



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

Arrival Time 10:48am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time 12:52pm	
Date 11-6-18	

Initial Annual Reinspection Lead Special Circumstances _____

NAME The Little Explorers Academy/Tabitha Thurman	DVN 002500672	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 113 North Long St., Bonne Terre, MO 63628	INSPECTOR'S NAME (Print) John Wiseman	

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.	X	1. Food from approved source and in sound condition; no excessively dented cans.	X
2. Premises free of environmental hazards observed	X	2. No use of home canned food. No unpasteurized milk.	
3. No evidence of insects, spiders, rodents or pest harborage.	X	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.	X
7. No toxic or dangerous plants accessible to children.	X	7. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid.	X
8. Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items.	X	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.	X
10. Hotwater temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection 114 °F.		10. Food, toxic agents, cleaning agents not in their original containers properly labeled.	
11. Pets free of disease communicable to man.		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. _____

B. Chemical (Prior SCCR Approval Needed) _____

C. SEWAGE (circle type)

COMMUNITY ON-SITE

DNR Regulated System - Type: _____

DOH Regulated System - Type: _____

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.

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. An empty sink available in kitchen to wash hands during food preparation.	X
4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering.	
5. Personnel preparing food free of infection or illness.	

F. CLEANING AND SANITIZING

1. Food utensils washed, rinsed and air dried.	X
2. Single service items used only once.	
3. Food contact surfaces cleaned in place are washed, rinsed, and sanitized after each use with approved agents.	X
4. Infant/toddler toys, washed, rinsed and air dried after contact with body fluids, when soiled or at least daily.	
5. Diapering surface and potty chairs washed, rinsed and sanitized after each use with approved agents.	X
6. Test kits available to check proper concentration of sanitizing agents.	
7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items.	

G. REFUSE DISPOSAL

1. Adequate number of containers.	
2. Clean, nonabsorbent, insect and rodent proof.	
3. Outside refuse containers covered at all times.	
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.	

Sanitation Inspection Report

FACILITY NAME:

The Little Explorers Academy/Tabitha Thurman

DVN:

002500672

DATE

11-6-18

NOTES

A1) The kitchen area is generally and ubiquitously cluttered with a variety of clothing, cleaning equipment, toys, food stuffs and other items. The premises shall be free of unsanitary conditions.

A1) Dirt and debris was observed on the floor in the kitchen area. The premises shall be free of unsanitary conditions.

E7) The ambient temperature of the Whirlpool refrigerator in the kitchen was measured at 42F. The unit thermometer indicated this temperature as well. Refrigerator temperatures must be at 41F or below. COS by adjusting the unit temperature to 38F.

E9) Raw shell eggs were observed above ready to eat foods in the kitchen refrigerator. Food items shall be stored to prevent contamination.

A1) Food residue was observed inside the kitchen refrigerator. The premises shall be free of unsanitary conditions.

E1) Moldy vegetables were observed in the crisper of the kitchen refrigerator. Food shall be in sound condition.

E9) Ice pops were observed laying atop ice in the kitchen freezer. Food items shall be stored to prevent contamination.

A1) Food residue was observed in the kitchen freezer. The premises shall be free of unsanitary conditions.

A1) Food debris was observed on the kitchen trash cans. The premises shall be free of unsanitary conditions.

E9) Germ-X hand sanitizer was observed with food containers on the kitchen counter. Food, food related items and utensils shall be protected from contamination by bests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods.

E9) A fly strip was observed hanging from the ceiling above the kitchen sink and Lysol disinfectant and Terro ant bait was observed on the ledge above the kitchen sink. Food, food related items and utensils shall be protected from contamination by bests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods.

D3) Both sink basins in the kitchen had food equipment placed in them throughout the course of the inspection, including times of food preparation and service. An empty sink must be available in the kitchen to wash hands during food preparation.

F3) The facility operator was observed wiping a highchair tray with a wet cloth to clean it. Food contact surfaces shall be washed, rinsed, and sanitized after each use with approved agents.

F3) An accumulation of food debris was observed inside the kitchen microwave. Food contact surfaces shall be washed, rinsed, and sanitized after each use with approved agents.

A1) An accumulation of debris was observed in the bottom of the dish drain rack. The premises shall be clean and free of insanitary conditions.

A1) Food splatters were observed on cabinets surfaces in the kitchen. The premises shall be clean and free of insanitary conditions.

A1) An accumulation of dust was observed on the top of the range hood and food splatters were observed inside the hood. The premises shall be clean and free of insanitary conditions.

E9) An open package of albuterol and various medicines in a perforated tray were observed in the wall cabinets on the left side of the range in the kitchen. Food, food related items and utensils shall be protected from contamination by bests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods.

A3) Rodent droppings and gnawed plastic was observed in the lower cabinets to the left of the range in the kitchen. There shall be no evidence of insects, spiders, rodents or pest harborage.

A1) The interior of the kitchen oven and the lower storage draw is dirty. The premises shall be clean and free of insanitary conditions.

A1) An accumulation of food debris was observed on the counter surface below the microwave in the kitchen. The premises shall be clean and free of insanitary conditions.

E9) A rodent bait station was observed on the counter surface below the microwave in the kitchen. Food, food related items and utensils shall be protected from contamination by bests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods.

A1) Dead insects and debris was observed inside the kitchen dishwasher. The premises shall be clean and free of insanitary conditions.

E12) A sauce pan with a damaged non-stick surface was observed in storage in the kitchen. Food equipment shall be in good condition.

A3) A live brown recluse spider was observed inside a crockpot in storage in the kitchen. There shall be no evidence of insects, spiders, rodents or pest harborage. The spider was killed and removed.

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

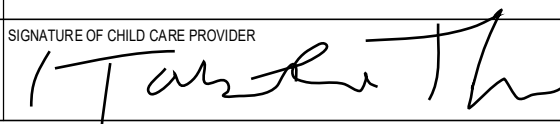
DATE

(573)431-1947

11-6-18

SIGNATURE OF CHILD CARE PROVIDER

DATE



11-6-18

Sanitation Inspection Report

FACILITY NAME:

The Little Explorers Academy/Tabitha Thurman

DVN:

002500672

DATE

11-6-18

NOTES

- A1) Dirt and debris was observed in the furnace room in the kitchen. The premises shall be clean and free of insanitary conditions.
- A1) Dry corn was observed on the floor throughout the facility. The premises shall be clean and free of insanitary conditions.
- Note) The operator has provided an inflatable swimming pool filled with dried corn for the children to play in. This arrangement is permissible if the corn is kept dry and has not been treated with chemicals.
- A7) A philodendron house plant was observed on top of the cubby storage in the front playroom. This plant is toxic and cannot be in reach of the children. Please place the plant out of reach of the children.
- A2) A shallow tray of moldy gourds were observed on the floor in the front playroom. There shall be no environmental hazards. COS by removing the gourds.
- F5) Rinse water was not available at the diapering station. Diapering surfaces and potty chairs shall be washed, rinsed, and sanitized after each use with approved agents.
- A1) Corn, dirt and debris was observed on the floor in the back playroom. The premises shall be clean and free of insanitary conditions.
- A3) Spider webs were observed on walls and ceilings in the back playroom. There shall be no evidence of insects, spiders, rodents or pest harborage.
- A1,A2) An accumulation of mold and mildew was observed in and on toilet surfaces in the restroom used for storage in the back playroom. The premises shall be clean and free of insanitary conditions. The premises shall be free of environmental hazards.
- A3) An accumulation of clutter such as; a lawnmower, gas can, gourds in plastic bag, flower pots of soil, shoes and sippy-cups were observed on the front patio of the facility. There shall be no evidence of insects, spiders, rodents or pest harborage.
- A3) The trash cans in front of the facility were observed to be dirty, uncovered and attracting flies. There shall be no evidence of insects, spiders, rodents or pest harborage.
- A3) Rotting gourds, pumpkins and green beans were observed on the ground in the south side-yard of the facility. There shall be no evidence of insects, spiders, rodents or pest harborage.
- A3) The side and back yards are generally over-grown with grass and other vegetation. There shall be no evidence of insects, spiders, rodents or pest harborage.
- A7) Various plants such as morning glories, buckbrush, and poke weed were observed growing in side the playground enclosure. Toxic or dangerous plants may not be accessible to children. Clear excess and unsafe vegetative growth from the playground.
- A1) A bouncy-seat with torn and wet cloth surfaces was observed in the playground enclosures. The premises shall be clean and free of insanitary conditions.
- A8) Cans of spray tan lotion, insect repellent and hand sanitizer was observed inside the playground enclosure. Medicines and other toxic agents shall not be accessible to children.
- A1) Various types of trash and debris was observed inside the playground enclosure. The premises shall be clean and free of insanitary conditions.
- A3) Excessive vegetative growth, a pile of yard wastes, and an accumulation of toys, flower pots and trash were observed in the back yard of the facility. There shall be no evidence of insects, spiders, rodents or pest harborage.

The reinspection of this facility will be conducted on December 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

TELEPHONE

DATE

(573)431-1947

11-6-18

SIGNATURE OF CHILD CARE PROVIDER

DATE

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