## GENERAL REQUIREMENTS

<table>
<thead>
<tr>
<th>Requirement</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Clean and free of unsanitary conditions.</td>
<td>N.O.</td>
</tr>
<tr>
<td>2. No environmental hazards observed.</td>
<td>N.O.</td>
</tr>
<tr>
<td>3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage.</td>
<td>N.O.</td>
</tr>
<tr>
<td>4. Well ventilated, no evidence of mold, noxious or harmful odors.</td>
<td>N.O.</td>
</tr>
<tr>
<td>5. Screens on windows and doors used for ventilation in good repair.</td>
<td>N.O.</td>
</tr>
<tr>
<td>6. No indications of lead hazards.</td>
<td>N.O.</td>
</tr>
<tr>
<td>7. No toxic or dangerous plants accessible to children.</td>
<td>N.O.</td>
</tr>
<tr>
<td>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.</td>
<td>N.O.</td>
</tr>
<tr>
<td>9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.</td>
<td>N.O.</td>
</tr>
<tr>
<td>10. Hot water temperature sinks accessible to children: 100°-120° F.</td>
<td>N.O.</td>
</tr>
<tr>
<td>11. Pets free of diseases communicable to man.</td>
<td>N.O.</td>
</tr>
<tr>
<td>12. Pets living quarters clean and well maintained.</td>
<td>N.O.</td>
</tr>
<tr>
<td>13. Reptiles prohibited on the premises. Birds of the Parrot Family tested for Ptauciosis.</td>
<td>N.O.</td>
</tr>
<tr>
<td>15. A minimum of 18&quot; separation between drinking fountains &amp; hand sinks.</td>
<td>N.O.</td>
</tr>
<tr>
<td>16. No high hazard cross-connections.</td>
<td>N.O.</td>
</tr>
</tbody>
</table>

## WATER SUPPLY

- **COMMUNITY**: Meets MDHSS-BEHS water quality requirements.
- **ON-COMMUNITY**: N.O.
- **PRIVATE**:

## SEWAGE

- **COMMUNITY**: N.O.
- **ON-SITE**: N.O.

## DNR Regulated System

- **Type**: N.O.

## DHSS Regulated System

- **Type**: N.O.

## SEWAGE

- **Type**: N.O.

## HYGIENE

1. Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods. 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.

2. Personal preparing/serving food is free of infection or illness.

## FOOD PROTECTION

1. Food from an approved source and in sound condition. No excessively dented cans.

## CLEANING AND SANITIZING

1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved methods, concentrations.

2. All utensils and toys air dried.

3. The following items washed, rinsed and sanitized after each use:
   - Food utensils; N.O.
   - Food contact surfaces including eating surfaces, high chairs, etc; N.O.
   - Potty chairs and adapter seats; N.O.
   - Diapering surfaces; N.O.
   - All toys that have had contact with body fluids; N.O.

4. The following items washed, rinsed and sanitized at least daily:
   - Toilets, urinals and hand sinks; N.O.
   - Non-absorbent floors in infant/toddler spaces; N.O.
   - Infant/toddler toys used during the day. N.O.

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. N.O.

7. Soiled laundry stored and handled in a manner which does not contaminate food related items and child contact items. N.O.
Sanitation Inspection Report

Facility Name: Hassell Ivy League, LLC

G. FOOD EQUIPMENT AND UTENSILS

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

8. Facilities with the capacity of 20 children or less shall have:
   - 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. N.A.
   - 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. N.A.

9. Facilities with the capacity of more than 20 children approved BEFORE October 31, 1991, shall have:
   - Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with a mechanical dishwasher; or use a 3 compartment sink. N.A.
   - 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. N.A.

10. Facilities with the capacity of more than 20 children approved AFTER October 31, 1991, shall have:
    - Facility located in provider’s residence shall have separate food preparation and storage areas. N.A.
    - A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. N.O.
    - If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. N.A.

H. CATERED FOOD

1. Catered food from inspected and approved source. N.A.
2. Safe food temperature maintained during transport. Temp at the time of arrival (°F): N.A.
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area. N.A.
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(8), or G(9), or G(10). N.A.
5. Food & food related items protected from contamination during transport. N.A.

I. BATHROOMS

1. Cleaned as needed or at least daily. N.O.
2. Paper towels stored and dispensed in a manner that minimizes contamination. N.O.
3. Facilities approved AFTER October 31, 1991 have:
   - Enclosed with full walls and solid doors. Doors closed when not in use. N.O.
4. Facilities approved after October 31, 1998 have:
   - Mechanically vented to prevent molds and odors. N.O.

J. INFANT/TODDLER UNITS

1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. N.O.
2. Utensils used in the UT Unit washed, rinsed and sanitized after each use with proper methods and equipment. N.O.

K. DIAPERING AREA

1. No utensils or toys washed, rinsed or stored in the diaper changing area. N.O.
2. Hand sink with warm running water located in the diapering area or immediately accessible to the diapering surface. N.O.
3. Diapering surface smooth, easily cleanable, nonabsorbent and in good repair. N.O.
4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid; located in the diapering area. N.O.
5. Soiled diaper container emptied, washed, rinsed and sanitized daily. N.O.

L. REFUSE DISPOSAL

1. Adequate number of containers. N.A.
2. Clean, nonabsorbent, in sound condition. N.A.
3. Outside refuse area clean; containers covered at all times. N.A.
4. Inside refuse containers covered as required. N.O.
5. Restrooms used by staff have covered refuse containers. N.O.

NOTES AND INFORMATION:

All items noted on the March 18, 2019 annual inspection have been corrected.

Sanitation Guidelines are available for download and review at the following web link/location:
www.dhss.mo.gov/safety/childcare/pdf/Guidelines-SanitationInspectionCenters.pdf

The above facility has been inspected and O does O does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services - Bureau of Environmental Health Services.

Signature of Inspector: Rose Mier
Telephone: 573.431.1947
Date: 3/25/19

Signature of Child Care Provider: Nicole Young
Date: 3/25/19