



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

Arrival Time 10:06am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 12:10pm	
Date 6-11-20	

Initial Annual Reinspection Lead Special Circumstances _____ Page 1 of 3

FACILITY NAME All Aboard Play and Learn Center / Billy Sisk	DVN 001004380	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 703 East Main St., Park Hills, MO 63601	INSPECTOR'S NAME (Print) John Wiseman	

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

A. GENERAL		E. FOOD PROTECTION																																																	
1. Clean and free of unsanitary conditions.	X	1. Food from approved source and in sound condition; no excessively dented cans.																																																	
2. No environmental hazards observed.		2. No use of home canned food. No unpasteurized milk.																																																	
3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage.		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. Well ventilated, no evidence of mold, noxious or harmful odors.		4. Precooked food reheated to 165°.																																																	
5. Screens on windows and doors used for ventilation in good repair.		5. Food requiring refrigeration stored at 41° F or below.																																																	
6. No indication of lead hazards.		6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp at time of Inspection _____ 32° F.	X																																																
7. No toxic or dangerous plants accessible to children.		7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	X																																																
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.		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.	X																																																
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.		9. Food, toxic agents, cleaning agents not in their original containers properly labeled.																																																	
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection _____ 110° F.		10. No food or food related items stored or prepared in diapering areas or bathrooms.																																																	
11. Pets free of disease communicable to man.		11. Food stored in food grade containers only.																																																	
12. 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. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.		13. No animals in food preparation or food storage areas.																																																	
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.		14. No eating, drinking, and/or smoking during food preparation.																																																	
15. A minimum of 18" separation between drinking fountains & hand sinks.		15. Food served and not eaten shall not be re-served to children in care.																																																	
16. No high hazards cross-connections.		16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	X																																																
B. WATER SUPPLY (circle type)		F. CLEANING AND SANITIZING																																																	
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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.																																																			

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G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS
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1. Single service items not reused.		1. Cleaned as needed or at least daily.	
2. All food equipment and utensils in good repair.	X	2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.	
3. Food preparation and storage areas have adequate lighting.		3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.	
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.		4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors.	
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997		5. Hand washing sinks located in or immediately adjacent to the bathroom.	
6. No carpeting or absorbent floor coverings in food preparation area.		6. No carpeting or absorbent floor coverings.	
7. Adequate preparation and storage equipment for hot foods.		7. Sufficient lighting for cleaning.	
8. Facilities with a capacity of 20 children or less shall have:		8. No storage of toothbrushes or mouthable toys.	

J. INFANT / TODDLER UNITS	K. DIAPERING AREA
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A. 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.		1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing 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.		2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	

9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:	L. REFUSE DISPOSAL
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A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.		1. No utensils or toys washed, rinsed or stored in the diaper changing area.	
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.		2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:		3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.	
A. Facility located in provider's residence shall have separate food preparation and storage areas.		4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.	
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.		5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.			

H. CATERED FOODS	SECTION #	OBSERVATIONS
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1. Catered food from inspected and approved source.		Lunch: Tacos with turkey meat Fresh oranges Milk = 38F Cooked turkey = 198F The reinspection will be conducted on July 10, 2020.
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 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 573-431-1947 DATE 6-11-20

SIGNATURE OF CHILD CARE PROVIDER _____ DATE 6-11-20

FACILITY NAME:

All Aboard Play and Learn Center / Billy Sisk

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SECTION #**OBSERVATIONS**

E16) An open package of lunch meat was observed in the door of the kitchen refrigerator without a discard date. Potentially hazardous food held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed container. COS by marking with a discard date.

E8) Raw shell eggs were observed stored above ready to eat foods in the kitchen refrigerator. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. COS by moving the eggs to the lower crisper drawer.

E8) Rolls of raw turkey were observed stored above ready to eat foods in the kitchen freezer. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. COS by moving the turkey to the bottom shelf and ready to eat foods to the shelf above.

E6) The ambient thermometer in the kitchen refrigerator was observed to have a split indicator solution. Refrigerator thermometers shall be readable and in good repair.

E7) Two analog food thermometers were available for cooks' use in the kitchen. When tested for accuracy; one was inaccurate by two degrees and was corrected by calibrating. The other thermometer was inaccurate by eight degrees but was not able to be calibrated at the time of the inspection. This thermometer was removed from service.

G2) Some of the plasticware in clean storage was observed to be bubbled and spalled due to heat damage. Food equipment and utensils shall be in good repair. COS by discarding the equipment.

A1) A tub of water was observed below sink plumbing on the left side in the kitchen. According to the owner, the sink faucet is leaking and the tub is present to catch the accumulating water. The facility shall be clean and free of unsanitary conditions.

A1) Minor food debris was observed on the inside of the kitchen microwave. The facility shall be clean and free of unsanitary conditions. COS by cleaning.

A1) Minor debris was observed on the shelving below the microwave. The facility shall be clean and free of unsanitary conditions. COS by cleaning.

F1) The chlorine sanitizing solution in the 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. COS by remaking the sanitizer.

A1) The hand wash sink faucet in the boys restroom is corroded and deteriorating. The facility shall be clean and free of unsanitary conditions.

F1) The chlorine sanitizing solution in the diapering area 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.

NOTE: Some of the outside playground equipment is constructed from pressure treated lumber. The owner has obtained the necessary product for sealing the lumber but is waiting for a break in the weather to apply the sealant.

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.

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