### 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 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. **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 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:
   - 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.
Center, Group Homes and License-Exempt Facilities
Sanitation Inspection Report

FACILITY NAME: Kids N Kids / Jennifer Davault

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 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.
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.

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: Rose Mier
TELEPHONE: (573)431-1947
DATE: 12/13/19

SIGNATURE OF CHILD CARE PROVIDER: Jennifer Davault
DATE: 12/13/19

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

Lunch menu:
Taco roll-ups
  corn
  pineapple
  milk

Temperatures, in degrees Fahrenheit:
Sinks in entry of main building: 119, 117, 116
Sinks outside of kitchen: 113, 112, 113, 111
Hamburger (reheated) 181 to 200
GE refrigerator/freezer - 34/0
GE refrigerator: ambient 38, milk 38
GE freezer: ambient 0
GE refrigerator/freezer in school age room: 40/20
Sinks in school age room: boys 112, girls 115
<table>
<thead>
<tr>
<th>SECTION #</th>
<th>OBSERVATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>A1: O = Debris observed in the utensil holder in the second drawer down in the kitchen.</td>
<td>R = Food equipment shall be protected from contamination while in storage.</td>
</tr>
<tr>
<td>E7: O = The digital cook's thermometer read 30.3F degrees when the actual temperature of ice water was 32.7F.</td>
<td>R = Thermometers shall be accurate.</td>
</tr>
<tr>
<td>E8: O = A package of raw ground beef was stored touching popsicles in the GE freezer.</td>
<td>R = Raw meats shall be stored separately from all other food.</td>
</tr>
<tr>
<td>A1: O = Debris observed on and in the drawer below the oven, and equipment inside the drawer had cooked-on debris.</td>
<td>R = There shall be no unsanitary conditions.</td>
</tr>
<tr>
<td>F3a: O = Debris observed on the blade and behind the blade of the table-mounted can opener.</td>
<td>R = Food utensils shall be washed, rinsed, and sanitized after use.</td>
</tr>
<tr>
<td>L5: O = There was no covered trash can in the bathroom used by female staff.</td>
<td>R = Restrooms used by adult females shall have covered bathrooms.</td>
</tr>
<tr>
<td>K3: O = The mat used for children who have heavily soiled pull-ups had a crack in it and was not smooth surfaced.</td>
<td>R = Surfaces used as a changing area shall be smooth and in good repair.</td>
</tr>
<tr>
<td>I7: O = The light bulb in the girl's school age bathroom was not functioning.</td>
<td>R = Lighting shall be adequate to allow effective cleaning.</td>
</tr>
<tr>
<td>A1: O = Linens were not contained on each individual stacked cot, hanging down to cots below it.</td>
<td>R = Linens shall be contained on the top of each cot.</td>
</tr>
<tr>
<td>A3: O = Spiderwebs observed at the top of the doorframe in the back entry door.</td>
<td>R = There shall be no evidence of spiders.</td>
</tr>
<tr>
<td>A2: O = A receipt was not available to show the CCA treated lumber in the playyards were sealed this year.</td>
<td>R = CCA treated lumber shall be sealed yearly.</td>
</tr>
</tbody>
</table>

NOTE: Reinspection date is January 20, 2020

NOTE: a copy of this report will be emailed to Ms. Davault