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

FACILITY NAME
All Aboard Play and Learn Center / Billy Sisk

ADDRESS (Street, City, State, Zip Code)
703 East Main St., Park Hills, MO 63601

Arrival Time
10:06am

Departure Time
12:10pm

Date
6-11-20

DVN
001004380

COUNTY CODE
187

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

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. Temp at time of Inspection __________° 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.


15. A minimum of 18” separation between drinking fountains & hand sinks.

16. No high hazards cross-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

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

4. Food from approved source and in sound condition; no excessively dented cans.

5. No use of home canned food. No unpasteurized milk.

6. 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.

7. Swine cooked to 160°F; poultry skin cooked to 165°F.

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. Refrigerator 41°F or below, accessible readable thermometer required. Foods in freezer frozen solid Temp at time of Inspection __________° F.

10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection __________° F.

11. Food served and not eaten shall not be re-served to children in care.

12. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.

13. Refrigerator 41°F or below, accessible readable thermometer required. Foods in freezer frozen solid Temp at time of Inspection __________° F.

14. 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.

15. 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.

E. FOOD PROTECTION

1. 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.

2. No indications of lead hazards.

3. No toxic or dangerous plants accessible to children.

4. All toys that have had contact with body fluids.

5. Child care items provided to children in care.

6. Refrigerator 41°F or below, accessible readable thermometer required. Foods in freezer frozen solid Temp at time of Inspection __________° 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. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.

10. 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.

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17. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.

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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

4. The following items 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.

#### Facilities shall have mechanical refrigeration for facility use only.

**Exception:** License-Exempt facilities approved **BEFORE October 31, 1997**

5. No carpeting or absorbent floor coverings in food preparation area.

6. Adequate preparation and storage equipment for hot foods.

7. 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.

#### Facilities with a capacity of more than 20 children approved **BEFORE October 31, 1991,** shall have:

8. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.

9. 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.

#### Facilities with a capacity of more than 20 children approved **AFTER October 31, 1991,** shall have:

10. Facility located in provider's residence shall have separate food preparation and storage areas.
    - **A.** A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.
    - **B.** If a commercial dishwasher is used, a sink located in food preparation area labeled as:
      1) Hand washing only
      2) Food preparation only.

### 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. 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.

#### 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.

### 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. OBSERVATIONS

**Lunch:**
- Tacos with turkey meat
- Fresh oranges
- Milk = 38°F
- Cooked turkey = 198°F

The reinspection will be conducted on July 10, 2020.
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.

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.