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. No toxic or dangerous plants accessible to children.  
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.  
9. All sinks equipped with mixing faucets or combination faucets with hot and cold water running under pressure.  
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection: 111°F.  
11. Pets free of disease communicable to man.  
12. Pets living quarters clean, and well maintained.  
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.  
15. A minimum of 18” separation between drinking fountains & hand sinks.  
16. No high hazards cross-connections.

B. WATER SUPPLY (circle type)

COMMUNITY  NON-COMMUNITY  PRIVATE

PRIVATE SYSTEMS ONLY

1. Constructed to prevent contamination.  
2. Meets DHSS-SCCR water quality requirements.
   A. Bacteriological sample results.  
   B. Chemical (Prior SCCR Approval Needed)

C. SEWAGE (circle type)

COMMUNITY  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.

E. FOOD PROTECTION

1. Food from approved source and in sound condition; no excessively dented cans.  
2. No use of home canned food. No unpasteurized milk.  
3. Ground beef cooked to 155°F; poultry and poached 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°F.  
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. Temp at time of Inspection: SEE PAGE 2 °F.  
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 served and not eaten shall not be re-served to children in care.  
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. No eating, drinking, and/or smoking during food preparation.  
15. Food served and not eaten shall not be re-served to children in care.  
16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.  

F. CLEANING AND SANITIZING

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:  
   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.
Facility Name: Debbie's Tiny Tots / Debra Thomas

**G. FOOD EQUIPMENT AND UTENSILS**

1. Single service items not reused. **X**
2. All food equipment and utensils in good repair. **X**
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. **NA**
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.

**SECTION # OBSERVATIONS**

NOTE: Lunch Menu and Temperatures
Tacos: reheated meat 208°F
Corn (heated from freshly opened can)
Fresh apples

Kenmore refrigerator, kitchen: ambient 44-45°F
Kenmore freezer, kitchen: ambient 10°F
Kenmore freezer, laundry room: ambient 20°F
Roper refrigerator, laundry room: ambient 34°F
Roper freezer, laundry room: ambient 4°F

**The above facility has been inspected**
and **X** does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services - Section for Child Care Regulation.

Signature of Inspector: Bri Mier
Telephone: (573)431-1947
Date: 09/15/19

Signature of Child Care Provider: Debra Thomas
Date: 09/15/19
## Sanitation Inspection Report

### Centers, Group Homes and License-Exempt Facilities

**FACILITY NAME:**
Debbie’s Tiny Tots / Debra Thomas

**DVN:**
000417258

**DATE:**
10/15/19

<table>
<thead>
<tr>
<th>SECTION #</th>
<th>OBSERVATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>E8 - O:</td>
<td>Clean mixer beaters were stored in the same drawer as non-sanitized items in the kitchen.</td>
</tr>
<tr>
<td></td>
<td>R: Clean equipment shall be stored to prevent contamination while in storage.</td>
</tr>
<tr>
<td></td>
<td>COS by removing and placing in 3-vat sink</td>
</tr>
<tr>
<td>E9 - O:</td>
<td>A can of Hot Shot insecticide was stored under the kitchen sink. The insecticide was not approved for use in a kitchen.</td>
</tr>
<tr>
<td></td>
<td>R: Insecticides shall be labeled for use in kitchens.</td>
</tr>
<tr>
<td></td>
<td>COS by disposing</td>
</tr>
<tr>
<td>A4 - O:</td>
<td>A can of Glade air freshener was stored under the kitchen sink.</td>
</tr>
<tr>
<td></td>
<td>R: There shall be no masking of odors.</td>
</tr>
<tr>
<td>F1 - O:</td>
<td>Debris observed on the container holding flour in the cabinet above the kitchen sink.</td>
</tr>
<tr>
<td></td>
<td>R: Food equipment shall be clean to sight and touch.</td>
</tr>
<tr>
<td>G2 - O:</td>
<td>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.</td>
</tr>
<tr>
<td></td>
<td>R: Food equipment shall be in good repair.</td>
</tr>
<tr>
<td>A1 - O:</td>
<td>Debris observed in the oven drawer and equipment in the drawer.</td>
</tr>
<tr>
<td></td>
<td>R: Facility shall be free of unsanitary conditions.</td>
</tr>
<tr>
<td>E8 - O:</td>
<td>A bag of apples was stored on the floor in the kitchen.</td>
</tr>
<tr>
<td></td>
<td>R: Food shall be stored a minimum of six inches off the floor.</td>
</tr>
<tr>
<td>F1 - O:</td>
<td>Debris observed inside the microwave in the kitchen.</td>
</tr>
<tr>
<td></td>
<td>R: Food equipment shall be clean and sanitized.</td>
</tr>
<tr>
<td>E16 - O:</td>
<td>Opened packages of deli meat, stored in the refrigerator, were not labeled for disposition.</td>
</tr>
<tr>
<td></td>
<td>R: Refrigerated potentially hazardous food shall be labeled with a 7-day discard date after opening or preparation.</td>
</tr>
<tr>
<td></td>
<td>COS by labeling with a disposal date.</td>
</tr>
<tr>
<td>E2 - O:</td>
<td>Two home-canned jars of jelly were in the kitchen refrigerator.</td>
</tr>
<tr>
<td></td>
<td>R: Food shall be from an approved source.</td>
</tr>
<tr>
<td></td>
<td>COS by disposing</td>
</tr>
<tr>
<td>E6 - O:</td>
<td>The Kenmore kitchen refrigerator had an ambient temperature of 44-45F, and the milk had a temperature of 49F.</td>
</tr>
<tr>
<td></td>
<td>R: Food shall be held at 41F or lower.</td>
</tr>
<tr>
<td></td>
<td>COS by adjusting thermostat, final temperature was 39F, and voluntarily disposing of milk.</td>
</tr>
<tr>
<td>E8 - O:</td>
<td>Raw chicken was stored touching ready-to-eat food in the Kenmore upright freezer in the laundry room.</td>
</tr>
<tr>
<td></td>
<td>R: Food shall be stored to prevent cross-contamination.</td>
</tr>
<tr>
<td>E8 - O:</td>
<td>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.</td>
</tr>
<tr>
<td>E12 - O:</td>
<td>A bag of hamburger was stored on the countertop. According to owner, it was thawed and left on the counter.</td>
</tr>
<tr>
<td></td>
<td>R: Food shall be thawed in the refrigerator, under cold running water, or microwaved if cooked immediately after.</td>
</tr>
<tr>
<td></td>
<td>COS by disposing of meat.</td>
</tr>
</tbody>
</table>

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**
Debbie Min

**TELEPHONE**
(573)431-1947

**DATE**
10/15/19

**SIGNATURE OF CHILD CARE PROVIDER**
Debra Thomas

**DATE**
10/15/19
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.

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.

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