



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

Arrival Time 9:00am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:13am	
Date 2-4-19	

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME The ABC Schoolhouse & Childcare Center/Kimberly Larkins	DVN 002447888	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 120 Holly Tree Lane, Farmington, MO 63640	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.	1. Food from approved source and in sound condition; no excessively dented cans. X						
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 48 COS to 40° 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. X	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 67 - 120° 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						
<table border="1"> <tr> <td style="background-color: black; color: white;">COMMUNITY</td> <td style="background-color: black; color: white;">NON-COMMUNITY</td> <td style="background-color: black; color: white;">PRIVATE</td> </tr> <tr> <td colspan="3" style="background-color: black; color: white;">PRIVATE SYSTEMS ONLY</td> </tr> </table>	COMMUNITY	NON-COMMUNITY	PRIVATE	PRIVATE SYSTEMS ONLY			1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. X
COMMUNITY	NON-COMMUNITY	PRIVATE					
PRIVATE SYSTEMS ONLY							
1. Constructed to prevent contamination.	2. All utensils and toys air dried.						
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)	3. The following items washed, rinsed and sanitized after each use:						
	A. Food utensils						
	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)							
<table border="1"> <tr> <td style="background-color: black; color: white;">COMMUNITY</td> <td style="background-color: black; color: white;">ON-SITE</td> </tr> <tr> <td colspan="2" style="background-color: black; color: white;">ON-SITE SYSTEMS ONLY</td> </tr> </table>	COMMUNITY	ON-SITE	ON-SITE SYSTEMS ONLY				
COMMUNITY	ON-SITE						
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.							
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

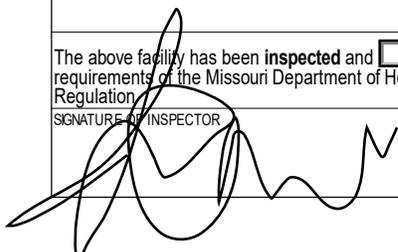
FACILITY NAME The ABC Schoolhouse & Childcare Center/Kimberly Larkins	DVN 002447888	DATE 2-4-19
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G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS	
1. Single service items not reused.	1. Cleaned as needed or at least daily.	
2. All food equipment and utensils 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: Enclosed with full walls and solid doors. Doors closed when not in use.	
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors.	
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997	5. Hand washing sinks located in or immediately adjacent to the bathroom.	
6. No carpeting or absorbent floor coverings in food preparation area.	6. No carpeting or absorbent floor coverings.	
7. Adequate preparation and storage equipment for hot foods.	7. Sufficient lighting for cleaning.	
8. Facilities with a capacity of 20 children or less shall have:	8. No storage of toothbrushes or mouthable toys.	
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.	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.	
9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991 , shall have:	2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	K. DIAPERING 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.	1. No utensils or toys washed, rinsed or stored in the diaper changing area.	
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:	2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	
A. Facility located in provider's residence shall have separate food preparation and storage areas.	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.	
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.	
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	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.		

H. CATERED FOODS	SECTION # OBSERVATIONS
1. Catered food from inspected and approved source.	Lunch: Hot dogs = 183 Milk = 36F French fries
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	Kitchen refrigerator = 36F Kitchen freezer = 10F Infant-toddler room #1 water = 120F Infant-toddler room #1 cooler = 48F, adjuster to 40F Infant room #2 water = 119F Infant room #2 cooler = 22F Pre-K room water in restroom: left sink=106F, right sink=67F Two's room water = 101F
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	The reinspection will be conducted on March 4, 2019.
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.	

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 2-4-19	SIGNATURE OF CHILD CARE PROVIDER 	DATE 2-4-19
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The ABC Schoolhouse & Childcare Center/Kimberly Larkins

DVN:

002447888

DATE

2-4-19

SECTION #**OBSERVATIONS**

F1) Chlorine sanitizer was not detected in a spray sanitizer bottle located in the kitchen. Chlorine sanitizers shall be prepared at 50 - 100 ppm. COS by remaking the sanitizer.

E1) Boxes of reduced oxygen packaged, cured venison foods labeled "Deer Slim-Jims" were observed in the kitchen freezer. The packages were labeled "Not For Sale". According to the facility owner, the venison foods are her families personal foods and are in the freezer because her home freezer is not working. The foods are not served to the children. Only those foods which are obtained from inspected and approved sources that comply with law may be present in the facility. Please remove this food from the facility.

E8) Bottles of paint were stored above food on the shelving in the kitchen storage room. Food shall be protected from sources of contamination. COS by relocating the paints.

E16) An incorrect open and discard date was present on a container of corn in the kitchen cooler. Potentially hazardous food shall be marked with a discard date that is no more than six days from the date of preparation or opening from a manufacturer sealed container. COS by marking the food with an accurate discard date.

E16) A container of pineapple chunks in the kitchen cooler was not marked with a discard date. Potentially hazardous food shall be marked with a discard date that is no more than six days from the date of preparation or opening from a manufacturer sealed container. COS by marking the food with an accurate discard date.

E8) Raw shell eggs were observed above ready to eat food in the kitchen cooler. Food shall be protected from sources of cross contamination. COS by placing the eggs in the bottom crisper drawer.

F1) One of the chlorine sanitizer spray bottles in the Infant-toddler room #1 was measured at a concentration less than 50 ppm and another was measured at a concentration greater than 200 ppm. Chlorine sanitizers shall be prepared at 50 - 100 ppm. COS by remaking the sanitizers.

E6) The mini-cooler in the Infant-toddler room #1 was measured at 48F. Refrigerator temperatures shall be at 41F or less. COS by adjusting the temperature to 40F. There were no PHFs in the cooler.

A8) A broken safety latch was observed on a drawer below the diapering surface in the infant-toddler room #2. Medicines and toxic agent shall not be accessible by children.

A10) The water temperature at the right side hand wash sink in the Pre-K restroom was measured at 67F. Water temperature at hand wash sinks accessible by children shall be in the range of 100F to 120F.

E9) An unlabeled spray bottle of cleaner was located at the diapering station in the two's room. Toxic agents not in their original containers shall be marked with the common name of the material and stored away from child contact surfaces. COS by labeling the container and relocating it.

A8) A container of toilet bowl cleaner was located on the counter near the diapering station in the two's room. Toxic materials and cleaning agents shall be stored away from child contact surfaces. COS by removing the cleaner.

Note: The operator of this facility has asked if it is permissible to cook foods outside of a grill a few times per year for special events. I have informed the operator that I will determine if this practice is permissible after consulting with the state EPHS.

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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