A. GENERAL REQUIREMENTS

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 indications 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. Temp at time of inspection (°F): 111 112 111 98.
11. Pets free of diseases communicable to man.
12. Pets living quarters clean and well maintained.
15. A minimum of 18” separation between drinking fountains & hand sinks.
16. No high hazard cross-connections.

B. WATER SUPPLY (check type)

- COMMUNITY
- NON-COMMUNITY
- PRIVATE

1. Constructed to prevent contamination.
2. Meets MDHSS-BEHS water quality requirements.
   A. Bacteriological sample results:
   B. Chemical sample results:

C. SEWAGE (check type)

- COMMUNITY
- ON-SITE

1. DNR Regulated System:
   Type:
2. DHSS Regulated System:
   Type:
   Meets DHSS-BEHS requirements.
3. Meets local requirements.

D. HYGIENE

1. Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods.
2. Caregivers 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. Personal preparing/serving food is free of infection or illness.

E. FOOD PROTECTION

1. Food from an 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. All other foods cooked to at least 135°F. All hot food kept at 135°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 the time of inspection (°F): 41 41.
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, pets, 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.
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 surfaces;
   E. All toys that have had contact with body fluids.
4. The following items washed, rinsed and sanitized at least daily:
   A. Toilets, urinals and 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 related items and child contact items.
## I. BATHROOMS

1. Cleaned as needed or at least daily.
2. Paper towels stored and dispensed in a manner that minimizes contamination.

### Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse

| A | 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.

### 1. Facilities with the capacity of 20 children or less shall have:

- Hand washing sinks located in food preparation area labeled as:
  1. Hand washing only.
  2. Food preparation only.

### 2. Facilities approved after October 31, 1991, shall have:

- Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse

  | A | 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 |

- 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.

### 3. Facilities approved after October 31, 1998 have:

- Mechanically ventilated to prevent molds and odors.

### K. DIAPERING AREA

1. 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.

### L. REFUSE DISPOSAL

1. Adequate number of containers.
2. Clean, nonabsorbent, in sound condition.

### NOTES AND INFORMATION

**TEMPERATURES**, in degrees Fahrenheit:
- Milk, kitchen refrigerator 40
- Water, handwashing sink in pink bathroom: 102.8
- Water, handwashing sink in purple room: 108
- Water, handwashing sink in lime room: 107

**NOTE:** This facility does not use the services of a caterer.

### Menu:

- Fish sticks (fully cooked, frozen) - 209 (oven)
- Peas (canned) - 181°F, stovetop
- Peaches (freshly opened canned)
- Bread, catsup

### NOTES AND INFORMATION

- 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.
## Sanitation Inspection Report

**Facility Name:** Hassell Ivy League / Nicole Hassell  
**Facility Number:** 002617083  
**Date:** Mar 18, 2019

### Observations

<table>
<thead>
<tr>
<th>Code</th>
<th>Required</th>
<th>Observed</th>
</tr>
</thead>
<tbody>
<tr>
<td>F - 4A</td>
<td>Handwashing sinks shall be cleaned at least daily and used only for handwashing. COS</td>
<td>The handwashing sink in the kitchen was dirty and appeared to be used for purposes other than handwashing.</td>
</tr>
<tr>
<td>I - 2</td>
<td>Paper towels shall be provided in a sanitary manner at all handwashing sinks.</td>
<td>There were no paper towels at the handwashing sink in the kitchen.</td>
</tr>
<tr>
<td>F - 1</td>
<td>Chlorine concentration shall be between 100 and 200 ppm.</td>
<td>The chlorine concentration in sanitizer solutions, stored in gallon jugs beneath the 3-vat sink, was greater than 200 ppm.</td>
</tr>
<tr>
<td>E - 9</td>
<td>Toxic items shall be labeled with the common name of the contents.</td>
<td>One gallon container of sanitizer was not legibly labeled.</td>
</tr>
<tr>
<td>A - 16</td>
<td>There shall be no high-hazard cross connections.</td>
<td>The spring-loaded shower head at the 3-vat sink rested below the rim of the sink.</td>
</tr>
<tr>
<td>E - 16</td>
<td>Food that is prepared on-site or commercially prepared and opened shall be labeled with a 7-day disposition date, which is the day of opening or preparing plus an additional six days. Food that is past the disposition date shall be discarded.</td>
<td>Opened, commercially prepared food (hot dogs, bologna, almond milk, peas, corn) held in the kitchen refrigerator were not labeled with the disposition date. NOTE: according to owner, the peas were opened on March 11 and the broth in November.</td>
</tr>
<tr>
<td>E - 8</td>
<td>Food shall be stored and handled to prevent contamination by individuals.</td>
<td>A sippy cup containing tea was stored inside a cubby in the dining room, accessible to children.</td>
</tr>
<tr>
<td>L - 4</td>
<td>Trash cans containing food shall be tightly covered when not in use.</td>
<td>The trash can in the dining room, containing food, was not covered.</td>
</tr>
<tr>
<td>F - 3C</td>
<td>Adapter seats shall be washed, rinsed, and sanitized after each use.</td>
<td>Debris observed on the underside of the adapter seat in the bathroom in the teal room.</td>
</tr>
<tr>
<td>I - 3</td>
<td>Bathroom doors shall be closed when not in use.</td>
<td>The door to the bathroom in the boy's hallway bathroom was open.</td>
</tr>
<tr>
<td>F - 3C</td>
<td>Adapter seats shall be washed, rinsed, and sanitized after each use.</td>
<td>The adapter seat in the pink bathroom was dirty on the underside.</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 - Bureau of Environmental Health Services.

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:** 431.1947  
**Date:** 3/18/19  
**Signature of Child Care Provider:**  
**Date:** 3/18/19

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**See Additional Documentation on Page 4**
<table>
<thead>
<tr>
<th>Section</th>
<th>OBSERVATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>A - 1</td>
<td>OBSERVED: Debris observed on the ceiling fan in the pink room. Facility shall be clean and free of unsanitary conditions.</td>
</tr>
<tr>
<td>E - 8</td>
<td>OBSERVED: Owner placed bread on plates with bare hands. Single-use gloves were not available. There shall be no bare-hand contact with ready-to-eat foods. NOTE: the bread was discarded; tongs were used to hold and move bread.</td>
</tr>
<tr>
<td>A - 1</td>
<td>OBSERVED: The short diapering station sink in the lime room did not drain well. Facility shall be free of unsanitary conditions.</td>
</tr>
<tr>
<td>A - 14</td>
<td>DISCUSSED: Wading pools were used last summer without filtration or chlorination. Wading pools shall have filtration and chlorination; logs shall be kept on water quality. COS - owner decided to not use wading pools.</td>
</tr>
<tr>
<td>A - 13</td>
<td>DISCUSSED: Reptiles on the premises were discussed. Owner was aware that reptiles are not permitted, nor are birds of the parrot family without proof of vaccination.</td>
</tr>
</tbody>
</table>

REINSPECTION DATE March 25, 2019