



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

Arrival Time 12:45 PM	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 3:48 PM	
Date 8/13/19	

Initial Annual Reinspection Lead Special Circumstances _____ Page 1 of 4

FACILITY NAME Happy Times Daycare, LLC / Chelsie Hampton	DVN 002371017	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 212 Fifth Street, Leadwood, MO 63653	INSPECTOR'S NAME (Print) Daniel Huff	

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.		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.	X	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.	X	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 _____ 8/38 ° F.	
7. No toxic or dangerous plants accessible to children.	X	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.	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.	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 _____ ° F.		10. No food or food related items stored or prepared in diapering areas or bathrooms.	
11. Pets free of disease communicable to man.	X	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 hazards cross-connections.	X	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.	
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.	
		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.	
		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	
		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.	
C. SEWAGE (circle type)			
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> ON-SITE			
ON-SITE SYSTEMS ONLY			
1. DNR Regulated System: Type: _____			
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.			
3. Meets local requirements.			
D. HYGIENE			
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	X		
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. Personnel preparing/serving food is free of infection or illness.			

FACILITY NAME Happy Times Daycare, LLC / Chelsie Hampton	DVN 002371017	8/13/19	DATE 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>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>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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9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:	J. INFANT / TODDLER UNITS
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<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>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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10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:	K. DIAPERING AREA
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<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>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>
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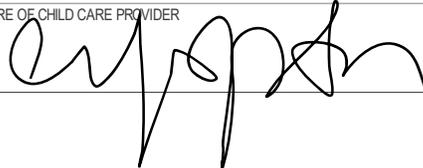
H. CATERED FOODS	L. REFUSE DISPOSAL
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<p>1. Catered food from inspected and approved source. NA</p> <p>2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.</p> <p>3. Facility using catered food exclusively shall have 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>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.</p>
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SECTION #	OBSERVATIONS
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<p>On 8/12/19, Jon Peacock (MODHSS) accompanied Daniel Huff from the St. Francois County Health Center for this annual inspection.</p> <p>On 8/13/19 from 1:04 to 1:50 PM, Daniel Huff returned to the facility to review the completed inspection report and provided a copy of the report to the facility staff.</p> <p>REINSPECTION DATE August 27, 2019</p>	<p>NOTE: Arrived after lunch was over for the day.</p> <p>Milk from refrigerator - 44 (had been out for lunch service)</p> <p>Applesauce from refrigerator - 41</p> <p>Refrigerator Ambient: 38F</p> <p>Freezer - Ambient: 8F</p>
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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

SIGNATURE OF INSPECTOR 	TELEPHONE 573-431-1947	DATE 8/13/19	SIGNATURE OF CHILD CARE PROVIDER 	DATE 8/13/19
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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.

FACILITY NAME:

Happy Times Daycare, LLC / Chelsie Hampton

DVN:

002371017

DATE

8/13/19

SECTION

OBSERVATIONS

O = Observed, R = Required, COS = CORRECTED ON SITE

- F1 - O: The chlorine concentration in the sanitizing tub at the sink was below 50 parts per million (ppm) chlorine.
R: The chlorine concentration shall be between 50 and 100 ppm for cleaning equipment, utensils, and toys cleaned at the kitchen sink.
COS by adding bleach to the sanitizer solution so it had a concentration of 100 ppm.
- D1 - O: No paper towels were provided at the hand washing sink in the kitchen.
R: Paper towels shall be furnished at all hand washing sinks.
COS by placing paper towels in the dispenser.
- E16 - O: Open containers of milk and sliced turkey were observed in the refrigerator with no discard date labeling.
R: Refrigerated potentially hazardous foods shall be labeled with a 7-day discard date that is the date of opening or preparation plus 6 additional days.
COS by labeling the milk and sliced turkey with 7-day discard dates.
- E7 - O: Several metal stem thermometers in the kitchen were not accurate, off by more than 3F.
R: Food thermometers shall be accurate.
COS by calibrating.
- F1 - O: The bleach used to mix sanitizer solutions was a low-splash bleach.
R: Bleach approved for use to mix sanitizers is common unscented household bleach, not a low-splash variety.
COS by using a common household bleach that was stored in the laundry room.
- E8 - O: Employee foods were observed in the refrigerator intermixed with facility foods.
R: Employee foods shall be stored separately or below facility foods.
COS by rearranging the foods to separate.
- E2 - O: Bags of frozen breast milk were observed in the freezer in the kitchen. The bags were labeled only with a date of expression.
R: Breast milk shall be labeled with a date of expression and the child's full name, and it shall be held in the facility frozen for no more than 3 months after the date of expression. If not frozen, breastmilk shall be held at 39F or colder and shall be held at the facility for no more than 3 days. All containers older than 3 months from expression and/or lacking complete labeling shall be returned to the parent.
COS (on 8/13/19) by fully labeling and returning milk over 3 months old to the mother.
- A4 - O: Scented candles and scented wax cubes were observed in the facility.
R: There shall be no noxious odors or cover up of odors.
COS by removing from the facility.
- A1 - O: The laundry room was generally cluttered with debris and laundry laying on the floor.
R: The facility shall be free of unsanitary conditions.
COS by organizing.
- A11 - O: Two dogs were on the premises during this inspection. Vaccination records were not available for review.
R: Vaccination records shall be available for all pets on the premises.
- A1 - O: A box of shoes, a laundry bag, and a cooler were stacked in the middle of the kitchen area.
R: The facility shall be free of unsanitary conditions.
COS by removing from the facility.
- F3A - O: A can opener and a knife in the utensil drawer had dried residue on them.
R: Food contact surfaces shall be washed, rinsed, and sanitized after each use.
COS by cleaning the can opener and discarding the knife.

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.

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

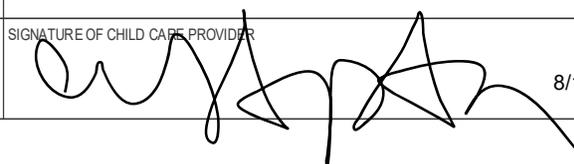


573-431-1947

8/13/19

SIGNATURE OF CHILD CARE PROVIDER

DATE



8/13/19

FACILITY NAME:

Happy Times Daycare, LLC / Chelsie Hampton

DVN:

002371017

DATE

8/13/19

NOTES

- A1 - O: Dust was observed on the ceiling vents in the bathrooms near the nap room and in the infant room.
R: The facility shall be free of unsanitary conditions.
- A1 - O: The vanity cabinet in the bathroom by the nap room was deteriorated on the side by the toilet and inside below the drain from the hand washing sink. Moisture was also observed below the drain.
R: The facility shall be free of insanitary conditions.
- A1 - O: An accumulation of dark residue was observed on the faucet bases of the hand washing sinks in the bathrooms near the nap room and in the infant room.
R: The facility shall be free of insanitary conditions.
- D1 - O: No paper towels were provided at the hand washing sinks in the bathrooms near the nap room and in the infant room.
R: Paper towels shall be furnished at all hand washing sinks.
COS by placing paper towels in the dispensers.
- A1 - O: Debris and stains were observed on the sheet and pad in the pack and play crib in the infant room. According to staff, the bedding is washed weekly.
R: The facility shall be free of unsanitary conditions.
COS by cleaning the pad and replacing the sheet.
- A3 - O: The basement was generally cluttered with various items piled along walls and in corners and on the floor. This creates harborage for pests. Spider webs and a live spider were observed.
R: The facility shall be free of evidence of insects, spiders, rodents, and pest harborage.
- A1 - O: Chipping and peeling paint was observed on all exterior door casings, except the front door, and at a tape joint on the ceiling at the front entry area inside the facility.
R: The facility shall be free of unsanitary conditions.
- A16 - O: The outside spigot was not equipped with a hose bib vacuum breaker (backflow prevention).
R: A backflow prevention device shall be provided to prevent contamination of the water supply.
- A1 - O: Dog feces was observed in the gravel in the play yard.
R: The facility shall be free of unsanitary conditions.
COS by removing the dog feces.
- A7 - O: A poison ivy plant was observed growing in the fence around the play yard.
R: No toxic or dangerous plants shall be accessible to children.
COS by removing the poison ivy plant.
- A3 - O: Buckets of water were observed in the outside garden at the facility and mosquito larvae were observed in the buckets.
R: The facility shall be free of pest harborage.
COS by dumping th buckets of water.
- A3 - O: Active wasp nests were observed in the open ends of pipes supporting the fence around the play yard.
R: No pests or pest harborage conditions shall be present at the facility.
- D2 - O: When asked about diapering procedures, staff said that the children's hands are cleaned with a baby wipe after diapering.
R: Caregiver and children's hands shall be washed with soap and water after diapering.
COS by discussion with staff.
- E13* - O: The dog water bowl is kept in the kitchen. According to staff, the dog is not in the kitchen during food preparation.
R: All food contact surfaces shall be washed, rinsed, and sanitized prior to food preparation if the dog is in the kitchen at any time prior to food preparation.
- A8 - O: Containers of hand sanitizer, sunblock, and fragrance were observed on top of a divider wall and the kitchen counter where they were accessible to children.
R: Toxic materials shall be stored where they are not accessible to children.
COS by removing from children's access.
- F3B - O: According to staff, the water dispensing jug available to children is washed, rinsed, and sanitized every 3 days.
R: Food contact surfaces shall be washed, rinsed, and sanitized after each use (i.e. daily for the water jug).
COS by washing, rinsing, and sanitizing the jug.
- G2 - O: A knife in the utensil drawer had a damaged rough edge.
R: All food equipment and utensils shall be in good repair.
COS by discarding the knife.

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