



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

Arrival Time 10:00 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time 10:25 pm	
Date 11/19/18	

Initial Annual Reinspection Lead Special Circumstances _____ Pg. 1 of 2

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

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.		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.		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. Temp at time of Inspection _____ °F.		10. Food, toxic agents, cleaning agents not in their original containers properly labeled.	
11. Pets free of disease communicable to man.	X	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. 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. satisfactory

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) Yes No

2. Single-Family residence lot consisting of three acres or more. (circle) Yes No

3. Health hazard to children. (circle) Yes No

Meets MDOH-SCCR requirements/meets local requirements. see note *

D. HYGIENE

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

FACILITY NAME:

Patches and Pigtales Childcare / Vickie Lynn Degonia

DVN:

001022753

DATE

11/19/18

NOTES

E14 - NOTE: The receipt for rabies vaccination for two dogs was provided during this re-inspection. The vaccinations were purchased from a local retailer and administered by the owner. It will be determined if this is acceptable vaccination by consultation with licensing or a MO DHSS EPHS responsible for childcare sanitation. There are three cats that live in the house, but are not accessible to the children in care. There was no vaccination records for the cats provided by the owner.

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: A water sample collected during the annual inspection was found satisfactory for drinking.

A special circumstance re-inspection may be required, depending on the state response for rabies vaccinations of pets.

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

Rosemier

TELEPHONE

573-431-1947

DATE

11/19/18

SIGNATURE OF CHILD CARE PROVIDER

Vickie Degonia

DATE

11/19/18