



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

Arrival Time 10:13am	<b>CODES</b> X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 12:15pm	
Date may 19, 2020	

Initial  Annual  Reinspection  Lead  Special Circumstances \_\_\_\_\_ Page 1 of 3

FACILITY NAME <b>Hassell's Ivy League, LLC / Nicole Hassell</b>	DVN <b>002617083</b>	COUNTY CODE <b>187</b>
ADDRESS (Street, City, State, Zip Code) <b>10 Sports Complex Road, Park Hills, MO 63601</b>	INSPECTOR'S NAME (Print) <b>John Wiseman</b>	

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. <b>Temp at time of Inspection</b> _____ <b>32° F.</b>																																																	
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.)																																																	
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.	X	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.	X																																																
10. Hot water temperature at sinks accessible to children - 100° - 120° F. <b>Temp at time of Inspection</b> _____ <b>83-112° F.</b>	X	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 hazard cross connections.		16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.																																																	
<b>B. WATER SUPPLY (circle type)</b>		<b>F. CLEANING AND SANITIZING</b>																																																	
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<b>D. HYGIENE</b>																																																			
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.																																																			

FACILITY NAME Hassell's Ivy League, LLC / Nicole Hassell	DVN 002617083	DATE may 19, 2020
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<b>G. FOOD EQUIPMENT AND UTENSILS</b>	<b>I. BATHROOMS</b>
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<p>1. Single service items not reused.</p> <p>2. All food equipment and utensils in good repair.</p> <p>3. Food preparation and storage areas have adequate lighting.</p> <p>4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.</p> <p>5. Facilities shall have mechanical refrigeration for facility use only. <b>Exception: License-Exempt facilities approved BEFORE October 31, 1997</b></p> <p>6. No carpeting or absorbent floor coverings in food preparation area.</p> <p>7. Adequate preparation and storage equipment for hot foods.</p> <p>8. Facilities with a capacity of <b>20 children or less</b> shall have:</p>	<p>1. Cleaned as needed or at least daily.</p> <p>2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.</p> <p>3. Facilities approved <b>AFTER October 31, 1991</b> have: Enclosed with full walls and solid doors. Doors closed when not in use.</p> <p>4. Facilities approved <b>AFTER October 31, 1998</b> have: Mechanically vented to prevent molds and odors.</p> <p>5. Hand washing sinks located in or immediately adjacent to the bathroom.</p> <p>6. No carpeting or absorbent floor coverings.</p> <p>7. Sufficient lighting for cleaning.</p> <p>8. No storage of toothbrushes or mouthable toys.</p>
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<p>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.</p> <p>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.</p>	<p><b>J. INFANT / TODDLER UNITS</b></p> <p>1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.</p> <p>2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.</p>
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<p>9. Facilities with a capacity of more than 20 children approved <b>BEFORE October 31, 1991</b>, shall have:</p> <p>A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.</p> <p>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.</p>	<p><b>K. DIAPERING AREA</b></p> <p>1. No utensils or toys washed, rinsed or stored in the diaper changing area.</p> <p>2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.</p> <p>3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.</p> <p>4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.</p> <p>5. Soiled diaper container emptied, washed, rinsed and sanitized daily.</p>
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<p>10. Facilities with a capacity of more than 20 children approved <b>AFTER October 31, 1991</b> shall have:</p> <p>A. Facility located in provider's residence shall have separate food preparation and storage areas.</p> <p>B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.</p> <p>C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.</p>	<p><b>L. REFUSE DISPOSAL</b></p> <p>1. Adequate number of containers.</p> <p>2. Clean, nonabsorbent, in sound condition.</p> <p>3. Outside refuse area clean; containers covered at all times.</p> <p>4. Inside food refuse containers covered as required.</p> <p>5. Restrooms used by staff have covered refuse containers.</p>
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<b>H. CATERED FOODS</b>	<b>SECTION # OBSERVATIONS</b>
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<p>1. Catered food from inspected and approved source.</p> <p>2. Safe food temperature maintained during transport. <b>Temperature at arrival</b> _____ °F.</p> <p>3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.</p> <p>4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).</p> <p>5. Food and food related items protected from contamination during transport.</p>	<p>Lunch: Baloney sandwiches Canned mixed vegetables = 200F Milk = 36F</p> <p>Frigidaire refrigerator: ambient = 32F open pkg of hot dogs = 41F baloney = 40F</p> <p>Water temps: yellow room = 107F pink room = 100F purple room = 107 green room infant side = 106F green room toddle side = 112F</p>
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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.

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	DATE may 19, 2020	SIGNATURE OF CHILD CARE PROVIDER 	DATE may 19, 2020
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## Sanitation Inspection Report

FACILITY NAME:

Hassell's Ivy League, LLC / Nicole Hassell

DVN:

002617083

DATE

may 19, 2020

## SECTION #

## OBSERVATIONS

E8) A cardboard box of cereals was observed on the floor in the dry storage room off of the kitchen. Food shall be protected from contamination by storing it at least six inches off of the floor. COS by removing the food from the floor.

A10) The water temperature in the yellow room was measured upon inspection at 69F and approximately 30 minutes later at 83F. The water was permitted to run several minutes at each measurement. Hot water at sinks accessible to children shall be in the range of 100F - 120F. This sink was permitted to run for approximately five minutes more at which time the water was measured at 107F. COS

E9) An unlabeled spray bottle of sanitizer was observed in the restroom in the pink room. Cleaning and sanitizing solutions shall be properly labeled. COS by properly labeling the bottles.

F1) Washing, rinsing and sanitizing solutions were not available in the diapering area of the purple room. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. COS by providing wash, rinse, and sanitize solutions.

A8) Infant items such as diapers and pillows were observed below the kitchen sink drain lines and the restroom sink drain lines on the infant side of the green room. Child contact items shall be stored to prevent contamination by medicines, toxic agents, cleaning agents, and waste water drain lines. COS by relocating the infant items.

A1) An accumulation of food debris was observed in the crevices of the high chair on the toddler side of the green room. The facility shall be clean and free of unsanitary conditions. COS by cleaning.

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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