### 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 haborage.
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. 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.
8. Pets free of disease communicable to man.
9. Food stored in food grade containers only.
10. No food or food related items stored or prepared in diapering areas or bathrooms.
11. Pets living quarters clean, and well maintained.
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.

### 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.
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. Food served and not eaten shall not be re-served to children in care.
15. 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.
   - D. Appropriate test strips available and used to check proper concentration of sanitizing agents.
   - E. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.
### 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.

### I. BATHROOMS

1. Cleaned as needed or at least daily.
2. Towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.

### 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, nontoxic, and in good repair.

### L. REFUSE DISPOSAL

1. Adequate number of containers.
2. Clean, nontoxic, in good 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.

### OBSERVATIONS

- **Kitchen Refrigerator:** ambient = 36, freezer = 0, hot dogs = 38°F, milk = 40°F
- **Lunch:** reheated mostaccioli = 174, reheated beef stroganoff = 168°F, heated canned carrots = 204°F
- **Two’s room water** = 119°F & 110°F
- **Three’s room water** = 116°F
- **One’s room water** = 101°F
- **School-age room refrigerator** = 32°F
- **School-age room freezer** = 0
- **School-age room water** = 90°F & 91°F
- **Infant’s cottage water** = 118°F
- **Haier refrigerator in infants cottage** = 34°F

Biological and inorganic water samples will be collected at a later date.

The facility reinspection will be conducted on September 30, 2019.

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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.
SECTION #       OBSERVATIONS
F1) The chlorine sanitizer solution present in the kitchen three compartment sink was measured at less than 50ppm. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. Please prepare immersion chlorine sanitizers in a concentration range of 50 - 100 ppm. COS by remaking the sanitizer solution.
F1) "Splashless" bleach is being used in the kitchen as a sanitizing agent. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. Please use only regular unscented bleach at an approved concentration as a sanitizing agent.
E8) Raw egg shells were stored above children's sippy-cups of milk in the kitchen refrigerator. Cross contamination shall be prevented by storing raw animal foods away from and below ready to eat foods. COS by placing the eggs in the crisper drawer.
E16) A discard date was not present on an open package of hot dogs in the kitchen refrigerator. Refrigerated potentially hazardous foods shall be marked with a discard date that is six days after preparation or opening from a sealed package. COS by labeling the hot dogs with a discard date.
F1) The chlorine spray sanitizer solution in the girls restroom in the two's room was measured at less than 100ppm. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. Please prepare spray chlorine sanitizers in a concentration range of 100 - 200 ppm.
K3) A hole was observed in the diapering pad in the girls restroom in the two's room. Diapering surfaces shall be smooth, easily cleanable, nonabsorbent and in good repair. Please replace the diapering pad.
A1) An accumulation of dust was observed on the ceiling vent in the girls restroom in the two's room. The facility shall be free of unsanitary conditions.
F1) The chlorine spray sanitizer in the boys restroom in the two's room was not spraying from the bottle. COS by discarding the bottle and replacing it with a new one.
A1) The surface of the toilet seat was worn through to the substrate material in the boys restroom in the two's room. Surfaces requiring cleaning and sanitizing shall be smooth, easily cleanable, nonabsorbent and in good repair. Please replace the toilet seat.
A1) An accumulation of dust was observed on the ceiling vent in the three's room restroom. The facility shall be free of unsanitary conditions.
I2) A supply of facial tissues were stored on the floor in the three's restroom. Single use items shall be protected from contamination by storing them at least six inches off of the floor.
F1) The chlorine spray sanitizer in the three's room was measured at less than 100 ppm. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. Please prepare spray chlorine sanitizers in a concentration range of 100 - 200 ppm.
A1) Minor debris was observed below the diapering pad on the changing table in the one's room. The facility shall be free of unsanitary conditions.
F1) The chlorine spray sanitizer in the one's room was measured at less than 100 ppm. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. Please prepare spray chlorine sanitizers in a concentration range of 100 - 200 ppm.
A1) An accumulation of dried food debris was observed on surfaces inside the Frigidaire refrigerator in the school-age kids room. The facility shall be free of unsanitary conditions.
E8) A bottle of aloe gel was stored with food in the Frigidaire refrigerator in the school-age kids room. Food shall be protected from contamination by toxic materials. COS by removing the aloe gel.
A1) An accumulation of dried food debris was observed in the bottom of the Kenmore freezer in the school-age kids room. The facility shall be free of unsanitary conditions.
A3) Rodent droppings were observed on the floor, window sills, tables and book shelves in the school-age kids room. There shall be no evidence of insects, spiders, rodents or pest entry points or pest harborage conditions.
A1) Dirt and debris was observed on the floor throughout the school-age kids room. The facility shall be free of unsanitary conditions.
A10) The temperature of the hot water was 91F at the hand wash sinks in the boys and girls restrooms in the school-age kids room. Hot water at sinks accessible by children shall be in the range of 100 - 120F.
I2) Toilet paper was not available through a dispenser in the girls restroom in the school-age kids room. Single use items shall be protected from contamination. Please place toilet paper in the dispenser.
A3) Dead insects were observed in various places in the school-age kids room. There shall be no evidence of insects, spiders, rodents or pest entry points or pest harborage conditions.

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   TELEPHONE   DATE

SIGNATURE OF CHILD CARE PROVIDER   DATE
F1 & F6) The immersion chlorine sanitizer solution in the ware washing sink was measured at less than 50 ppm and the spray chlorine sanitizer was measured at less than 100 ppm. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. It was observed that the vial of chlorine test strips are stored on the window sill. The colorimetric comparison card in the vial has been faded from exposure to sunlight, making it inaccurate. Please replace the test kit. The sanitizers at the sink were remade to the correct concentrations.

A3) Spider webs were observed on the walls in the main room of the infant cottage and in the restroom. There shall be no evidence of insects, spiders, rodents or pest entry points or pest harborage conditions.

K3) A small hole was observed in the surface of the diapering pad in the infant cottage restroom. Diapering surfaces shall be smooth, easily cleanable, nonabsorbent and in good repair. Please replace the diapering pad.

F1) The chlorine spray sanitizer at the infants cottage diapering area was measured at less than 100 ppm. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. Please prepare spray chlorine sanitizers in a concentration range of 100 - 200 ppm. COS by remaking the sanitizer.