



MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES
SECTION FOR CHILD CARE REGULATION
SANITATION INSPECTION REPORT
FAMILY CHILD CARE HOME

Arrival Time 10:30 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time 11:56 am	
Date 3/17/2021	

Initial Annual Reinspection Lead Special Circumstances _____

NAME Smart Start Daycare / Paula Chapman	DVN 000419998	COUNTY CODE 187
ADDRESS (Street, City, State, Zip Code) 905 Tyler Street, Park Hills, MO 63601	INSPECTOR'S NAME (Print) Rose Mier	

An inspection of the premises of your facility has been made on the above date. Any defects are marked below with an X.

A. GENERAL **E. FOOD PROTECTION**

1. Premises clean and free of unsanitary conditions.	x	1. Food from approved source and in sound condition; no excessively dented cans.	x
2. Premises free of environmental hazards observed	x	2. No use of home canned food. No unpasteurized milk.	in
3. No evidence of insects, spiders, rodents or pest harborage.	in	3. If meals are served, kitchens shall have adequate equipment to store and prepare food safely with a minimum of a stove or other cooking equipment sized to meet the needs of the facility; a two compartment sink with hot and cold running water; and a refrigerator.	in
4. Well ventilated, no evidence of mold, noxious or harmful odors.	in	4. 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.	in
5. Screens on windows and doors used for ventilation in good repair.	in	5. Precooked food reheated to 165°.	in
6. No indication of lead hazards.	in	6. Food requiring refrigeration stored at 41° F or below.	in
7. No toxic or dangerous plants accessible to children.	in	7. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid.	x
8. Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items.	x	8. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	x
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	in	9. Food, food related items, and utensils covered and stored to prevent contamination by pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods.	x
10. Hotwater temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection 113 °F.	in	10. Food, toxic agents, cleaning agents not in their original containers properly labeled.	in
11. Pets free of disease communicable to man.	na	11. No food or food related items stored or prepared in diapering areas or bathrooms.	in
12. Pets living quarters clean, and well maintained.	na	12. Food stored in food grade containers only.	in
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	na	13. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	in
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	na	14. No animals in food preparation or food storage areas.	in

B. WATER SUPPLY (circle type)
COMMUNITY NON-COMMUNITY PRIVATE

HIGH HAZARD CROSS CONNECTIONS

PRIVATE SYSTEMS ONLY:

Constructed to prevent contamination. _____
Meets MDOH-SCCR requirements/meets local requirements

A. Bacteriological sample results. _____
B. Chemical (Prior SCCR Approval Needed) _____

C. SEWAGE (circle type)

COMMUNITY ON-SITE

DNR Regulated System - Type: _____
DOH Regulated System - Type: _____

1. Functioning properly at time of inspection. (circle)	Yes	No
2. Single-Family residence lot consisting of three acres or more. (circle)	Yes	No
3. Health hazard to children. (circle)	Yes	No

Meets MDOH-SCCR requirements/meets local requirements.

D. HYGIENE **G. REFUSE DISPOSAL**

1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	in	1. Adequate number of containers.	in
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.	in	2. Clean, nonabsorbent, insect and rodent proof.	in
3. An empty sink available in kitchen to wash hands during food preparation.	in	3. Outside refuse containers covered at all times.	in
4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering.	in	4. Inside containers covered when full or accessible to children.	in
5. Personnel preparing food free of infection or illness.	in	5. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area.	in

Sanitation Inspection Report

FACILITY NAME:

Smart Start Daycare / Paula Chapman

DVN:

000419998

DATE

3/17/2021

NOTES

O = Observed R = Required COS = Corrected on site

Lunch Menu:

Hot dogs, in pot on stove 210F	RCA freezer, ambient 10F
cheese slice	RCA refrigerator, ambient 40F
bread	Wood's freezer, ambient 20F
tossed salad 41F	Water, handwashing sink 113F
apples	
milk - 40F	

- E1: O - Cut watermelon in the refrigerator was not labeled with the day of disposition. According to Ms. Chapman, the watermelon was cut yesterday and will be served tomorrow.
R - Potentially hazardous food held more than 24 hours shall be labeled with a 7-day disposition date.
COS by labeling with 7-day disposition date.
- E8: O - Two food thermometers measured iced water at 20F and 23F when the actual temperature was 33F.
R - Food thermometers shall be accurate to within two degrees Fahrenheit
COS by calibrating thermometers
- E7: O - The thermometer on the inside of the RCA refrigerator read 25F when the actual temperature was 40F.
R - Ambient thermometers shall be accurate to within three degrees Fahrenheit.
- E7: O - The thermometer inside the Wood's freezer read 0F, when the actual temperature was measured at 20F.
R - Ambient thermometers shall be accurate to within three degrees Fahrenheit.
- E9: O - A bottle of owner medicine was observed in a cabinet that also stored clean equipment.
R - Medicine shall be stored in a spill-proof container if stored in a cabinet with food or equipment.
COS by removing medicine from kitchen.
- A2: O - Paint is chipping off some of the boards on the back porch posts, stair rails and posts, and on the frame of the back door.
R - No environmental hazards shall be present (paint shall be in good condition).
NOTE: paint chips tested for lead were negative, using lead test swabs.
- A1: O - The grate over the air intake in the living room was dirty.
R - Facility shall be clean.
- F3: O - A spray bottle of sanitizer was stored in the dining room for use on dining equipment. There was no "wash" or "rinse" bottle available.
R - Clean-in-place food equipment shall be washed, rinsed, sanitized, and air dried.

REINSPECTION APRIL 7, 2021. Please call Rose at the number below if all violations are corrected before the re-inspection date.

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

Rose miew

TELEPHONE

(573)431-1947

DATE

3/17/2021

SIGNATURE OF CHILD CARE PROVIDER

Paula Chapman

DATE

3/17/2021