### A. GENERAL

1. Clean and free of unsanitary conditions.  
2. No environmental hazards observed.  
3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage.  
4. Well ventilated, no evidence of mold, noxious or harmful odors.  
5. Screens on windows and doors used for ventilation in good repair.  
6. No indication of lead hazards.  
7. Medicines and other toxic agents not accessible to children.  
8. Medical supplies such as needles, syringe, and lancet are stored in cases, not on open shelves.  
9. No toxic or dangerous plants accessible to children.  
10. Food stored in food grade containers only.  
11. Pets free of disease communicable to man.  
12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).  
13. No animals in food preparation or food storage areas.  
14. Refrigerated potentially hazardous foods properly marked with 7-day discard date.  
15. A minimum of 18” separation between drinking fountains & hand sinks.  
16. No high hazards cross-connections.

### E. FOOD PROTECTION

1. Food from approved source and in sound condition; no excessively dented cans.  
2. No use of home canned food.  
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. Precooked food reheated to 165°.  
5. Food requiring refrigeration stored at 41°F or below.  
6. Refrigerator 41°F or below; accessible readable thermometer required. Foods in freezer frozen solid.  
7. Metal-stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)  
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.  
9. Food, toxic agents, cleaning agents not in their original containers properly labeled.  
10. No food or food related items stored or prepared in diapering areas or bathrooms.  
11. Food stored in food grade containers only.

### B. WATER SUPPLY (circle type)

#### COMMUNITY

<table>
<thead>
<tr>
<th>PRIVATE SYSTEMS ONLY</th>
</tr>
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<tbody>
<tr>
<td>1. Constructed to prevent contamination.</td>
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#### NON-COMMUNITY

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### C. SEWAGE (circle type)

#### COMMUNITY

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<tbody>
<tr>
<td>1. DNR Regulated System:</td>
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<tr>
<td>Type:</td>
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<tr>
<td>2. DHSS Regulated System:</td>
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#### ON-SITE

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</table>

### 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.

### F. CLEANING AND SANIZITING

1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.  
2. All utensils and toys air dried.  
3. The following items washed, rinsed and sanitized after each use:  
   - Food utensils  
   - Food contact surfaces including eating surfaces, high chairs, etc.  
   - Potty chairs and adapter seats.  
   - Diapering surface  
   - All toys that have had contact with body fluids.  
4. The following items are washed, rinsed and sanitized at least daily:  
   - Toilets, urinals, hand sinks.  
   - Non-absorbent floors in infant/Toddler spaces.  
   - 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.
The above facility has been inspected and ☑ 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: [Signature]

Telephone: (573)431-1947

Date: 2/27/19

Signature of Child Care Provider: [Signature]

Date: 2/27/19

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**G. FOOD EQUIPMENT AND UTENSILS**

1. Single service items not reused.
2. All food equipment and utensils in good repair.
3. Food preparation and storage areas have adequate lighting.
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.
5. Facilities shall have mechanical refrigeration for facility use only.
   Exception: License-Exempt facilities approved BEFORE October 31, 1997
6. No carpeting or absorbent floor coverings in food preparation area.
7. Adequate preparation and storage equipment for hot foods.
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.
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.
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.

**H. CATERED FOODS**

1. Catered food from inspected and approved source.
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.

**I. BATHROOMS**

1. Cleaned as needed or at least daily.
2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.
3. Facilities approved AFTER October 31, 1991 have:
   Enclosed with full walls and solid doors. Doors closed when not in use.
4. Facilities approved AFTER October 31, 1998 have:
   Mechanically vented to prevent molds and odors.
5. Hand washing sinks located in or immediately adjacent to the bathroom.
6. No carpeting or absorbent floor coverings.
7. Sufficient lighting for cleaning.
8. No storage of toothbrushes or mouthable toys.

**J. INFANT / TODDLER UNITS**

1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.
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.

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**NOTE: Temperatures, in degrees Fahrenheit:**

Kenmore refrigerator/kitchen: ambient 39, milk 42
Kenmore freezer/kitchen: ambient 12
Handwashing sinks, Bathrooms, main floor: 114, 112
Handwashing sinks, infant room: 111, 113
Handwashing sinks, ones room: 114, 113
Refrigerator, ones room: ambient 41, soy milk 37
Freezer, ones room: ambient 10
Refrigerator, threes room: ambient 40, milk 37
Freezer, threes room: ambient 11
Handwashing sinks, 3’s room: 93, 93
Refrigerator, school age room: ambient 36, milk 35
Freezer, school age room: ambient: 0
Twos refrigerator: ambient 40, milk 39
Twos freezer: ambient: 0
Water at handwashing sink, twos room, 111

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NOTE: Menu

Chicken and rice (chicken cooked from raw) - 211 from oven
Green beans (freshly opened from can) - 164°F on stovetop
Applesauce
**Sanitation Inspection Report**

**Facility Name:** Abundant Blessings Christian Daycare & Preschool/Jessica Zimmerman  
**DVN:** 001916298  
**Date:** 2/27/19

**Section #** | **Observations**
--- | ---
**KITCHEN, UPSTAIRS**
E7 - O: Two cook’s thermometers were not accurate, off by more than 3 degrees F.  
R: Food thermometers shall be accurate.  
COS by calibrating thermometers

F3b - O: The inside of the microwave was dirty.  
R: Food equipment shall be washed, rinsed, and sanitized.  
COS by cleaning and sanitizing inside of microwave.

**PRE-K ROOM, UPSTAIRS**
A1 - O: The play rugs in the main upstairs play area were dirty.  
R: Facility shall be clean and free of unsanitary conditions.

A1 - O: Accumulation of debris observed under the rugs in the play room on the main floor.  
R: Facility shall be clean.

A1 - O: The vent fan cover in the bathroom 1 in the main floor was dirty.  
R: Facility shall be clean and free of unsanitary conditions.

I3 - O: The bathroom door on bathroom 1 on the main floor was open when not in use.  
R: Bathroom doors shall be closed when not in use.  
COS by shutting door

**ONES ROOM**
F3c - O: Soil observed on the underside of the adapter seat in the one’s room.  
R: Adapter seats shall be washed, rinsed, and sanitized after each use.  
COS by cleaning and sanitizing

**FOURS ROOM**
F1 - O: The chlorine concentration in the spray sanitizer bottle was greater than 200 ppm.  
R: Chlorine concentration for clean-in-place sanitizing shall be between 100 and 200 ppm.  
COS by remaking to correct concentration

**DOWNTAIRS THREEES ROOM**
A1 - O: Dust accumulation observed on the fan vent cover in the bathroom.  
R: Facility shall be clean and free of unsanitary conditions.  
COS by cleaning

A10 - O: The water temperature at both handwashing sinks used by children was 93F.  
R: Water temperature shall be between 100 and 120F at sinks used by children.  
COS by resetting water heater; final temperature was 103F.

**DOWNTAIRS SCHOOL AGE ROOM**
A8 - O: A bottle of styling gel was stored in the bottom cabinet in the area with the tables.  
R: Toxic items shall not be accessible to children.  
COS by placing in an area inaccessible to children.

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] | (573)431-1947 | 2/27/19

**Signature of Child Care Provider** | **Date**  
--- | ---
[Signature] | 2/27/19
FACILITY NAME: Abundant Blessings Christian Daycare & Preschool/Jessica Zimmerman
DVN: 001916298
DATE 2/27/19

NOTES

F4a - O: Black spots, possibly mold, observed inside the toilet at the water level.
  R: Toilets shall be washed, rinsed, and sanitized at least daily.
  COS by cleaning
A9 - O: There was no hot water at the handwashing sinks in bathrooms in the main room, as they were turned off at the valves
  R: Handwashing sinks shall have hot water between 100 and 120F.
  COS by turning on the valves, and discussion with owner who agreed to keep hot water on. She was concerned children might burn themselves; she is going to replace the water heater for the downstairs area.
F4a - O: The toilet in the two's bathroom was dirty.
  R: Toilets shall be washed, rinsed, and sanitized daily.
  COS by cleaning
A1 - O: Water drained slowly in the sink vat of the 2's bathroom.
  R: Facility shall be free of unsanitary conditions.
L3 - O: Trash bags were observed outside the dumpster.
  R: All trash shall be stored in covered containers outside.
  NOTE: according to owner, neighbors placed their trash by the dumpster.
  COS by placing trash in dumpster.
A16 - O: A hose was connected to a hose bibb at the faucet of the mop sink in the basement.
  R: There shall be no high hazard cross connections. Please install an ASSE rated hose bibb vacuum breaker.

NOTE: a section of the fence for the playground was broken the night prior to this inspection. Children are using the 3-year old playground that is enclosed. According to the owner, the fence will be repaired this afternoon.

REINSPECTION DATE: March 4, 2019