



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

Arrival Time 9:45 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:07 am	
Date 12/10/18	

Initial Annual Reinspection Lead Special Circumstances

FACILITY NAME Mrs. Thrasher's Advanced Learning Center / Deborah Thrasher	DVN 002137968	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 5562 State Highway 32, Farmington, MO 63640	INSPECTOR'S NAME (Print) Rose Mier	

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.	
2. No environmental hazards observed.		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.	
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 <u>41/9</u> ° F.	
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. Temp at time of inspection <u>111, 111</u> ° F.		10. No food or food related items stored or prepared in diapering areas or bathrooms.	
11. Pets free of disease communicable to man.	na	11. Food stored in food grade containers only.	
12. Pets living quarters clean, and well maintained.	na	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.	na	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	
COMMUNITY <u>NON-COMMUNITY</u> PRIVATE		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	
PRIVATE SYSTEMS ONLY		2. All utensils and toys air dried.	
1. Constructed to prevent contamination.		3. The following items washed, rinsed and sanitized after each use:	
2. Meets DHSS-SCCR water quality requirements.		A. Food utensils	
A. Bacteriological sample results.		B. Food contact surfaces including eating surfaces, high chairs, etc.	
B. Chemical (Prior SCCR Approval Needed)		C. Potty chairs and adapter seats.	
C. SEWAGE (circle type)		D. Diapering surface	
COMMUNITY <u>ON-SITE</u>		E. All toys that have had contact with body fluids.	
ON-SITE SYSTEMS ONLY		4. The following items are washed, rinsed and sanitized at least daily:	
1. DNR Regulated System:		A. Toilets, urinals, hand sinks.	
Type: _____		B. Non-absorbent floors in infant/toddler spaces.	
2. DHSS Regulated System:		C. Infant/Toddler toys used during the day.	
Type: _____		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	
Meets DHSS-SCCR requirements.		6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	
3. Meets local requirements.		7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	
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. Personnel preparing/serving food is free of infection or illness.			

FACILITY NAME **Mrs. Thrasher's Advanced Learning Center / Deborah Thrasher** DVN **002137968** DATE **12/10/18**

G. FOOD EQUIPMENT AND UTENSILS **I. BATHROOMS**

1. Single service items not reused.		1. Cleaned as needed or at least daily.	
2. All food equipment and utensils in good repair.		2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.	
3. Food preparation and storage areas have adequate lighting.		3. Facilities approved AFTER October 31, 1991 have:	
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.		Enclosed with full walls and solid doors. Doors closed when not in use.	X
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997		4. Facilities approved AFTER October 31, 1998 have:	
6. No carpeting or absorbent floor coverings in food preparation area.		Mechanically vented to prevent molds and odors.	
7. Adequate preparation and storage equipment for hot foods.		5. Hand washing sinks located in or immediately adjacent to the bathroom.	
8. Facilities with a capacity of 20 children or less shall have:		6. No carpeting or absorbent floor coverings.	
		7. Sufficient lighting for cleaning.	

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

9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:		K. DIAPERING AREA	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	na	1. No utensils or toys washed, rinsed or stored in the diaper changing area.	
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.		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.	

10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:		5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	
A. Facility located in provider's residence shall have separate food preparation and storage areas.	na	L. REFUSE DISPOSAL	
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.		1. Adequate number of containers.	
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.		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.	

H. CATERED FOODS **SECTION #** **OBSERVATIONS**

1. Catered food from inspected and approved source.	na	NOTE: Lunch menu and temperatures:
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.		Mini corn dogs, oven - 179 to 181F
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.		corn, on stovetop - 210F
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).		mashed potatoes (instant)
5. Food and food related items protected from contamination during transport.		milk, in refrigerator door - 43F

NOTE:
This facility is served by a non-community well. A water sample will be collected for bacteriological safety on December 11, 2018 during the re-inspection.

The wellhead and OWTS were observed during this visit. The wellhead appeared to be sealed and in good condition; the OWTS appeared to be functioning correctly.

*Items marked with an asterisk were discussed with staff and found to be in compliance.

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 Mior* TELEPHONE 573.431.1947 DATE 12/10/18

SIGNATURE OF CHILD CARE PROVIDER *D Thrasher* DATE 12/10/18

Sanitation Inspection Report

FACILITY NAME:

Mrs. Thrasher's Advanced Learning Center / Deborah Thrasher

DVN:

002137968

DATE

12/10/18

SECTION #**OBSERVATIONS**

- I3 - The bathroom door, located near the back entry, was open when not in use. Bathroom doors shall be closed when not in use. Corrected on site by closing door.
- E16 - A zip-lock bag containing deli meat was dated with the discard date of 12/7. Food that is past their expiration date shall be discarded. Corrected on site by discarding deli meat.
- A1 - Debris observed on the sink/refrigerator/stove and on the pink house with the blue roof in the 3-4 year old play area. Facility shall be free of unsanitary conditions.

REINSPECTION December 11, 2018

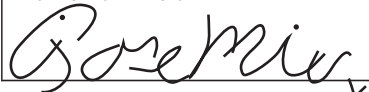
The above facility has been **inspected** and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.

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

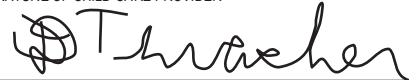


573.431.1947

12/10/18

SIGNATURE OF CHILD CARE PROVIDER

DATE



12/10/18