

	CODES X = Non-Compliance Noted
Departure Time	N.O. = Not Observed N.A. = Not Applicable  * = Discussed and Agrees
Date 10-25-19	to comply with requirements

	10-25-19	requirements	
Initial Annual Reinspection Lead Special Circumstance			
Patches and Pigtails Childcare / Vickie Degonia	00102275		
ADDRESS (Street, City, State, Zip Code) 2405 Reese St., Bonne Terre, MO 63628		INSPECTOR'S NAME (Print)  John Wiseman	
An inspection of the premises of your facility has been made on the above date. Ar			
A. GENERAL	E. FOOD PROTECTION		
Premises cean and free of unsanitary conditions.	Food from approved source and in sound condition	on; no excessively dented cans.	
Premises free of environmental hazards observed	No use of home canned food. No unpasteurized	milk.	
No evidence of insects, spiders, rodents or pest harborage.	If meals are served, kitchens shall have adequate		
Well ventilated, no evidence of mold, noxious or harmful odors.	food safely with a minimum of a stove or other cooking equipment sized to meet		
Screens on windows and doors used for ventilation in good repair.	the needs of the facility; a two compartment sink w and a refrigerator.	ith not and cold running water;	
No indication of lead hazards.	5	ad aggs to 165° F. park to 145° F	
7. No toxic or dangerous plants accessible to children.	4. Ground beef cooked to 155° F; poultry and poole and all other foods cooked to at least 140° F. All		
Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items.	Precooked food reheated to 165°.    The cooked food reheated to 165°.   The cooked food reheated		
	6. Food requiring refrigeration stored at 41°F or be		
All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	<ol> <li>Refrigerator 41° For below, accessible readable in freezer frozen solid.</li> </ol>	thermometer required. Foods	
10. Hotwater temperature at sinks accessible to children - 100° - 120° F.  Temp at time of Inspection 113 °F.	8. Metal stemmed thermometer reading 0° - 220° F ir temperatures. (Also use to check hot water temperat		
11. Pets free of disease communicable to man.	Food, food related items, and utensils covered and	stored to prevent contamination by	
12. Pets living quarters clean, and well maintained.	pests, toxic agents, cleaning agents, water drain		
Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	other foods.  10. Food, toxic agents, cleaning agents not in their original containers properly		
Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	labeled.		
B. WATER SUPPLY (circle type)	11. No food or food related items stored or prepared in o	liapering areas or bathrooms.	
COMMUNITY NON-COMMUNITY PRIVATE X	12. Food stored in food grade containers only.		
HIGH HAZARD CROSS CONNECTIONS	13. Food thawed under refrigeration, 70° F running w	ater, or microwave (if part of the	
PRIVATE SYSTEMS ONLY:	cooking process).		
Constructed to prevent contamination.	14. No animals in food preparation or food storage a		
Meets MDOH-SCCR requirements/meets local requiremetns	15. No eating, drinking, and/or smoking during food preparation.		
A. Bacteriological sample results. <u>acceptable</u>	16. Food served and not eaten shall not be re-served to children in care.  F. CLEANING AND SANITIZING		
B. Chemical (Prior SCCR Approval Needed)	Food utensils washed, rinsed and air dried.		
C. SEWAGE (circle type)	Single service items used only once.		
COMMUNITY ON-SITE X  DNR Regulated System - Type:	Food contact surfaces cleaned in place are washed, rinsed, and sanitized after each use with approved agents.		
DOH Regulated System - Type: sewage tank with dispersal field	Infant/toddler toys, washed, rinsed and air dried fluids, when soiled or at least daily.	after contact with body	
1. Functioning properly at time of inspection. (circle)  2. Single-Family residence lot consisting of (circle)  Yes No Yes No	Diapering surface and potty chairs washed, rinse with approved agents.	ed and sanitized after each use	
three acres or more.  3. Health hazard to children. (circle)  Yes No	Test kits available to check proper concentration	of sanitizing agents	
	Soiled laundry stored and handled in a manner was a solution of the content and the conte		
Meets MDOH-SCCR requirements/meets local requirements.	and food related items and child contact items.		
D. HYGIENE	G. REFUSE DISPOSAL		
Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	Adequate number of containers.		
Care givers and children wash hands BEFORE: preparing, serving, and eating food;	Clean, nonabsorbent, insect and rodent proof.     Outside refuse containers covered at all times.		
glove use. AFTER :toileting, diapering, assisting with toileting, nose blowing, handling		- to shildren	
raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating,	Inside containers covered when full or accessible to children.		
smoking, and as necessary.  2. An empty sink available in kitchen to wach hands during food proparation.	Soiled diapers stored in solid, nonabsorbent con-	ainer with tight fitting lid	
An empty sink available in kitchen to wash hands during food preparation.	located in the diapering area.		
Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering.			
Personnel preparing food free of infection or illness.			

Family Child Care Home Sanitation Inspection Report			
FACILITY NAME: Patches and Pigtails Childcare / Vickie Degonia		ovn: 001022753	DATE 10-25-19
NOTES			
All violations observed during the annual inspection have been corre	cted.		
Note: The family pet dog is Annie. The pet dog Gidget is deceased. November 30, 2019. Please forward proof of vaccination for this anii	Annual vaccination a mal to the St. Francois	gainst rabies for Annie is County Health Center.	due on
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The characteristic for the bear inspected and \(\sigma\) and \(\sigma\)	o inancetor has discussed 4-	a inquien marked by an estable! (4)	and/or marked by
		e issues marked by an asterisk (*) emply with these requirements.	анилог птагкей бу
V///11	IATURE OF CHILD CARE PROVIDER		DATE
573-431-1947 10-25-19	1/10	Victor	10-25-19
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