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

<table>
<thead>
<tr>
<th>INITIAL</th>
<th>Annual</th>
<th>Reinspection</th>
<th>Lead</th>
<th>Special Circumstances</th>
</tr>
</thead>
<tbody>
<tr>
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**Kids First Child Care, LLC / Michelle Schmidt**

**Address**: 905 Maple Street, Farmington, MO 63640-1929

**Arrival Time**: 9:37 am  
**Departure Time**: 12:19 pm  
**Date**: 6/15/2020

**INSPECTOR'S NAME**: Rose Mier

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### 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.  
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. Personnel preparing/serving food is free of infection or illness.

### E. 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 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. Precooked food reheated to 165°F.
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.  
   - **Temp at time of Inspection**: see page 2°F.  
7. Metal stem 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. Food, toxic agents, cleaning agents not in their original containers properly labeled.
10. No food or food related items stored or prepared in diapering areas or bathrooms.
11. Food stored in food grade containers only.
12. Food thawed under refrigeration, 70°F running water, or microwave (if part of the cooking process).
13. No animals in food preparation or food storage areas.
14. No eating, drinking, and/or smoking during food preparation.
15. Food served and not eaten shall not be re-served to children in care.
16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.

### 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  
   - E. All toys that have had contact with body fluids.
4. The following items are 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. 
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-exempt facilities approved **BEFORE October 31, 1997**

**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 ventilated 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. 
8. No storage of toothbrushes or mouthable toys. 

**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. 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. 

### LUNCH MENU AND TEMPERATURES

- **Lunch Menu and Temperatures:**
  - Macaroni and Cheese with chicken (from can), stovetop 157+ 
  - Green Beans (freshly opened), stovetop 211 
  - Pineapple (canned) 
  - Milk 
  - GE Refrigerator, kitchen, ambient 38, milk 46, juice 40 
  - GE Freezer, kitchen, ambient 4 
  - Hand washing sink, 2-3s room: 107.8 
  - Handwashing sinks, boys bathroom, DR - 107.7 and 107.7 
  - Handwashing sinks, girls bathroom, DR - 105.3 and 105.3 

### REINSPECTION JULY 7, 2020
**Sanitation Inspection Report**

**Facility Name:** Kids First Child Care, LLC / Michelle Schmidt  
**DVK:** 002114634  
**Date:** 6/15/2020

<table>
<thead>
<tr>
<th>SECTION #</th>
<th>OBSERVATIONS</th>
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<tbody>
<tr>
<td>KITCHEN</td>
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| A1:       | O - Debris observed on the shelves in the bottom cabinet that hold pots and pans.  
           | R: Facility shall be clean and free of unsanitary conditions.  
           | COS: by cleaning shelves |
| A8:       | O - Medicines were stored on top of the microwave oven.  
           | R: Medicines shall be stored to prevent contamination of food and food equipment  
           | COS: by putting medicines in medicine cabinet |
| E5:       | O - The milk in the kitchen refrigerator was 46F.  
           | R: Potentially hazardous food shall be held cold at 41F or lower.  
           | NOTE: According to owner, the milk was out during breakfast. Please keep milk in refrigerator to prevent rise in temperature.  
           | COS: by discussion with owner and reducing the thermometer on the refrigerator (NOTE: the ambient temperature and the temperature of juice in the refrigerator were both below 41F). |
| G2:       | O - Two pots were marred on their inside surface coating.  
           | R - Food equipment shall be in good condition.  
           | COS - by discarding one pot; other pot was removed from the kitchen and will not be used for food service |
| E2:       | O - Raw, unpasteurized shell eggs are pooled and served to children  
           | R - Raw eggs that are pooled and served to children shall be pasteurized.  
           | COS - by discussion of rule. Owner agreed to use raw, unpasteurized eggs for hard boiling and liquid, pasteurized eggs for serving to the children. |
| TWO/THREES ROOM |             |
| K4:       | O - Soiled diapers were stored in a plastic bag  
           | R - Soiled diapers shall be stored in a solid, nonabsorbent container with a tight fitting lid.  
           | COS by discussion and removing diapers to outside trash receptacle |
| D2:       | O - Child's hands and staff hands were not washed after diapering  
           | R - Child's hands and staff hands shall be washed with warm water and soap after diapering  
           | COS - by discussion and washing hands |
| F3d:      | O - The diapering pad was dried immediately after applying sanitizer  
           | R - The sanitizer shall be allowed to air dry after on diapering surfaces (or at least 30 seconds of contact prior to drying)  
           | COS by discussion with staff and owner |
| A1:       | O - An accumulation of dust was observed on the floor fan blades and housing.  
           | R - Facility shall be clean and free of unsanitary conditions |
| A1:       | O - The trim on some of the shelves was broken, exposing raw pressed board.  
           | R - Children's equipment shall be smooth, nonabsorbent, and cleanable |
| DINING ROOM |             |
| A8:       | O - A tube of hand moisturizer was stored on a dining room table.  
           | R - Toxic items shall not be accessible to children  
           | COS by moving to an area inaccessible to children |

The above facility has been inspected and X 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:** [Signature]  
**Telephone:** (573)431-1947  
**Date:** 6/15/2020

**Signature of Child Care Provider:** [Signature]  
**Date:** 6/15/2020
MAIN BATHROOMS, OFF DINING ROOM
A9: O - There was no cold water available at one handwashing sink in the boys' bathroom  
   R - Sinks shall be equipped with hot and cold running water through a mixing valve
I3: O - Bathroom doors were propped open when not in use.  
   R - Bathroom doors shall be closed when not in use.

LARGE CENTRAL PLAYROOM
E8: O - Popcorn was observed in the bottom of a popcorn maker, accessible to children.  
   R - Food shall be protected from contamination by individuals.  
   COS by discarding popcorn
E8: O - A box of food containing chips, beverages, and marshmallows also held Duraflame roasting logs, accessible to children.  
   R - Food shall be stored to protect it from contamination from individuals and chemicals  
   COS by moving to an area to return to parents
A8: O - Duraflame logs were stored in a box accessible to children  
   R - Toxic items shall be stored in a location not accessible to children  
   COS by removing from room to return to parents
A1: O - The trim pieces on some of the yellow and white shelving units were broken, exposing pressed board.  
   R - Children's equipment shall be smooth, cleanable, and in good repair
I3: O - The bathroom doors were left open when not in use.  
   R - Bathroom doors shall be closed when not in use.
A1: O - The two infant/toddler rooms (no longer used for childcare) were observed to be cluttered and unorganized, preventing effective cleaning. One of the rooms contained mainly the owner's personal items. NOTE: according to owner, these rooms have not been used for childcare since June 2017.  
   R - All rooms licensed for childcare shall be free of unsanitary conditions.
** The owner was questioned concerning minimum cooking temperatures for raw meats and poultry and found to be knowledgeable.

REINSPECTION July 7, 2020

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         SIGNATURE OF CHILD CARE PROVIDER          DATE