



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

Arrival Time 9:21am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:05am	
Date 4-11-19	

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME Foundations For Early Learner Childcare Center, LLC/Tracy Proctor	DVN 002705497	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 705 Burks Road, 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.	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 _____ 36° 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.	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 _____ 112° F.		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 hazard 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 <input type="checkbox"/> 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.	
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.	
C. SEWAGE (circle type)		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.	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> ON-SITE <input type="checkbox"/> ON-SITE SYSTEMS ONLY		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	
1. DNR Regulated System: Type: _____		6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.		7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	
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 Foundations For Early Learner Childcare Center, LLC/Tracy Proctor	DVN 002705497	DATE 4-11-19
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G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS
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| <ol style="list-style-type: none"> 1. Single service items not reused. 2. All food equipment and utensils in good repair. 3. Food preparation and storage areas have adequate lighting. 4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented. 5. Facilities shall have mechanical refrigeration for facility use only.
Exception: License-Exempt facilities approved BEFORE October 31, 1997 6. No carpeting or absorbent floor coverings in food preparation area. 7. Adequate preparation and storage equipment for hot foods. | <ol style="list-style-type: none"> 1. Cleaned as needed or at least daily. 2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair. 3. Facilities approved AFTER October 31, 1991 have:
Enclosed with full walls and solid doors. Doors closed when not in use. 4. Facilities approved AFTER October 31, 1998 have:
Mechanically vented to prevent molds and odors. 5. Hand washing sinks located in or immediately adjacent to the bathroom. 6. No carpeting or absorbent floor coverings. 7. Sufficient lighting for cleaning. |
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H. CATERED FOODS	J. INFANT / TODDLER UNITS
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| <ol style="list-style-type: none"> 8. Facilities with a capacity of 20 children or less shall have: <ul style="list-style-type: none"> 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. B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: <ul style="list-style-type: none"> 1) Hand washing only 2) Food preparation only. | <ol style="list-style-type: none"> 1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. 2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment. |
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K. DIAPERING AREA	L. REFUSE DISPOSAL
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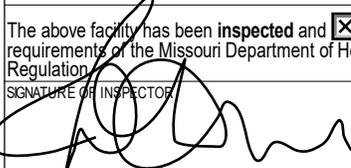
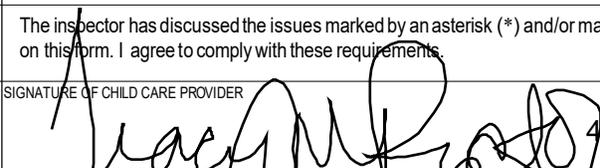
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| <ol style="list-style-type: none"> 9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have: <ul style="list-style-type: none"> A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink. B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: <ul style="list-style-type: none"> 1) Hand washing only 2) Food preparation only. | <ol style="list-style-type: none"> 1. No utensils or toys washed, rinsed or stored in the diaper changing area. 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. 5. Soiled diaper container emptied, washed, rinsed and sanitized daily. |
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M. OTHER REQUIREMENTS	SECTION #
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| <ol style="list-style-type: none"> 10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have: <ul style="list-style-type: none"> A. Facility located in provider's residence shall have separate food preparation and storage areas. B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. | <ol style="list-style-type: none"> 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. |
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H. CATERED FOODS	OBSERVATIONS
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<ol style="list-style-type: none"> 1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrival _____ °F. 3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area. 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. 	<p>No food was prepared during this inspection.</p>
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<p>The above facility has been inspected and <input checked="" type="checkbox"/> does <input type="checkbox"/> does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services -Section for Child Care Regulation.</p> <p>SIGNATURE OF INSPECTOR:  TELEPHONE: 573-431-1947 DATE: 4-11-19</p>	<p>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.</p> <p>SIGNATURE OF CHILD CARE PROVIDER:  DATE: 4-11-19</p>
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Sanitation Inspection Report

FACILITY NAME:

Foundations For Early Learner Childcare Center, LLC/Tracy Proctor

DVN:

002705497

DATE

4-11-19

SECTION #**OBSERVATIONS**

A8) A bottle of liquid medicine was observed in an open Ziplok bag on a shelf above the three compartment sink in the kitchen. Medicines and other toxic agents shall not be accessible to children and shall be stored to prevent contamination of child contact items. COS by sealing the bag.

A1) Food residue was observed inside the microwave in the kitchen. The premises shall be clean and free of unsanitary conditions. COS by cleaning the microwave.

A2) Aerosol disinfectant/deodorizer was observed in the walk-way between the kitchen and the adjacent playroom. The premises shall be free of environmental hazards. COS by removing this product from the premises.

A2) Various pesticides including HotShot fogger, and aerosol disinfectant/deodorizers and Fabreeze were observed stored in the storage room in the 3-4 year old classroom. There shall be no environmental hazards. COS by removing these products from the premises.

E9) Paper towels were observed on the floor in the storage room in the 3-4 year old classroom. Single use items shall be protected from contamination by storing them at least six inches off of the floor. COS by removing the towels from the floor.

A2) Aerosol disinfectant/deodorizers were observed on a shelf in the toddler's room. The premises shall be free of environmental hazards. COS by removing these products from the premises.

A2) Aerosol disinfectant/deodorizer and hornet and wasp spray were observed on the shelf in the school age room. The premises shall be free of environmental hazards. According to the facility owner Ms. Proctor, the hornet and wasp spray is on the premises to kill stinging insects and to deter potential intruders. I consulted MDHSS EPHS-V Autumn Grimm concerning this issue. Ms. Grimm instructed me to inform Ms. Proctor that she must remove the product from the premises. COS by removing these products from the premises.

Note: The condition of the wood on the playground equipment was observed and appeared to adequately seal the wood. Ms. Proctor has indicated that an additional application of sealant will be applied to the wood this month.

Note: Commercial disinfectant wipes were observed at various locations in the facility. Please be aware that this product is not approved as a sanitizer and that it may not be used alone on anything that the children may contact. This product may be used to DISINFECT surfaces which have been contaminated by blood, vomit or feces provided that the surfaces is subsequently washed, rinsed and sanitized with an approved agent.

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

4-11-19

SIGNATURE OF CHILD CARE PROVIDER

DATE

4-11-19