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

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

<table>
<thead>
<tr>
<th>Arrival Time</th>
<th>CODES</th>
</tr>
</thead>
<tbody>
<tr>
<td>10:20am</td>
<td>X</td>
</tr>
<tr>
<td>Departure Time</td>
<td>N.O.</td>
</tr>
<tr>
<td>10:46am</td>
<td>N.O.</td>
</tr>
<tr>
<td>Date</td>
<td>6-26-20</td>
</tr>
</tbody>
</table>

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

### 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.

### 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°.
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.

### WATER SUPPLY

<table>
<thead>
<tr>
<th>Type</th>
<th>COMUNITY</th>
<th>NON-COMMUNITY</th>
<th>PRIVATE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>PRIVATE SYSTEMS ONLY</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1.</td>
<td>Constructed to prevent contamination.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td>Meets DHSS-SCCR water quality requirements.</td>
<td>B. Bacteriological sample results.</td>
<td>A. Chemical (DHSS-SCCR Approval Needed)</td>
</tr>
</tbody>
</table>

### SEWAGE

<table>
<thead>
<tr>
<th>Type</th>
<th>COMMUNITY</th>
<th>ON-SITE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>ON-SITE SYSTEMS ONLY</td>
<td></td>
</tr>
<tr>
<td>1.</td>
<td>DNR Regulated System:</td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td>DHSS Regulated System:</td>
<td></td>
</tr>
</tbody>
</table>

### 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.

### CLEANING AND SANITIZING

1. All items requiring sanitization 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:
   - Food utensils
   - Food contact surfaces including eating surfaces, high chairs, etc.
   - Potty chairs and adapter seats.
   - Diapering surface
   - All toys that have had contact with body fluids.

4. The following items are washed, rinsed and sanitized at least daily:
   - Toilets, urinals, hand sinks.
   - Non-absorbent floors in infant/Toddler spaces.
   - 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 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 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.

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 IT 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. 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.

SECTION #: OBSERVATIONS
3’s & 4’s refrigerator = 40F

An additional inspection will be conducted on July 13, 2020.
E6) At the time of the annual inspection, the thermometer in the 3's & 4's refrigerator indicated an ambient temperature of 50F. The ambient temperature of this unit was measured at 36F. At the time of this reinspection, a thermometer was not located in this unit. Refrigerators shall be provided with an accessible readable thermometer.

Please notify the St. Francois Co. Health Dept. when the thermometer has been purchased and placed in this unit.