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>FACILITY NAME</th>
<th>ADDRESS (Street, City, State, Zip Code)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Teaching Tots / Amy Therrrell, owner/director</td>
<td>1254 Pine Street, Leadwood, MO 63653</td>
</tr>
</tbody>
</table>

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.
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 plumbing cross-connections.

### B. WATER SUPPLY (circle type)

<table>
<thead>
<tr>
<th>COMMUNITY</th>
<th>NON-COMMUNITY</th>
<th>PRIVATE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### C. SEWAGE (circle type)

<table>
<thead>
<tr>
<th>COMMUNITY</th>
<th>ON-SITE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### 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: toiletting, diapering, assisting with toilet, 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. Refrigerator 41°F or below, accessible readable thermometer required. Foods in freezer frozen solid.
6. Metal stemmed thermometer reading 0°F - 220°F in 2°F increments for checking food temperatures. (Also use to check hot water temperature.)
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.
8. Food, toxic agents, cleaning agents not in their original containers properly labeled.
9. 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.
   d. Appropriate test strips available and used to check proper concentration of sanitizing agents.
   e. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.

### CODES

<table>
<thead>
<tr>
<th>CODES</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td>Non-Compliance Noted</td>
</tr>
<tr>
<td>N.O.</td>
<td>Not Observed</td>
</tr>
<tr>
<td>N.A.</td>
<td>Not Applicable</td>
</tr>
</tbody>
</table>

Arrival Time: 10:23am
Departure Time: 11:48am
Date: June 1, 2020
DNV: 002658762
COUNTY CODE: 187
INSPECTOR’S NAME (Print): John Wiseman

Initial X Annual Reinspection Lead Special Circumstances
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 or 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.

The above facility has been inspected and X 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.

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.

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 tightfitting 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

Kitchen
Kenmore: refrigerator = 38F, Milk = 40F
HotPoint: refrigerator = 40F, open package bologna = 37F

Restroom water = 109F
Toddler room water = 107F

Lunch
Bologna sandwiches
Canned pineapple
Carrot sticks
Milk = 40F

Note: A pronounced hydrogen sulfide odor was noticed in the facility hot water. The cold water was odorless.
## OBSERVATIONS

### E16) An opened package of bologna stored in the HotPoint refrigerator was marked with a discard date of 5/30. Refrigerated potentially hazardous foods which are past their discard date shall be discarded. COS by discarding the food.

### E9) An unlabeled spray bottle of liquid was observed below the hand wash sink in the kitchen. Food, toxic agents, cleaning agents not in their original containers shall be properly labeled. COS by labeling.

### A8) A case of paper towels were observed stored on the floor in the closet near the front entry. Child contact items shall be stored to prevent contamination. COS by removing the towels from the floor.

---

The above facility has been inspected and **X** 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.

<table>
<thead>
<tr>
<th>SIGNATURE OF INSPECTOR</th>
<th>TELEPHONE</th>
</tr>
</thead>
<tbody>
<tr>
<td>573-431-1947</td>
<td>June 1, 2020</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SIGNATURE OF CHILD CARE PROVIDER</th>
<th>DATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amy Therrell</td>
<td>June 1, 2020</td>
</tr>
</tbody>
</table>