



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

Arrival Time <b>9:19 am</b>	<b>CODES</b> X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time <b>11:38 am</b>	
Date <b>2/25/20</b>	

Initial  Annual  Reinspection  Lead  Special Circumstances Page 1 of 4

FACILITY NAME <b>The ABC Schoolhouse &amp; Childcare Center / Kimberly Dawn Larkins</b>	DVN <b>002447838</b>	COUNTY CODE <b>187</b>
ADDRESS (Street, City, State, Zip Code) <b>120 Holly Tree Lane, Farmington, MO 63640</b>	INSPECTOR'S NAME (Print) <b>Rose Mier</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. <b>X</b>	1. Food from approved source and in sound condition; no excessively dented cans. <b>X</b>
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>X</b> <b>Temp at time of inspection</b> _____ ° F.
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. <b>X</b>	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. <b>X</b>
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.
10. Hot water temperature at sinks accessible to children - 100° - 120° F. <b>Temp at time of inspection</b> _____ ° F. <b>X</b>	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 hazards cross-connections.	16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. <b>X</b>
B. WATER SUPPLY (circle type)	F. CLEANING AND SANITIZING
<input checked="" type="radio"/> COMMUNITY <input type="radio"/> NON-COMMUNITY <input type="radio"/> PRIVATE PRIVATE SYSTEMS ONLY	1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. <b>X</b>
1. Constructed to prevent contamination.	2. All utensils and toys air dried. <b>X</b>
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)	3. The following items washed, rinsed and sanitized after each use: A. Food utensils <b>X</b> 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.
C. SEWAGE (circle type)	4. The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks. <b>X</b> B. Non-absorbent floors in infant/toddler spaces. C. Infant/Toddler toys used during the day.
<input checked="" type="radio"/> COMMUNITY <input type="radio"/> ON-SITE ON-SITE SYSTEMS ONLY	5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.
1. DNR Regulated System: Type: _____	6. Appropriate test strips available and used to check proper concentration of sanitizing agents.
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.	7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.
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.	

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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. <b>X</b></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 20 children or less 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. <b>X</b></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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<b>J. INFANT / TODDLER UNITS</b>	<b>K. DIAPERING AREA</b>
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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 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>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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<b>L. REFUSE DISPOSAL</b>	<b>SECTION #</b>
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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>B.</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>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>A. Facility located in provider's residence shall have separate food preparation and storage areas.</p> <p><b>B.</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>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>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>NOTE: Temperatures, in degrees Fahrenheit Whirlpool refrigerator/kitchen, ambient 36 Kenmore freezer/kitchen, ambient 4 Water, infant room - 119 Frigidaire refrigerator/infant room - 46 (after adjustment 39) Water/ones-twos room diapering stations- 117, 117 Water/ones-twos bathroom - 103 Frigidaire refrigerator/ ones-twos room 40 Water/3-4s bathroom - 111, 81 (106 after adjusting mixing valve) Sloppy Joes, pan 190 School age room bathroom water 107 Twos bathroom water 105</p>
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NOTE: Lunch Menu  
Sloppy Joes (hamburger from raw)  
French Fries  
Peaches

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 <i>R. Premier</i>	TELEPHONE (573)431-1947	DATE 2/25/20	SIGNATURE OF CHILD CARE PROVIDER <i>Ki Larkins</i>	DATE 2/25/20
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*Nicholas Joggerst*

## Sanitation Inspection Report

FACILITY NAME:

The ABC Schoolhouse &amp; Childcare Center / Kimberly Dawn Larkins

DVN:

002447838

DATE

2/25/20

## SECTION #

## OBSERVATIONS

O = Observed      R = Required      COS = Corrected on Site      \* = Discussed and found to be in compliance

## KITCHEN

G10B: O - A rack of dishes were draining into the handwashing sink.

R - Handwashing sinks shall be used only for handwashing, and shall be available for use at all times.

COS - by discussion with owner

F2: O - Cloth towels were placed under the dish draining rack, and utensils were placed directly on a cloth towel.

R - Absorbent materials may not be used for draining or drying equipment and utensils.

COS - by removing towels and discussion with owner

F1: O - The chlorine concentration in the spray bottle was less than 10 ppm.

R - Chlorine concentration shall be between 100 and 200 ppm in sanitizer solutions.

COS - by remaking sanitizer solution

F3A: O - Debris observed on a baking pan, stored in a cabinet

R - Food contact surfaces shall be washed, rinsed, and sanitized after each use.

COS - by moving to 3-vat sink for cleaning

E8: O - Children's medicines were stored in an opened tub in a cabinet also holding food.

R - Medicines stored above or with food shall be in a leakproof container.

COS - by moving food to another cabinet

A1: O - Several plastic containers, stored in a cabinet, were marred.

R - Facility shall be free of unsanitary conditions.

COS by discarding marred containers.

G2: O - One large pot and one smaller pot was observed with the non-stick coating scratched and deteriorating. The large pot was missing the handles

R - Cooking utensils shall be in good repair

COS by removal from kitchen use

E1: O - Raw, unpasteurized shell eggs were used for pooling for breakfast

R - Unpasteurized raw eggs shall not be served to pre-school children

COS by discussion with owner on approved uses of unpasteurized eggs; owner agreed to use these eggs only for baking

E8: O - Raw shell eggs and ground beef were stored with and above milk and other ready-to-eat foods in the refrigerator, and raw chicken was stored above vegetables in the freezer.

R - Food shall be stored to prevent cross-contamination.

COS by discussion with owner and rearranging food to prevent cross contamination.

E16: O - A package of deli ham that was opened, and cooked eggs, were not labeled with a disposition date.

R - Refrigerated, potentially hazardous food shall be labeled with a 7-day discard date after opening

COS by labeling ham and eggs

## COMMON AREA

A1: O - Debris observed under the large brown rug

R - Facility shall be free from unsanitary conditions

COS by cleaning under rug

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE



(573)431-1947

2/25/20

SIGNATURE OF CHILD CARE PROVIDER

DATE



2/25/20

**Sanitation Inspection Report**

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**NOTES****INFANT ROOM**

- E6: O - The ambient temperature of the refrigerator was 46F.  
 R - Refrigerated foods shall be held at 41F or lower.  
 COS by adjusting thermostat. Final temperature was 39F.

**ONE-TWO YEAR OLD ROOM**

- A1: O - Debris, including paint, observed on the bottom side of the diapering pad  
 R - Facility shall be free of unsanitary conditions  
 COS by cleaning
- A1: O - A melted wax scent was plugged into the wall.  
 R - There shall be no masking of odors  
 COS by removing scent producer from facility
- F1: O - The chlorine concentration in the spray bottle at the diapering station was greater than 200 ppm.  
 R - Chlorine concentration shall be 100 to 200 ppm in sanitizer solutions at diapering stations  
 COS by remaking to 200 ppm chlorine

**THREES/FOURS ROOM**

- A1: O - A lounge pillow was torn on the seam  
 R - Facility shall be free of unsanitary conditions  
 COS - by removing from use for repair
- A10: O - The water temperature at one sink in the children's bathroom was 81F  
 R - Water shall be between 100 and 120F  
 COS by adjusting mixing valve. Final temperature was 106F

**STAFF BATHROOM**

- I2: O - The paper towels were stored on the edge of the handwashing sink  
 R - Paper towels shall be dispensed to prevent contamination of roll  
 COS by placing paper towels on a dispenser

**SCHOOL AGE ROOM**

- F4A: O - The toilet was dirty in the bathroom.  
 R - Toilets shall be cleaned daily.  
 COS by cleaning
- I2: O - There were no paper towels in the bathroom.  
 R - Paper towels shall be available in a dispenser at handwashing sinks at all times  
 COS by installing paper towels into dispenser
- A8: O - A container of Chlorox cleaner was stored on the handwashing sink.  
 R - Toxic items shall be stored in an area inaccessible to children.  
 COS by removing cleaner.

**THREES ROOM**

- A1: O - Debris observed on some of the seat covers.  
 R - Facility shall be free of unsanitary conditions  
 COS by removing covers on chairs for laundering

\*Staff in various rooms were questioned concerning diapering procedures, handwashing requirements, cleaning of infant floor, cleaning of soiled diaper containers, cleaning of adapter seats, and handling of mouthed toys. Staff were found to be knowledgeable on these procedures.

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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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

*Rosemin*

(573)431-1947

2/25/20

SIGNATURE OF CHILD CARE PROVIDER

DATE

*Kim Larkins*

2/25/20