



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

| | |
|----------------------------------|--|
| Arrival Time 2:58pm | CODES |
| Departure Time 3:30 pm | X = Non-Compliance Noted |
| Date 3/22/2021 | N.O. = Not Observed |
| | N.A. = Not Applicable |
| | * = Discussed requirements with provider |
| | IN = In Compliance |

Initial Annual Reinspection Lead Special Circumstances _____

p. 1 of 2

| | | |
|--|--|---------------------------|
| 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

1. Premises clean and free of unsanitary conditions. **in**
2. Premises free of environmental hazards observed **in**
3. No evidence of insects, spiders, rodents or pest harborage. **n.o.**
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 and stored to prevent contamination of child contact items. **in**
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure. **n.o.**
10. Hotwater temperature at sinks accessible to children - 100° - 120° F.
Temp at time of Inspection °F. **n.o.**
11. Pets free of disease communicable to man. **na**
12. Pets living quarters clean, and well maintained. **na**
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis. **na**
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes. **na**

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 requiremetns

- 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 (circle)
three acres or more.

Yes No

3. Health hazard to children. (circle)

Yes No

Meets MDOH-SCCR requirements/meets local requirements.

D. HYGIENE

1. Care givers and children wash hands using soap,warm running water and sanitary hand drying methods. **n.o.**
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. An empty sink available in kitchen to wash hands during food preparation. **/**
4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering. **/**
5. Personnel preparing food free of infection or illness. **/**

E. FOOD PROTECTION

1. Food from approved source and in sound condition; no excessively dented cans. **in**
2. No use of home canned food. No unpasteurized milk. **n.o.**
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. **n.o.**
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. **n.o.**
5. Precooked food reheated to 165°. **n.o.**
6. Food requiring refrigeration stored at 41°F or below. **n.o.**
7. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. **in**
8. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.) **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. **in**
10. Food, toxic agents, cleaning agents not in their original containers properly labeled. **n.o.**
11. No food or food related items stored or prepared in diapering areas or bathrooms. **n.o.**
12. Food stored in food grade containers only. **n.o.**
13. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process). **n.o.**
14. No animals in food preparation or food storage areas. **n.o.**
15. No eating, drinking, and/or smoking during food preparation. **n.o.**
16. Food served and not eaten shall not be re-served to children in care. **n.o.**

F. CLEANING AND SANITIZING

1. Food utensils washed, rinsed and air dried. **n.o.**
2. Single service items used only once. **n.o.**
3. Food contact surfaces cleaned in place are washed, rinsed, and sanitized after each use with approved agents. **in**
4. Infant/toddler toys, washed, rinsed and air dried after contact with body fluids, when soiled or at least daily. **n.o.**
5. Diapering surface and potty chairs washed, rinsed and sanitized after each use with approved agents. **n.o.**
6. Test kits available to check proper concentration of sanitizing agents. **n.o.**
7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items. **n.o.**

G. REFUSE DISPOSAL

1. Adequate number of containers. **n.o.**
2. Clean, nonabsorbent, insect and rodent proof. **n.o.**
3. Outside refuse containers covered at all times. **n.o.**
4. Inside containers covered when full or accessible to children. **n.o.**
5. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area. **n.o.**

Family Child Care Home
Sanitation Inspection Report

page 2 of 2

FACILITY NAME:

Smart Start Daycare / Paula Chapman

DVN:

000419998

DATE

3/22/2021

NOTES

All items noted on the March 17 annual inspection were corrected.

NOTE: During initial licensing (1997), this facility had a lead abatement agreement with MODHSS. Between 2010 and 2012, all windows were replaced with vinyl windows and the wood frames were replaced with new, painted wood frames. The window air conditioner was replaced with central AC, and the window seat is no longer in the facility. Also, the one-vat kitchen sink was replaced with a two-vat kitchen sink.

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

Rosemier

TELEPHONE

(573)431-1947

DATE

3/22/2021

SIGNATURE OF CHILD CARE PROVIDER

Paula Chapman

DATE

3/22/2021