

| | | |
|--|------------------|-------------------|
| FACILITY NAME Superior Children's Center / Nicki Lynn Ballew | DVN 001636902 | DATE 6/27/2019 |
|--|------------------|-------------------|

| | |
|---------------------------------------|---------------------|
| G. FOOD EQUIPMENT AND UTENSILS | I. BATHROOMS |
|---------------------------------------|---------------------|

| | |
|--|--|
| <p>1. Single service items not reused.</p> <p>2. All food equipment and utensils in good repair.</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> |
|--|--|

| | |
|---|--|
| <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> |
|---|--|

| | |
|--|---|
| <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.</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> |
|--|---|

| | |
|--|--|
| <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.</p> <p>4. Inside food refuse containers covered as required.</p> <p>5. Restrooms used by staff have covered refuse containers. X</p> |
|--|--|

| | | |
|-------------------------|------------------|---------------------|
| H. CATERED FOODS | SECTION # | OBSERVATIONS |
|-------------------------|------------------|---------------------|

| | |
|--|--|
| <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: Temperatures, in degrees Fahrenheit Flex 1 Room: water 117, freezer 10, refrigerator 40 Flex 2 Room: water 114, freezer 0, refrigerator 28, bathroom sink 110 Infant 1 Room: water 110, freezer 11, refrigerator 42, diapering handwashing sink 119 Infant 2 Room: water 114, freezer 0, refrigerator 40, diapering handwashing sink 119 Mother's room refrigerator 40 Toddler 1 Room refrigerator 40, handsinks 111, 111, 108, 120 Toddler 2 Room refrigerator 43, handsinks 120, 108, 108 Transition 1: refrigerator 41, soy milk 42, handsinks 111, 110, Bathroom handsink 107 Transition 2: refrigerator 41, handsinks 110, 111 Preschool 1: refrigerator, handsinks 110, 111, 109, 110 Preschool 2: refrigerator 36, handsinks 109, 109, 107, 98 K-Prep: refrigerator 33, handsinks 107, 107 Stem room handwashing sinks 107, 107, 107</p> |
|--|--|

KITCHEN
Menu:
Spaghetti with meat sauce, hot hold cabinet 178
Green Beans in hot hold cabinet 170
Applesauce
Milk from refrigerator 41
Hot hold cabinet, ambient 150
Freezer, ambient 0
Refrigerator, ambient 37
Spaghetti, cooling in refrigerator 169

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 573.431.1947 | DATE 6/27/2019 | SIGNATURE OF CHILD CARE PROVIDER Davie Prather  | DATE 6/27/2019 |
|--|---------------------------|-------------------|--|-------------------|

Sanitation Inspection Report

FACILITY NAME:

Superior Children's Center / Nicki Lynn Ballew

DVN:

001636902

DATE

6/27/2019

SECTION

OBSERVATIONS

O = Observed R = Required COS = Corrected on Site

FLEX 1

A1 - O: A child's plastic smock, stored in the cabinet below the children's handwashing sink, was soiled.

R: Children's items shall be clean.

COS by removing smock for cleaning.

A1 - O: Debris observed in the cabinet below the children's handwashing sink.

R: Facility shall be clean.

STAFF RESTROOM

L5 - O: The lidded trash containers in each bathroom were used to store extra bags, preventing its intended use for storage of soiled feminine products.

R: Bathrooms used by staff shall have a lidded trash container.

INFANT 1 ROOM

E5 - O: The refrigerator ambient temperature was 42F.

R: Food shall be held at 41F or lower; if breast milk is stored in the refrigerator, then the ambient shall be 39F or lower.

TODDLER 1 ROOM

A8 - O: A container of dish soap was stored on the same shelf with children's toothbrushes.

R: Child contact items shall be stored to prevent contamination by toxic agents.

COS by moving soap to another cabinet.

A1 - O: Debris observed in the bottom of the refrigerator.

R: Food equipment shall be clean.

TODDLER 2 ROOM

E5 - O: The refrigerator ambient temperature was 43F

R: Food shall be held at 41F or lower; if breast milk is placed in this refrigerator, the ambient shall be 39F.

E5 - O: Soy milk in the refrigerator had a temperature of 48F.

R: Foods requiring refrigeration shall be 41F or lower.

NOTE: parent will be notified that the milk may not be consumed on-site; she may take it home or discard it.

TRANSITION 2 ROOM

A1 - O: Debris observed on the ledge of the pull-out soiled laundry holder.

R: Facility equipment shall be clean.

PRESCHOOL 1 ROOM

A1 - O: Dried debris observed in the bottom of the refrigerator.

R: Food equipment shall be clean.

PRESCHOOL 2 ROOM

A8 - O: Hand lotion and other toxic items were stored on the same shelf as toothbrushes.

R: Children's items shall be protected from contamination from chemicals and other toxins.

COS by moving toxic items to another cabinet.

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

SIGNATURE OF CHILD CARE PROVIDER

DATE

Rosemieu

573.431.1947

6/27/2019

J. D. Snalther

6/27/2019

