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

FACILITY NAME: Good Earth Montessori Day School / Tracy Rhodes, Tonya Maggard  
ADDRESS: 120 Northeast Main Street, Bonne Terre, MO 63628  

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. *X*
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 - 115° - 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 and 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. Personnel 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. Precooked food reheated to 140° F or below.
8. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp at time of inspection ___________° F.
9. Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, waste water drain lines, medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods.
10. 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.
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.

### E. FOOD PROTECTION
1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. *X*
2. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp at time of inspection ___________° F.
3. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)
4. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).
5. Food served and not eaten shall not be re-served to children in care.
6. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.
7. 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.

### F. CLEANING AND SANITIZING
1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. *X*
2. No food or food related items stored or prepared in diapering areas or bathrooms.
3. When food is thawed, at least 2° F cooling increments.
4. All utensils and toys air dried.
5. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).
6. Food served and not eaten shall not be re-served to children in care.

### G. PERSONNEL
1. 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.
2. 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.
3. No eating, drinking, and/or smoking during food preparation.
4. Food stored in food grade containers only.
5. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).
6. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.
**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 2 compartment sink with a third portable compartment for the final sanitizing step.

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.

---

2’s Refrigerator/Freezer = 32F, 0F
3’a & 4’s Refrigerator/Freezer = 36F, 0F
Pre-K Refrigerator/Freezer = 40F, 0F

This facility does not prepare food for the children. All children bring their own food in lunchboxes which are stored in the kitchen refrigerators.

The reinspection will be conducted on June 25, 2020.
E6) The thermometer in the 3's & 4's refrigerator indicated an ambient temperature of 50°F. The ambient temperature of this unit was measured at 36°F. Refrigerator thermometers shall be accurate to within three degrees F.

F1) Some soiled plush animal toys and a soiled cloth ball was observed in the Pre-K room. Child contact items shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations.

A1) Minor dirt and debris was observed on the floor in most of the facility rooms; especially in corners, along wall/floor junctions, and below equipment. The facility shall be free of unsanitary conditions.

F1) The chlorine sanitizer available for the diapering station was measured at a concentration greater than 200ppm. Chlorine sanitizers in spray bottles shall be in the range of 100-200 ppm. COS by remaking the sanitizer.