



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

Arrival Time <b>10:32 am</b>	<b>CODES</b> X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time <b>11:50 am</b>	
Date <b>3/21/19</b>	

Initial  Annual  Reinspection  Lead  Special Circumstances \_\_\_\_\_ page 1 of 3

FACILITY NAME <b>Jessica's Kiddie Korner / Jessica Marie Spivey, owner</b>	DVN <b>002664326</b>	COUNTY CODE <b>187</b>
ADDRESS (Street, City, State, Zip Code) <b>10 6th Street, Park Hills, MO 63601</b>	INSPECTOR'S NAME (Print) <b>Rose Mier</b>	

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.	X	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. <b>Temp at time of Inspection</b> _____ <b>see pg. 2 ° F.</b>	
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.	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.	
10. Hot water temperature at sinks accessible to children - 100° - 120° F. <b>Temp at time of Inspection</b> <u>107</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.	n.a.	11. Food stored in food grade containers only.	
12. Pets living quarters clean, and well maintained.	n.a.	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.	n.a.
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	n.a.	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.	
B. WATER SUPPLY (circle type)		F. CLEANING AND SANITIZING	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE <b>PRIVATE SYSTEMS ONLY</b>		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	X
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. <b>The following items washed, rinsed and sanitized after each use:</b>	
		A. Food utensils	X
		B. Food contact surfaces including eating surfaces, high chairs, etc.	*
		C. Potty chairs and adapter seats.	X
		D. Diapering surface	*
		E. All toys that have had contact with body fluids.	*
		4. <b>The following items are washed, rinsed and sanitized at least daily:</b>	
		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)			
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> ON-SITE <b>ON-SITE SYSTEMS ONLY</b>			
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.		*	



**Sanitation Inspection Report**

FACILITY NAME:

Jessica's Kiddie Korner / Jessica Marie Spivey, owner

DVN:

002664326

DATE

3/21/19

**SECTION #****OBSERVATIONS**

NOTES: O = observed, R = required, COS = Corrected on Site

- F1 - O: The chlorine concentration in the sanitizer in the diapering spray bottle was greater than 200 ppm.  
R: Chlorine concentration shall be between 100 and 200 ppm in sanitizer solutions used on diapering surfaces.  
COS by diluting to correct concentration.
- E8 - O: The dish drainer (rack and drain pad) were soiled with hard water deposits and a yellow substance, possibly mold.  
R: Clean equipment and utensils shall be protected from contamination.
- A1 - O: A leak was observed below the kitchen sink.  
R: Facility shall be maintained in a sanitary condition.
- F3a - O: Debris observed on the cutting blade of the hand-held can opener.  
R: Food contact surfaces shall be washed, rinsed, and sanitized after use.  
COS by placing in sink for washing and sanitizing.
- A1 - O: Dust accumulation on the cover over the ceiling vent in the bathroom.  
R: Facility shall be clean.
- A2 - O: Paint was chipping off the baseboard electric heater cover.  
R: Facility shall be free of environmental hazards.
- F1 - O: The chlorine concentration in the sanitizer solution in the spray bottle in the bathroom was less than 50 ppm.  
R: The chlorine concentration shall be between 100 and 200 ppm for diapering surface sanitizing.  
COS by remaking to correct concentration
- F3c - O: Debris observed on the underside of the potty seat adapter.  
R: Adapter seats shall be washed, rinsed, and sanitized after each use.  
COS by cleaning and sanitizing
- I2 - O: The toilet paper dispenser was broken.  
R: All equipment shall be in good repair.
- A1 - O: Dust accumulation on the window air conditioner.  
R: Facility shall be clean.
- A1 - O: A tear was observed in the plastic covering of a sleeping pad labeled "Piper," preventing effective cleaning.  
R: Facility shall be free of unsanitary conditions.
- K5 - \*Discussed with owner the process and frequency of cleaning diaper pails. Owner stated the plastic bag is removed daily, and the container is cleaned and bleached occasionally.  
R: Diaper pails shall be washed, rinsed, and sanitized daily.

REINSPECTION SCHEDULED FOR March 27, 2019

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

3/21/19

SIGNATURE OF CHILD CARE PROVIDER

DATE



3/21/19