



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

Arrival Time 9:26 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 10/15/19	

Initial Annual Reinspection Lead Special Circumstances page 1 c

FACILITY NAME Debbie's Tiny Tots / Debra Thomas	DVN 000417258	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 6 Mitchell Street, Park Hills, 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. 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 SEE PAGE 2 ° 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. 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. X
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of inspection 111° 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). X
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. *	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="radio"/> COMMUNITY <input type="radio"/> NON-COMMUNITY <input type="radio"/> PRIVATE	1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. X
PRIVATE SYSTEMS ONLY	2. All utensils and toys air dried.
1. Constructed to prevent contamination.	3. The following items washed, rinsed and sanitized after each use:
2. Meets DHSS-SCCR water quality requirements.	A. Food utensils
A. Bacteriological sample results.	B. Food contact surfaces including eating surfaces, high chairs, etc.
B. Chemical (Prior SCCR Approval Needed)	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="radio"/> COMMUNITY <input type="radio"/> 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.	
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.	

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G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS
1. Single service items not reused.	1. Cleaned as needed or at least daily.
2. All food equipment and utensils in good repair. X	2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.
3. Food preparation and storage areas have adequate lighting.	3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors.
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997	5. Hand washing sinks located in or immediately adjacent to the bathroom.
6. No carpeting or absorbent floor coverings in food preparation area.	6. No carpeting or absorbent floor coverings.
7. Adequate preparation and storage equipment for hot foods.	7. Sufficient lighting for cleaning.
8. Facilities with a capacity of 20 children or less shall have: 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: 1) Hand washing only 2) Food preparation only.	8. No storage of toothbrushes or mouthable toys.
J. INFANT / TODDLER UNITS	
9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991 , shall have: 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: 1) Hand washing only 2) Food preparation only.	1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have: 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.	2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.
K. DIAPERING AREA	
	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.
L. REFUSE DISPOSAL	
	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.

H. CATERED FOODS	OBSERVATIONS
1. Catered food from inspected and approved source. NA	<p>NOTE: Lunch Menu and Temperatures Tacos: reheated meat 208F Corn (heated from freshly opened can) Fresh apples</p> <p>Kenmore refrigerator, kitchen: ambient 44-45F Kenmore freezer, kitchen: ambient 10 Kenmore freezer, laundry room: ambient 20F Roper refrigerator, laundry room: ambient 34F Roper freezer, laundry room: ambient 4</p>
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>NOTE: Hamburger is cooked, cooled, dated, frozen, and reheated at later use. According to owner, the food is not monitored during the cooling process. Please monitor time and temperature: cool from 135F to 70F within two hours, and from 70F to 41F within another four hours. Reheat to a minimum temperature of 165F for 15 seconds.</p>	

The above facility has been inspected and <input type="checkbox"/> does <input checked="" type="checkbox"/> 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
<i>Rose Mier</i>	(573)431-1947	10/15/19	<i>Debra Thomas</i>
			DATE
			10/15/19

Sanitation Inspection Report

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SECTION #**OBSERVATIONS**

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

E8 - O: Clean mixer beaters were stored in the same drawer as non-sanitized items in the kitchen.

R: Clean equipment shall be stored to prevent contamination while in storage.

COS by removing and placing in 3-vat sink

E9 - O: A can of Hot Shot insecticide was stored under the kitchen sink. The insecticide was not approved for use in a kitchen.

R: Insecticides shall be labeled for use in kitchens.

COS by disposing

A4 - O: A can of Glade air freshener was stored under the kitchen sink.

R: There shall be no masking of odors.

F1 - O: Debris observed on the container holding flour in the cabinet above the kitchen sink.

R: Food equipment shall be clean to sight and touch.

G2 - O: Some of the baking equipment had the non-stick coating peeling or scratched, and other equipment had baked-on debris to the point that they are not cleanable.

R: Food equipment shall be in good repair.

A1 - O: Debris observed in the oven drawer and equipment in the drawer.

R: Facility shall be free of unsanitary conditions.

E8 - O: A bag of apples was stored on the floor in the kitchen.

R: Food shall be stored a minimum of six inches off the floor.

F1 - O: Debris observed inside the microwave in the kitchen.

R: Food equipment shall be clean and sanitized.

E16 - O: Opened packages of deli meat, stored in the refrigerator, were not labeled for disposition.

R: Refrigerated potentially hazardous food shall be labeled with a 7-day discard date after opening or preparation.

COS by labeling with a disposal date.

E2 - O: Two home-canned jars of jelly were in the kitchen refrigerator.

R: Food shall be from an approved source.

COS by disposing

E6 - O: The Kenmore kitchen refrigerator had an ambient temperature of 44-45F, and the milk had a temperature of 49F.

R: Food shall be held at 41F or lower.

COS by adjusting thermostat, final temperature was 39F, and voluntarily disposing of milk.

E8 - O: Raw chicken was stored touching ready-to-eat food in the Kenmore upright freezer in the laundry room.

R: Food shall be stored to prevent cross-contamination.

E8 - O: Paper plates were stored on the floor in the laundry room. Food related items shall be stored to prevent contamination, at least six inches off the floor.

E12 - O: A bag of hamburger was stored on the countertop. According to owner, it was thawed and left on the counter.

R: Food shall be thawed in the refrigerator, under cold running water, or microwaved if cooked immediately after.

COS by disposing of meat.

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

Rose Mier

(573)431-1947

10/15/19

SIGNATURE OF CHILD CARE PROVIDER

DATE

D Debra Thomas

10/15/19

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NOTES**THREE to FIVE CRAFT ROOM**

A3 - O: Spider webs were observed in the top of the closet.

R: There shall be no evidence of pests, spiders, insects.

A1 - O: Wallpaper was peeling from the walls and ceiling, and holes observed at the ceiling, in the closet.

R: Facility shall be free of unsanitary conditions.

A8 - O: Coppertone sunscreen, neutralizer and hair dye containers were stored in a drawer accessible to children.

R: Toxics shall be stored in an area that inaccessible to children. NOTE: Labeling on containers shall reflect what the container holds. Containers that once held toxins (chemicals) shall not be used for child-contact items, such as craft supplies.

A2 - O: The CCA treated wood play equipment was not sealed this year.

R: CCA treated lumber shall be sealed yearly.

REINSPECTION ON NOVEMBER 1, 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.

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

Rae Mier (573)431-1947 10/15/19

SIGNATURE OF CHILD CARE PROVIDER

DATE

Debra Thomas 10/15/19