MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES
SECTION FOR CHILD CARE REGULATION
SANITATION INSPECTION REPORT
LICENSED CENTERS, GROUP HOMES
AND LICENSE-EXEMPT FACILITIES

Abundant Blessings Christian Daycare / Jessica Zimmerman
303 Second Street, Park Hills, MO 63601

An inspection of your facility has been made on the above date. Any non-compliances are marked below.

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. ❌
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. ❌
15. A minimum of 18" separation between drinking fountains & hand sinks. ❌
16. No hazards cause connections. ❌

B. WATER SUPPLY (circle type)

COMMUNITY ❌
NON-COMMUNITY ☑
PRIVATE ☑
PRIVATE SYSTEMS ONLY ☑

1. Constructed to prevent contamination. ❌
2. Meets DHSS-SCCR water quality requirements.
   A. Bacteriological Sample results.
   B. Chemical (Prior SCCR Approval Needed) ❌

C. SEWAGE (circle type)

COMMUNITY ❌
ON-SITE SYSTEMS ONLY ☑

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

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 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. Personnel preparing/serving food is free of infection or illness. ❌

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 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. Precooked food reheated to 165° F. ❌
5. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp at time of inspection 34-37°F. ❌
6. 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. ❌
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:
   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. ❌
   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. ❌
### 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. 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 diapering 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.

### OBSERVATIONS

<table>
<thead>
<tr>
<th>Lunch</th>
<th>Hamburger = 197F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk = 39F</td>
<td>Corn = 189F</td>
</tr>
<tr>
<td>Main floor kitchen refrigerator/freezer = 34F, 0F</td>
<td>Utility room freezer = 10F</td>
</tr>
<tr>
<td>Main floor restroom #1 water = 125F</td>
<td>Main floor restroom #2 water = 127F</td>
</tr>
<tr>
<td>Baby room water = 125F</td>
<td>Baby room refrigerator/freezer = 34F, 0F</td>
</tr>
<tr>
<td>One year old room water = 125F</td>
<td>One year old room refrigerator/freezer = 34F, 0F</td>
</tr>
<tr>
<td>Down stairs kitchen refrigerator/freezer = 37F, 0F</td>
<td>Two year old room water = 108F</td>
</tr>
<tr>
<td>Two year old room refrigerator/freezer = 36F, 0F</td>
<td>Three year old room water = 109F</td>
</tr>
</tbody>
</table>

The reinspection will be conducted on March 19, 2020.

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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.  
I agree to comply with these requirements.

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Signed: ___________________________  2-19-20  
Telephone: 573-431-1947  
Date: 2-19-20

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The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (X) on this form.  
(Handwritten notes on the form are also considered part of the inspection report.)
SECTION #

F6) Test strips were not available in the main floor kitchen to determine appropriate sanitizer concentrations. Appropriate test strips shall be available to check proper concentration of sanitizing agents. COS by providing test strips.

G1) Single use plastic spoons were observed in the clean equipment rack in the main floor kitchen. Single service items may not be reused. COS by discarding the spoons.

E1) Damage to the top seal of a #10 can of peas was observed in the main floor kitchen. There shall be no excessively dented cans. COS by removing the food from service.

A1) An accumulation of metal fragments was observed in the gear housing of the table mounted can opener in the main floor kitchen. Food contact surfaces shall be clean to sight and touch. COS by cleaning.

E7) A food thermometer was observed in the kitchen with graduations starting at 50F. A metal stemmed thermometer reading 0F - 220F in two degree increments for checking food temperatures shall be used. COS by discarding the thermometer. An appropriately scaled and graduated metal stem thermometer was also available in the kitchen. This thermometer was tested for accuracy and found to be accurate.

A10) The water temperature in the main floor front room restrooms was measured at 125F and 127F. Hot water temperatures at sinks accessible to children shall be in range of 100F - 120F.

A1) Dirt, debris and stains were observed on the carpet and rug in the extra pre-school room on the main floor. The facility shall be clean and free of unsanitary conditions.

A1) The main floor storage room was cluttered with a variety of items including: children's cots, clothing on the floor, some food equipment on the floor, and intermingled tools and children's craft items. The facility shall be clean and free of unsanitary conditions.

A10) The water temperature at the hand wash sink in the diapering area of the baby room was measured at 125F. Hot water temperatures at sinks accessible to children shall be in range of 100F - 120F.

A10) The water temperature at the hand wash sink in the diapering area of the one year old room was measured at 125F. Hot water temperatures at sinks accessible to children shall be in range of 100F - 120F.

E9) A spray bottle of rinse water in the lower level kitchen was not labeled. Food, toxic agents, cleaning agents not in their original containers shall be properly labeled. COS by labeling the bottle.

E8) An opened bag of epsom salt was observed in the freezer with food items in the two year old room. Food shall be stored to prevent contamination by toxic agents. The facility was using the cooled bag of epsom salt as a cold compress for child injuries. COS by removing the epsom salt from the freezer.

F1) The spray bottle of bleach sanitizer in the three year old restroom was measured at less than 50ppm. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. COS by remaking the sanitizer.