE: the OWTS was checked; a large amount of soil was mounded over the drainfield, as was allowed during the licensing period because of wetness on the ground. Please be advised that, if observed to be malfunctioning during an annual inspection, the OWTS will be required to be brought to current construction standards.

NOTE: the wellhead was observed and appeared to be sealed and the casing in good condition. A sample of water was collected for bacteriological analysis during this visit.

REINSPECTION DATE November 6, 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

Rose Mier

TELEPHONE

573-431-1947

DATE

10/29/18

SIGNATURE OF CHILD CARE PROVIDER

Vickie Degonia

DATE

10/29/18