



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

|                                   |  |
|-----------------------------------|--|
| Arrival Time<br><b>9:56 am</b>    | <b>CODES</b><br>X = Non-Compliance Noted<br>N.O. = Not Observed<br>N.A. = Not Applicable<br>* = Discussed requirements with provider<br>IN = In Compliance |
| Departure Time<br><b>11:57 am</b> |  |
| Date<br><b>3/20/19</b>            |  |

Initial  Annual  Reinspection  Lead  Special Circumstances \_\_\_\_\_ Pg. 1 of 2

|   |  |                           |
|---|--|---------------------------|
| NAME<br><b>Kathie Lewis Family Childcare</b>  | DVN<br><b>000255709</b>                      | COUNTY CODE<br><b>187</b> |
| ADDRESS (Street, City, State, Zip Code)<br><b>1108 Caviness Drive, Leadwood, MO 63653</b> | INSPECTOR'S NAME (Print)<br><b>Rose Mier</b> |                           |

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.  |   |
| 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.   | 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.  |   | 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. |   | 8. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)  | X |
| 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 see pg. 2 °F.         | X | 10. Food, toxic agents, cleaning agents not in their original containers properly labeled.  | X |
| 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.   |   |
|  |   | 15. No eating, drinking, and/or smoking during food preparation.  |   |
|  |   | 16. Food served and not eaten shall not be re-served to children in care.   |   |

**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. | X |
| 3. An empty sink available in kitchen to wash hands during food preparation.  |   |
| 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.              | X |
| 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. |  |

FACILITY NAME:

Kathie Lewis Family Childcare

DVN:

000255709

DATE

3/20/19

**NOTES**

NOTES: O = Observed, R = Required, COS = Corrected on site

Lunch Menu: cheese pizza (from frozen), applesauce (from jar), green beans (from can), milk

Temperatures, in degrees Fahrenheit:

Refrigerator in playroom, ambient 44, milk 43; kitchen refrigerator/freezer, ambient 35/3

Handwashing sink in bathroom 129

No food was prepared during this visit.

- E6 - O: Children's sippy cups containing milk were left out on the table where children have access at all times.  
R: Potentially hazardous food shall be kept at 41F or lower, and food contact surfaces shall be washed, rinsed and sanitized at least every four hours if not kept at 41F or lower.  
COS by discussion and placing cups in refrigerator
- E7 - O: Refrigerator in the play area had an ambient temperature of 44F.  
R: Refrigerators shall hold food at 40F or lower (breast milk at 39F or lower).  
COS by adjusting thermostat. Final measured temperature was 41F.
- E6 - O: A baby bottle containing breast milk was left out of the refrigerator.  
R: Breast milk shall be refrigerated at 39F or lower; please place in refrigerator after child has finished drinking.  
COS by discussion with owner and placing in refrigerator
- E10 - O: According to the owner, a parent brings breast milk to the home in an unlabeled baby bottle.  
R: Breast milk shall be labeled with the child's full name and the date of expression.  
COS by discussion with owner and providing a printed list of requirements for breast milk; owner will ensure parent complies
- F4 - O: Several of the toys stored on the green shelf were soiled.  
R: Toddler toys shall be washed, rinsed, and air dried at least daily.
- F5 - O: The chlorine concentration in the spray bottle of sanitizer for the diapering station was greater than 200 ppm,  
R: Chlorine concentration shall be between 100 and 200 ppm in sanitizers for diapering stations.  
COS by diluting to 200 ppm chlorine.
- A1 - O: The wood rails on the cribs were chewed, some to bare wood, preventing effective cleaning and sanitizing.  
R: Facility shall be clean and free of unsanitary conditions.
- A3 - O: Spider webs observed in the top on the ceiling of the closet in the room where the cribs are stored.  
R: There shall be no evidence of insects, spiders, rodents, or pest harborage conditions.
- A10 - O: The water at the handwashing sink in the bathroom where children wash their hands had a temperature of 129F.  
R: Water at handwashing sinks accessible to children shall be between 100 and 120F.  
COS by adjusting thermostat of heater; final temperature was 109.
- F3 - O: According to owner, high chairs are sanitized at the end of the day.  
R: Food contact surfaces that are clean-in-place shall be washed, rinsed, and sanitized after use. Because these high chairs are also used during play time by the children, the high chairs should be washed, rinsed, and sanitized before using them for feeding.  
COS by discussion with owner
- D2 - O: According to owner, infant's hands are wiped with a baby wipe after diapering.  
R: Infant's hands shall be washed with soap and water after diapering.  
COS by discussion with owner
- F1 - O: Baked-on debris observed on the flat trays, stored in the dish drainer.  
R: Food contact equipment and utensils shall be washed and rinsed after use.
- A3 - O: Spider webs and bug debris observed on the floor (against the wall) in the basement.  
R: There shall be no evidence of spiders or other pests.
- E8 - O: The cook's thermometer was off by 4 degrees Fahrenheit.  
R: Cook's thermometers shall be accurate to within 2 degrees Fahrenheit.  
COS by calibrating thermometer.

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

Rose Mier

573.431.1947

3/20/19

SIGNATURE OF CHILD CARE PROVIDER

DATE

Kathie Lewis

3/20/19

Daniel Huff, EPHS #1645