



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

Arrival Time 9:36 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:40 am	
Date 3/19/19	

Initial Annual Reinspection Lead Special Circumstances _____ Page 1 of 4

FACILITY NAME Kidz Connection / Lisa Kae Hale	DVN 001574532	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 801 North Desloge Drive, Desloge, MO 63601	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.	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. Temp at time of inspection <u>40, 3/38</u> ° 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.	
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>110, 109, 109</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.	NA
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.	
B. WATER SUPPLY (circle type)		F. CLEANING AND SANITIZING	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE PRIVATE SYSTEMS ONLY		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	
1. Constructed to prevent contamination.		2. All utensils and toys air dried.	X
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	X
C. SEWAGE (circle type)		B. Food contact surfaces including eating surfaces, high chairs, etc.	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> ON-SITE ON-SITE SYSTEMS ONLY		C. Potty chairs and adapter seats.	
1. DNR Regulated System: Type: _____		D. Diapering surface	X
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.		E. All toys that have had contact with body fluids.	
3. Meets local requirements.		4. The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks.	
D. HYGIENE		B. Non-absorbent floors in infant/toddler spaces.	
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.		C. Infant/Toddler toys used during the day.	
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	5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	
3. Personnel preparing/serving food is free of infection or illness.		6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	X
		7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	

FACILITY NAME Kidz Connection / Lisa Kae Hale	DVN 001574532	DATE 3/19/19
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G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS
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<p>1. Single service items not reused.</p> <p>2. All food equipment and utensils in good repair. X</p> <p>3. Food preparation and storage areas have adequate lighting.</p> <p>4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.</p> <p>5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997</p> <p>6. No carpeting or absorbent floor coverings in food preparation area.</p> <p>7. Adequate preparation and storage equipment for hot foods.</p> <p>8. Facilities with a capacity of 20 children or less shall have:</p>	<p>1. Cleaned as needed or at least daily.</p> <p>2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.</p> <p>3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.</p> <p>4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors.</p> <p>5. Hand washing sinks located in or immediately adjacent to the bathroom.</p> <p>6. No carpeting or absorbent floor coverings.</p> <p>7. Sufficient lighting for cleaning.</p> <p>8. No storage of toothbrushes or mouthable toys.</p>
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<p>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.</p> <p>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.</p>	<p>J. INFANT / TODDLER UNITS</p> <p>1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.</p> <p>2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.</p>
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<p>9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:</p> <p>A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.</p> <p>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.</p>	<p>K. DIAPERING AREA</p> <p>1. No utensils or toys washed, rinsed or stored in the diaper changing area.</p> <p>2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.</p> <p>3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair. X</p> <p>4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.</p> <p>5. Soiled diaper container emptied, washed, rinsed and sanitized daily.</p>
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<p>10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:</p> <p>A. Facility located in provider's residence shall have separate food preparation and storage areas.</p> <p>B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.</p> <p>C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.</p>	<p>L. REFUSE DISPOSAL</p> <p>1. Adequate number of containers.</p> <p>2. Clean, nonabsorbent, in sound condition.</p> <p>3. Outside refuse area clean; containers covered at all times. X</p> <p>4. Inside food refuse containers covered as required.</p> <p>5. Restrooms used by staff have covered refuse containers.</p>
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H. CATERED FOODS	SECTION # OBSERVATIONS
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<p>1. Catered food from inspected and approved source. NA</p> <p>2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.</p> <p>3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.</p> <p>4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).</p> <p>5. Food and food related items protected from contamination during transport.</p>	<p>NOTE: Lunch menu and food temperatures: Ramon noodles green beans mandarin oranges butter bread milk</p> <p>Water temperature at child handwashing sinks, continued: 108, 109</p>
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This facility does not use the services of a caterer.

REINSPECTION SCHEDULED FOR April 2, 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 <i>Rosemar</i>	TELEPHONE 573.431.1947	DATE 3/19/19	SIGNATURE OF CHILD CARE PROVIDER <i>Lisa Kae Hale</i>	DATE 3/19/19
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Daniel Huff, EPHS #1645 *Daniel Huff*

Sanitation Inspection Report

FACILITY NAME:

Kidz Connection / Lisa Kae Hale

DVN:

001574532

DATE

3/19/19

SECTION #**OBSERVATIONS**

NOTE: O = Observed; R = Required; COS = Corrected on Site

KITCHEN:

- A1 - O: Debris observed on the towel dispenser holder and inside the cabinet below the handwashing sink.
R: Facility shall be free of unsanitary conditions.
- A1 - O: Debris around the edges of the sink insert, grooves and edges of the splatter shield and caulk, and the wood posts behind the handwashing sink.
- A8 - O: The childproof latch on the cabinet holding chemicals below the 3-vat sink did not prevent the door from opening.
R: Chemicals shall not be accessible to children.
- A1 - O: Debris inside base cabinets holding canned foods.
R: Facility shall be free of unsanitary conditions.
- E6 - O: A thermometer was not found inside the refrigerator.
R: Thermometers shall be placed in an easy-to-read location in the warmest part of the cooler.
- A2 - O: A plug-in wax scent holder was stored in the drawer.
R: Scents may not be used in childcare facilities to mask odors.
- F2 - O: Cloth towels were placed under the drain board.
R: Surfaces exposed to moisture or requiring frequent cleaning shall be smooth and non-absorbent.
- A1 - O: Debris on the drainboard beneath the drain rack for equipment and utensils.
R: Facility shall be clean.
- F3a - O: Debris observed on the electric can opener.
R: Food contact surfaces shall be cleaned and sanitized after use.
- G2 - O: Baked-on debris observed on two flat baking pans, stored in the stove drawer, and a stained ladle in a drawer.
R: Food equipment shall be in good repair.
- F3a - O: Food splatters observed inside the microwave.
R: Food contact equipment shall be washed, rinsed, and sanitized after use.
- A1 - O: Debris/mold observed on and in the creases of the refrigerator/freezer door seals, on top of the refrigerator, and on the bottom shelf of the freezer.
R: Facility shall be clean and free of unsanitary conditions.
- A1 - O: Debris build-up on the floor around the edges of the cabinets and equipment.
R: Facility shall be clean.
- F6 - O: Test strips were not available upon request.
R: Test strips to check sanitizer solutions shall be available and used.

DINING ROOM

- A1 - O: Debris buildup on the fan, stored on top of the file cabinet.
R: Ventilation systems shall not be a source of contamination; facility shall be clean.
- A1 - O: Debris build-up on the step stool for the drinking fountain.
R: Facility shall be clean.

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

Rose Mier

573.431.1947

3/19/19

SIGNATURE OF CHILD CARE PROVIDER

DATE

Lisa Kae Hale

3/19/19

Sanitation Inspection Report

FACILITY NAME:

Kidz Connection / Lisa Kae Hale

DVN:

001574532

DATE

3/19/19

NOTES**3-YEAR OLD CLASS**

- A1 - O: Debris observed on the fan, located on top of the cubbies.
R: Facility shall be clean.
- A8 - O: A bottle of healing ointment was stored in a cubby accessible to children.
R: Medicines and toxic items shall not be accessible to children.
COS by moving to top of cubby, out of children's reach.
- E8 - O: A baggie of cookies was stored in a child's cubby.
R: Food shall be stored to prevent contamination by individuals.
COS by discarding cookies.
- I3 - O: The bathroom door was left open when no one was using it.
R: Bathroom doors shall be closed when not in use.
- A1 - O: Wall damage observed around the mirror in the bathroom.
R: Facility shall be free of unsanitary conditions (sealed wall to allow cleaning)
- A1 - O: Debris accumulation on the cover over the mechanical vent in the bathroom.
R: Facility shall be clean.

TWO YEAR OLD ROOM

- A1 - O: Debris observed on the floor inside the closet near the entry.
R: Facility shall be clean.
- K3 - O: Tears observed in the diapering pad.
R: Diapering surface shall be cleanable and in good repair.
- *F3d - O: According to staff, the diapering surface is sanitized and rinsed.
R: Diapering surfaces shall be washed with a detergent, rinsed with clear water, and sanitized.
COS by discussion with staff of correct procedure.
- *D2 - O: According to staff, children's hands and staff hands are not washed after diapering.
R: Both child's hands and staff hands shall be washed after diapering.
COS by discussion with staff of correct handwashing requirements.
- F1 - O: The chlorine concentration in the spray bottle of sanitizer was greater than 200 ppm. and in infant room
R: Chlorine concentration shall be between 100 and 200 ppm in sanitizer solutions for clean-in place.
- A1 - O: The cover of the vent fan in the bathroom was dirty.
R: Facility shall be clean.

INFANT ROOM

- A1 - O: Damage observed on the wall around the toilet, and there was a hole in the door.
R: Surfaces exposed to moisture or requiring frequent cleaning shall be smooth and nonabsorbent.
- K3 - O: Tears observed in the diapering pad.
R: Diapering pads shall be in good repair and cleanable.
- E6 - O: The thermometer inside the refrigerator read 35F when the actual temperature was 40F.
R: Thermometers shall be accurate to within three degrees Fahrenheit.

OUTDOORS

- L3 - O: Two plastic bags of trash were stored on the back porch.
R: Trash shall be stored outdoors in a covered, cleanable receptacle.
- A2 - O: A 3-wheel scooter had the front wheel broken off, providing a surface for children's injury.
R: There shall be no environmental hazards.

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

Rose Mier

573.431.1947

3/19/19

SIGNATURE OF CHILD CARE PROVIDER

DATE

Lisa Kae Hale

3/19/19