### 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 running water under pressure.
10. Hot water temperature at sinks accessible to children - 100°- 120° 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)

<table>
<thead>
<tr>
<th>COMMUNITY</th>
<th>NON-COMMUNITY</th>
<th>PRIVATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Constructed to prevent contamination.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. Meets DHSS-SCCR water quality requirements.</td>
<td>A. Bacteriological sample results.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>B. Chemical (Prior SCCR Approval Needed)</td>
<td></td>
</tr>
</tbody>
</table>

### C. SEWAGE (circle type)

<table>
<thead>
<tr>
<th>COMMUNITY</th>
<th>ON-SITE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. DNR Regulated System: Type:</td>
<td></td>
</tr>
<tr>
<td>2. DHSS Regulated System: Type:</td>
<td>Meets DHSS-SCCR requirements.</td>
</tr>
<tr>
<td>3. Meets local requirements.</td>
<td></td>
</tr>
</tbody>
</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: toiletting, diapering, assisting with toiletting, 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.
4. Food from approved source and in sound condition; no excessively dented cans.
5. No use of home canned food. No unpasteurized milk.
6. Precooked food reheated to 165°.
7. Refrigerator 41°F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp at time of inspection see pg. 2.° F.
8. Food requiring refrigeration stored at 41°F or below.
9. 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.
10. Food, toxic agents, cleaning agents not in their original containers properly labeled.
11. Food stored in food grade containers only.
12. All items requiring sanitization shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.
13. All utensils and toys air dried.
14. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.
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.

### E. FOOD PROTECTION

1. Food stored in food grade containers only.
2. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).
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. Food requiring refrigeration stored at 41°F or below.
5. Food requiring refrigeration stored at 41°F or below.
6. Food requiring refrigeration stored at 41°F or below.
7. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.

### F. CLEANING AND SANITIZING

1. All items requiring sanitization shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.
2. Food contact surfaces including eating surfaces, high chairs, etc.
4. All toys that have had contact with body fluids.
5. Toilet, urinals, hand sinks.
7. Infant/Toddler toys used during the day.
8. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.
9. Appropriate test strips available and used to check proper concentration of sanitizing agents.
10. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.
I. BATHROOMS

1. Single service items not reused.
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, insound 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

LUNCH MENU & TEMPERATURES, in degrees Fahrenheit
Polish sausage, fully cooked, in oven: 175-176
Green beans - freshly opened from can; stovetop 181
Fruit cocktail
Milk, in kitchen refrigerator - 39

Whirlpool refrigerator/freezer in kitchen; ambient 35, 20
Whirlpool refrigerator/freezer in kitchen, ambient: 38, 12
Chest freezer in kitchen, ambient: 0

Water at handwashing sink in dining room: 108, 111
Water at children's bathroom handwashing sink: 108, 108
**OBSERVATIONS**

<table>
<thead>
<tr>
<th>SECTION #</th>
<th>OBSERVATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>E8:</td>
<td>O - Raw shell eggs were stored above cheese in the kitchen refrigerator. &lt;br&gt; R - Food shall be stored to protect it from cross contamination with other foods (raw foods below fully-cooked foods) &lt;br&gt; COS - by arranging so raw eggs are below ready-to-eat foods</td>
</tr>
<tr>
<td>E8:</td>
<td>O - Raw chicken was stored next to an opened bag of ice, and a package of fully-cooked Polish sausage was stored on top of a box of raw sausage patties. &lt;br&gt; R - Food shall be stored to protect it from cross contamination with other foods &lt;br&gt; COS - by rearranging food so all raw chicken is on the bottom and the fully-cooked foods and ice are located separately</td>
</tr>
<tr>
<td>E2:</td>
<td>O - Raw shell eggs are pooled and used for scrambled eggs. &lt;br&gt; R - Raw eggs shall be pasteurized when pooled and served to pre-school children. NOTE: unpasteurized eggs may be used for baked foods and for hard boiled eggs. &lt;br&gt; COS - by discussion with facility PIC and kitchen staff, who agreed to purchased pasteurized liquid eggs for pooling.</td>
</tr>
<tr>
<td>F3a:</td>
<td>O - Dried debris observed on the blade of the hand-held can opener in the kitchen drawer. &lt;br&gt; R - Food contact surfaces shall be cleaned and sanitized after use. &lt;br&gt; COS - by placing in 3-vat sink for cleaning.</td>
</tr>
<tr>
<td>E6 -</td>
<td>O - The thermometer in the Whirlpool refrigerator in the kitchen red 50F when the actual temperature was 38F &lt;br&gt; R - Thermometers in refrigeration units shall be accurate to within 3F. &lt;br&gt; COS - by replacing thermometer with a new thermometer.</td>
</tr>
<tr>
<td>E7 -</td>
<td>O - One cook's thermometer read 29F, when the actual temperature was 32F in a glass of ice water. &lt;br&gt; R - Cooking thermometers shall be accurate to within 2F. &lt;br&gt; COS - by calibrating thermometer to read correct temperature.</td>
</tr>
</tbody>
</table>

**NOTE:** Cooling food was not observed. If food is cooled, time and temperature shall be monitored. Please ensure food is cooled from 135F to 70F within two hours, and from 70F to 41F within another four hours. If the first benchmark is not met, reheat food to 165F and begin process again, or discard food. If second benchmark is not met, discard the food. To facilitate cooling, divide into smaller portions, place into shallow pans, stir with an ice paddle, nest in a container of ice water, or use ice as an ingredient.

| I3 -       | O: The top half of the split door of the bathroom was left open during this visit. <br> R: Bathroom doors shall be closed when not in use. <br> COS - by discussion with PIC the rule |

The above facility has been **inspected** and [X] 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.