



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

Arrival Time 9:30 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 11:46 am	
Date 6/24/19	

Initial Annual Reinspection Lead Special Circumstances _____ page 1 of 4

FACILITY NAME All Aboard Play and Learn Center / Billy Joe Sisk	DVN 001004380	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 703 East Main Street, Park Hills 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.	X
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.	X	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 see page 2 ° 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.)	X
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. Temp at time of inspection 109, 108 °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.	X
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.	X
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	
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.	X
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.	X	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.		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.	
		7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	

Sanitation Inspection Report

FACILITY NAME:

All Aboard Play and Learn Center / Billy Joe Sisk

DVN:

001004380

DATE

6/24/19

SECTION #**OBSERVATIONS**

O = Observed R = Required COS = Corrected on Site * = Discussed and found to be in compliance

E8 - O: Staff food was stored above facility food in the kitchen refrigerator.

R: Food shall be protected from contamination from other foods.

COS by placing staff food on bottom shelf.

E8 - O: Raw hamburger was stored above ready-to-eat foods in the refrigerator.

R: Raw animal-derived foods shall be stored below all other foods.

COS by placing hamburger on lowest shelf.

E16 - O: Watermelon that was cut on 6/20 and an opened package of bologna were not labeled with the date of disposition.

R: Fully cooked or ready-to-eat, potentially hazardous food (refrigeration required) that is held more than 24 hours shall be labeled with a 7-day disposal date (date of opening or preparing plus six days).

COS by discussion of rule and labeling with a 7-day disposal date.

E2 - O: Raw, unpasteurized shell eggs were stored in the refrigerator. Staff stated that the eggs may be pooled and used for omelets or scrambling.

R: Eggs that are pooled shall be pasteurized.

COS by discussion of rule with staff, and staff agreed to use pasteurized or liquid eggs for omelets, scrambling, or French toast

NOTE: unpasteurized shell eggs may be used in baked foods (cookies, breads, cakes) and may be hard-boiled.

F2 - O: Bowls were stored wet-nested in the kitchen cabinet.

R: Equipment, utensils, and toys shall be thoroughly air dried.

COS by un-stacking bowls to allow air drying.

E8 - O: Debris was observed on the dish drainer.

R: Clean equipment shall be protected from contamination during storage.

G2 - O: A lidded, plastic container in the kitchen cabinet was marred on the food-contact surface.

R: Food equipment shall be in good condition.

COS by discarding container.

D1 - O: There were no paper towels at the kitchen handwashing sink. Staff supplied a cloth rag to dry hands.

R: Hands shall be dried using a sanitary method.

COS by installing paper towels into the holder.

A5 - O: The exit door to the playyard was not self-closing.

R: Doors shall be self-closing.

A1 - O: A chip exposing raw pressboard was observed in one of the shelves, and gray paint was peeling from the shelves of the A2 shelving unit spanning two walls in the northwest area of the facility.

R: Facility shall be clean and free of unsanitary conditions (equipment smooth and non-absorbent), and free of environmental hazards (children may eat peeling paint).

E8 - O: Staff stated that watermelon was not washed prior to cutting.

R: All produce shall be washed in cold water prior to cutting, cooking, or serving whole.

COS: by discussion with staff.

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

6/24/19

SIGNATURE OF CHILD CARE PROVIDER

DATE



6/24/19

Sanitation Inspection Report

FACILITY NAME:

All Aboard Play and Learn Center / Billy Joe Sisk

DVN:

001004380

DATE

6/24/19

NOTES**BATHROOM ON RIGHT SIDE**

F4a - O: Urine observed on the hinges of both toilets and the underside of toilet seats, and debris on the toilet bases.
 R: Toilets shall be washed, rinsed, and sanitized at least daily, more often if needed to keep clean.

A1 - O: The fan/light covers and HVAC vents in the ceiling were dirty.
 R: Facility shall be clean.

BATHROOM ON LEFT SIDE

F4a - O: Urine and debris observed on the the hinges of one toilet and the toilet bases.
 R: Toilets shall be washed, rinsed, and sanitized at least daily, more often if needed to keep clean.

A1 - O: The fan/light covers and HVAC vents in the ceiling were dirty.
 R: Facility shall be clean.

F1 - O: The spray bottle containing bleach for the diapering station had greater than 200 ppm chlorine.
 R: Chlorine concentration for sanitizing diapering station shall be 100 to 200 ppm.

F3d - O: The spray bottle containing sanitizer would not spray.
 R: Diapering stations shall be sanitized after cleaning.

A1 - O: The toilet seat on one toilet was broken from the hinge.
 R: Equipment shall be in good condition.

K4 - O: There was no container for diaper disposal at the diapering station. Soiled diapers were placed in the trash can that did not have a tight-fitting lid.
 R: Soiled diapers shall be stored in a solid, nonabsorbent container with tight fitting lid in diapering area

E2 - O: The platform on one Little Tykes climbing toys in the playyard was broken, presenting an area for injury.
 R: There shall be no environmental hazards.

NOTE: The CCA treated lumber in the playyard was sealed earlier this month. A receipt for the sealer was provided.

E7 - O: One cook's thermometer was not accurate, reading 38F when the actual temperature was 33F.
 R: Cook's thermometers shall be accurate.
 NOTE: Calibration of thermometer was demonstrated to staff. Pliers are needed to hold the nut to calibrate.

*E3 - Minimum cooking temperatures were discussed with kitchen staff.

REINSPECTION DATE

July 15, 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

6/24/19

SIGNATURE OF CHILD CARE PROVIDER

DATE



6/24/19