

MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES SECTION FOR CHILD CARE REGULATION

SANITATION INSPECTION REPORT LICENSED CENTERS, GROUP HOMES AND LICENSE-EXEMPT FACILITIES

Arrival Time 9:50am	CODES X = Non-Compliance Noted
Departure rime	N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees
Date 11/17/2021	to comply with requirements

AND LICENSE-EXEMPT PACILITIES		11/1//20	021	requirements	
Initial Annual Reinspection Lead Special Circum	stance	es			
FACILITYNAME East Missouri Action Agency, Inc.			002348909		
ADDRESS (Street, City, State, Zip Code) 46 Birch Tree, Farmington, Mo 63640				INSPECTORS NAME (Print) Nicholas Joggerst	
An inspection of your facility has been made on the above date. Any non-con	nplianc				
A. GENERAL		E. FOOD PROTECTION	N .		
Clean and free of unsanitary conditions.	X		urce and in sound condition; no	excessively dented cans.	
2 No environmental hazards observed.			d food. No unpasteurized milk.		
3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	X	Ground beef cooked to and all other foods coo	o 155° F;poultry and pooled egg ked to at least 140° F. All hot foo	s to 165° F; pork to 145° F od kept at 140° F or above.	
4. Well ventilated, no evidence of mold, noxious or harmful odors.		Precooked food reheat	ed to 165°.		
Screens on windows and doors used for ventilation in good repair.		Food requiring refriger	ation stored at 41°F or below.		
6. No indication of lead hazards.		_ ~	elow, accessible readable thermo	ometer required. Foods in	
7. No toxic or dangerous plants accessible to children.		freezer frozen solid. Temp at time of Insp	nection 39.	-41 ∘ _F	
 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. 		7. Metal stemmed thermo	meter reading 0° - 220° F in 2° inc to check hot water temperature.)	•••	
All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.		contamination by individ	ms, and utensils covered, store duals, pests, toxic agents, cleaning and other foods. No bare-hand co	g agents, water drain lines,	X
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection 100-103°F.		9. Food, toxic agents, c	leaning agents not in their ori		
11. Pets free of disease communicable to man.		labeled.			
12. Pets living quarters clean, and well maintained.			tems stored or prepared in diaperir	ng areas or bathrooms.	
 Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis. 		11. Food stored in food gra			
14. Swimming/wading pools filtered, treated, tested and water quality records main-		cooking process).	rigeration, 70° F running water, c	or microwave (if part of the	
tained. Meets local codes.			paration or food storage areas.		
15. A minimum of 18" separation between drinking fountains & hand sinks.		14. No eating, drinking, and/or smoking during food preparation.			
16. No high hazards cross-connections.		15. Food served and not eaten shall not be re-served to children in care.			
B. WATER SUPPLY (circle type)		16. Refrigerated potentially hazardous foods properly marked with 7-day discard date			
COMMUNITY NON-COMMUNITY PRIV	ATE	after opening or preparation. F. CLEANING AND SANITIZING			
PRIVATE SYSTEMS ONLY 1. Constructed to prevent contamination.				d capitized with approved	
Meets DHSS-SCCR water quality requirements.		1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.			
A. Bacteriological sample results.		All utensils and toys air dried. The following items washed, rinsed and sanitized after each use:			
B. Chemical (Prior SCCR Approval Needed)			washed, rinsed and sanitized	d after each use:	
C. SEWAGE (circle type)		A. Food utensils B. Food contact surface	es including eating surfaces, hic	nh chaire etc	+
COMMUNITY ON-SITE		C. Potty chairs and ada	, ,	gn onano, 510.	+
ON-SITE SYSTEMS ONLY		D. Diapering surface	,p		
1. DNR Regulated System:			d contact with body fluids.		
Type:			are washed, rinsed and sanit	tized at least daily:	
2 DHSS Regulated System:		A. Toilets,urinals, hand	d sinks.		
Type:		B. Non-absorbent floo	rs in infanVtoddler spaces.		
Meets DHSS-SCCR requirements.		C. Infanl/Toddler toys used during the day.			
3. Meets local requirements. D. HYGIENE		5. Walls, ceilings, and floo contacted by body fluid	ors clean and in good repair.Cle ds.	eaned and sanitized when	
Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.		Appropriate test strips sanitizing agents.	s available and used to check	proper concentration of	
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.		Soiled laundry stored a food related items and	and handled in a manner which d child contact items.	oes not contaminate food,	
Personnel preparing/serving food is free of infection or illness.					

Simple service items not reused. 1. Cleared as needed or at least day. 2. Paper twee stored and dispensed in a manner that minimizes contamination. All equipment in good repair. 2. Paper the stored and dispensed in a manner that minimizes contamination. All equipment in good repair. 2. Paper twee stored and dispensed in a manner that minimizes contamination. All equipment in good repair. 2. Paper twee stored and dispensed in a manner that minimizes contamination. All equipment in good repair. 3. Facilities and these mechanical refigeration for facility use only; Exception: License-Exempt facilities approved <u>BEFORE October 31, 1997</u> . 5. Facilities a shall have mechanical dishwasher for a Scompathment six or a 2 compathment six with a hidro potable companiment for the final samilizing rince in conjunction with the mechanical dishwasher; or a 3 compathment six or a 2 compathment six with a hidropetable companiment for the final samilizing rince in conjunction with the mechanical dishwasher; or a 3 compathment six. 1. Facilities with a capacity of more than 20 disloren approved <u>BEFORE October 31</u> , 1991, shall have: A. Mechanical dishwasher that samilizes, or employ an additional samilizing rince in conjunction with the mechanical dishwasher; or use a compathment six. 1. Facilities with a capacity of more than 20 disloren approved <u>BEFORE October 31</u> , 1991, shall have: A. Mechanical dishwasher that samilizes, or employ an additional samilizing rince in conjunction with the mechanical dishwasher; or use a companiment six. 1. Facilities with a capacity of more than 20 disloren approved <u>BEFORE October 31</u> , 1991, shall have: A. Mechanical dishwasher that samilizes, or employ an additional samilizing rince in conjunction with the mechanical dishwasher; or use a companiment six. 1. Facilities with a capacity of more than 20 disloren approved <u>BEFORE October 31</u> , 1991, shall have: A. Facility located in provider's residence shall have separate foor the dispersing surface. A. Facility locate	ELITY NAME East Missouri Action Agency, Inc.	DVN 002348909 DATE 11/17/2	:02
1. Single service terms not reused. 2. All food equipment and utersalls in good repair. 3. Food preparation and storage areas have adequate lighting. 4. Kitcher equipment that produces excessive grease laden vapors, moisture or heat is properly vertice stated and dispensed in a manner that minimizes contamination. All equipment in good repair. 5. Facilities shall have mechanical refrigeration for facility use only. 6. No carpeting or absorbent floor coverings in food preparation area. 7. Active an acceptor of 20 infliction or less shall have. 8. Facilities with an acceptor of 20 inflicition or less shall have. 8. Facilities with an acceptor of 20 inflicition or less shall have. 9. If an enchancial dishwasher that sanitizes, or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher is used, a minimum of two sirks located in food preparation and solvewather shall have in the flat sanitizes or compartment six win a 1 great produce compartment in the final sanitizing rinse in conjunction with the mechanical dishwasher is used, a minimum of two sirks located in food preparation and shorted as a compartment six win a 1 great produce compartment in the final sanitizing rinse in conjunction with the mechanical dishwasher or used, a minimum of two sirks located in food preparation and the mechanical dishwasher is used, a minimum of two sirks located in food preparation and the mechanical dishwasher is used, a minimum of two sirks located in food preparation and songerous development. 8. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1931, shall have. 9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1931, shall have. 10. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1931, shall have. 11. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1931, shall have. 12. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1932, shall have. 13.		I. BATHROOMS	
3. Food preparation and storage areas have adequate lighting. 4. Kitcher equipment that proudes accessive grease ladon vapors, moisture or heat a properly vertice shall have mechanical refrigeration for facility use only. 5. Facilities shall have mechanical refrigeration for facility use only. 6. No carpeting or absorbent floor coverings in food preparation area. 7. Adequate preparation and storage equipment for hot foods. 8. Facilities with a carporative of Confidence or less shall have. 6. No carpeting or absorbent floor coverings in food preparation area. 7. Adequate preparation and storage equipment for hot foods. 8. Facilities with a carporative of Confidence or less shall have. 7. Sufficient lighting for cleaning. 8. Facilities with a carporative of the final samilizing step. 9. If a mechanical dishwasher that samilizes or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher for use a Compartment sink in a final portable compartment for the final samilizing step. 9. Facilities with a capacity of Tonde than 20 children approved BEFORE October 31, 1931, shall have: 7. Sufficient lighting for cleaning. 8. Facilities with a capacity of Tonde than 20 children approved BEFORE October 31, 1931, shall have: 8. Facilities with a capacity of Tonde than 20 children approved BEFORE October 31, 1931, shall have: 8. Facilities with a capacity of Tonde than 20 children approved AFIER October 31, 1931, shall have: 8. Facilities with a capacity of Tonde than 20 children approved AFIER October 31, 1931, shall have: 9. Facilities with a capacity of Tonde than 20 children approved AFIER October 31, 1931, shall have: 1. Facility located in provider's residence shall have separate food preparation and songread and shall have separate food preparation and songread providers residence shall have separate food preparation and songread providers residence shall have separate food preparation and songread providers residence shall have separate food preparation and songread providers residence s	1. Single service items not reused.	1. Cleaned as needed or at least daily.	
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vertical. 5. Facilities shall have mechanical refrigeration for facility use only. 6. Exception: License-Exempt facilities approved <u>BEFORE October 31, 1997</u> 6. No carpeting a stabstorent foor coverings in foor 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 is used, a minimum of two sinks located in food preparation area labeled as: (1) Hard washing only 2) Food preparation only. 9. Facilities with a capacity of more than 20 children approved <u>BEFORE October 31, 1997</u> 8. If a mechanical dishwasher in that sanitzes; or employ an additional sanitzing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink. 8. If a mechanical dishwasher in that sanitzes; or employ and dishwasher in used, a minimum of two sinks located in food preparation area labeled as: (1) Hard washing only 2) Food preparation only. 9. Facilities with a capacity of more than 20 children approved <u>BEFORE October 31, 1997</u> 1. Facilities with a capacity of more than 20 children approved <u>BEFORE October 31, 1997</u> 1. Facilities with a capacity of more than 20 children approved <u>BEFORE October 31, 1997</u> 1. Facilities with a capacity of more than 20 children approved <u>BEFORE October 31, 1997</u> 1. Facilities with a capacity of more than 20 children approved <u>BEFORE October 31, 1997</u> 1. Facilities with a capacity of more than 20 children approved <u>BEFORE October 31, 1997</u> 1. Facilities with a capacity of more than 20 children approved <u>BEFORE October 31, 1997</u> 1. Facilities with a capacity of more than 20 children approved <u>BEFORE October 31, 1997</u> 1. Facilities with a capacity of more than 20 children approved <u>BEFORE October 31, 1997</u> 1. Facilities with a capacity of more than 20 children approved <u>BEFORE October 31, 1997</u> 1. Facilities with a capacity of more than 20 children approved <u>BEFORE </u>	2. All food equipment and utensils in good repair.	2.Paper towels stored and dispensed in a manner that minimizes contamination. All	
5. Facilities shall have mechanical refrigeration for facility use only. 5. Facilities shall have mechanical refrigeration for facility use only. 5. Facilities shall have mechanical refrigeration for facility use only. 7. Adequate preparation and storage equipment for hot foods. 8. No carpeling or absorbent floor coverings. 8. No carpeling or absorbent floor coverings. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much labely adjacent to the bathroom. 9. No storage of toothbrushes or much la	Food preparation and storage areas have adequate lighting.	equipment in good repair.	
3. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1937 3. Ko carpeting or absorbent floor coverings indoor preparation and storage equipment for hot foods. 3. Reactises with a capacity of 20 children approved BEFORE October 31, 1937 3. Reactises with a capacity of 20 children approved BEFORE October 31, 1937 3. Reactises with a capacity of more than 20 children approved BEFORE October 31, 1937 3. Pacilities with a capacity of more than 20 children approved BEFORE October 31, 1937 4. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1937 4. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1937 5. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1937 5. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1937 5. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1937 5. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1937 5. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1937 5. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1937 5. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1937 5. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1937 5. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1937 5. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1937 5. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1937 5. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1937 5. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1937 6. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1937 6. Facilities with a capacity of more than	4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat	3. Facilities approved AFTER October 31, 1991 have:	
Exception: License-Exempt facilities approved BEFORE October 31, 1997 8. No carpeting or absorbent floor coverings in food preparation area. 7. Adequate preparation and storage equipment for his floor. 8. Facilities with a capacity of 20 children or less shall have: 8. A Mechanical dishwasher is used, a minimum of two sinks located in food preparation area sheled as: 9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have: 8. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area sheled 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: 8. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation and storage areas. 1) Hand washing only 2) Food preparation only. 9. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have: 8. A commercial dishwasher is used, a sink located in food preparation and storage areas and storage areas and storage areas and washing sink. 9. C. If a commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. 9. C. If a commercial dishwasher is used, a sink located in food preparation and storage areas as a stabled as a stabl	is properly vented.	Enclosed with full walls and solid doors. Doors closed when not in use.	
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 More than 20 children or less shall have 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 santitizes or employ an additional santizing rinse in conjunction with the mechanical dishwasher or use a 3 compartment sink. B. If a mechanical dishwasher that santitizes or employ an additional santizing rinse in conjunction with the mechanical dishwasher or use a 3 compartment sink. B. If a mechanical dishwasher that santitizes or employ an additional santizing 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. 9. Facilities with a capacity of more than 20 children approved AFLER October 31, 1991, shall have: A. Facility located in provider's residence shall have separate food preparation and storage areas. A. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing only. 9. Facilities with a capacity of more than 20 children approved AFLER October 31, 1991, shall have: 1. Facility located in provider's residence shall have separate food preparation area labeled as: 1) Hand washing only 2) Food preparation only. 1. Facilities with a capacity of more than 20 children approved AFLER October 31, 1991, shall have: 2. Learn Six with warm running water located in the disperting area. 3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair. 4. Facility located in provider's residence shall have separate food preparation area labeled as: 2. Clean, nonabsorbent, insound condition. 3. Outs		4. Facilities approved AFTER October 31, 1998 have:	
7. Adequate preparation and storage equipment for hot foods. 8. Facilities with a capacity of 20 children or less shall have: A. Mechanical dishwasher is used, a minimum of two sinks located in food preparation area belied as: (1) Hand washing only 2) Food preparation only. 3. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have: A. Mechanical dishwasher is used, a minimum of two sinks located in food preparation area belied as: (1) Hand washing only 2) Food preparation only. 3. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have: 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. (2) 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. A. Facility located in provider's residence shall have separate food preparation area labeled as: (2) Lensing surface smooth, easily, cleanable, nonabsorbent, and in good repair. 4. Soiled diager container emptied, washed, inseed and santized daily. 4. Soiled diagers stored in a solid, nonabsorbent, linsound condition. 3. Outside requirements as containers covered at all times. 4. Inside food refuse containers. 5. Scillord gegre container combinates covered at all times. 4. Inside food refuse containers. 5. Scillord (Figure or than expected (amb.) 9 Frigidaire Frienzer (amb.) 9 Fr	· · · · · · · · · · · · · · · · · · ·		
A. Mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: 1) Hard washing only 2) Food preparation only. 3. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have: A. Mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: 1) Hard washing only 2) Food preparation only. 5. Edicities 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. 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 or use a 3 compartment sink. If all and washing only 2) Food preparation only. C. Eacilities 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. CATERED FOODS 1. Catered food from inspected and approved source. CATERED FOODS 1. Catered food from inspected and approved source. A. Facility not using sigle service utensitis exclusively meets applicable dishwashing requirements a stated in Section (19), or (19), or (10), or (10). 5. Food and food related items protected from contamination during transport. Frigidaire Friegeer (amb.) 102F, right sink (103F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)		1 1	
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 althird protable compartment for the final sanitizing step. B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area beheled as: 1) Hand washing only 2) Food preparation only. 3. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have: A. Mechanical dishwasher is used, a minimum of two sinks located in food preparation 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 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 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 and storage areas. B. A commercial dishwasher is used, a sink located in 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 and storage areas. B. A commercial dishwasher is used, a sink located in food preparation and storage areas. B. A commercial dishwasher is used, a sink located in food preparation area labeled as not preparation. CATERED FOODS 1. Catered food from inspected and approved source. A facility not using single service utensits 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. Emportative and the IT Dishwasher is used, a sink located in food preparation area labeled as food preparation. CATERED FOODS 1. Catered food from inspected and approved source. Vinity of the dispersion occurs s		, ,	
JINFANT / TODDLER UNITS In 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. 3. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have: A. Mechanical dishwasher is used, a minimum of two sinks located in food preparation with the mechanical dishwasher is use as 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. 3. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have: 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. 3. 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. CATERED FOODS 1. Catered food from inspected and approved source. CATERED FOODS 1. Catered food from inspected and approved source. CATERED FOODS 1. Catered food from inspected and approved source. 3. Facility not using single service utensits 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. Children's bathroom sink (left sink) 102F, right sink (103F) Toy washing sink in play area hand sink(102F)/ Toy washing sink in play ar	8. Facilities with a capacity of 20 children or less shall have:		
ompartment 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 albeled as: 1) Hand washing only 2) Food preparation only. 5. 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 finse 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 stody reparation. 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. CATERED FOODS 1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrival F. G. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area. 4. Facility not using single service utensits 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. Perigidaire Friege (amb.), 39F/1% milk (39F) Hair characteristics and sanitized after each use with proper methods and equipment. 2. Unensite used in the IT unit washed, rinsed and sanitized after ach use with proper methods and equipment. 2. Unensite used in the life units washed, rinsed and sanitized after ach use with proper methods and equipment. 3. Diapering surface sanick leads as in the IT unit washed, rinsed and sanitized after ach use with proper methods and equipment. 4. Solide dispersion and sanitized after ach use w	A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in		
diapering hand washing sink. 2. Utensits used in the I/T Unit washed, rinsed and santitized after each use with proper methods and equipment. K. DIAPERING AREA 1. No utensits or toys washed, rinsed or stored in the diaper changing area. 2. Utensits used in the I/T Unit washed, rinsed and santitized after each use with proper methods and equipment. K. DIAPERING AREA 1. No utensits or toys washed, rinsed or stored in the diaper changing area. 2. Hand skin with warm running water located in the diaper changing area. 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 fload perparation and storage areas. 3. Colled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area. 4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area. 5. Soiled diapers stored in a solid, nonabsorbent, and in good repair. 4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area. 5. Soiled diapers stored in a solid, nonabsorbent, and in good repair. 4. Soiled diapers stored in a solid, nonabsorbent, and in good repair. 5. Soiled diapers stored in a solid, nonabsorbent, and in good repair. 4. Soiled diapers area clean; containers covered as required. 5. Restrooms used by staff have covered as required. 6. Restrooms used by staff have covered as required. 6. Restrooms used by staff have covered as required. 7. Resilly using catered food exclusively shall have a hand washing sink in kitchen/flood service area. 8. A commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. 9. Soiled diapers containers covered as required. 1. Adequate number of containers. 2. Clean, norabsorbent, insend or daining transport. 8. Resilly using catered food exclusively shall have a hand washing sink in kitchen/flood service area. 9.			
2. Ulensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment. 3. 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 2 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. 3. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have: 4. Facility located in provider's residence shall have separate hand washing sink. 5. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. 6. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. 7. CATERD FOODS 1. Catered food from inspected and approved source. 2. Ulensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment. 5. Link of the With warm running water located in the diapering area. 1. No utensils or tops washed, rinsed or stored in the diapering surface. 2. Hand sink with warm running water located in the diapering area mediately accessible to the diapering surface. 3. Diapering surface snoth, easily, cleanable, nonabsorbent, and in good repair. 4. Soiled diapers container emptled, washed, rinsed or stored in the diapering accessible to the diapering surface. 3. Diapering surface snoth, easily, cleanable, rinsed or stored in the diapering surface. 3. Diapering surface snoth, easily, cleanable, rinsed or stored in the diapering surface. 3. Diapering surface snoth, easily, cleanable, rinsed or stored in the diapering surface. 3. Diapering surface containers as covered and sanitized dieley. 4. Soiled diapers stored in a solid, nonabsorbent, and in good repair. 5. Soiled diapers container emptled, washed, rinsed or stored in the diap			
1) Hand washing only 2) Food preparation only. 9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1931, shall have: A. Mechanical dishwasher its used, a minimum of two sinks located in food preparation area labeled as: 1) Hand washing only 2) Food preparation only. 6. Facility located in provider's residence shall have separate food preparation area labeled as: 2. Clean, nonabsorbent, insound condition. 7. Facility located in provider's residence shall have separate food preparation area labeled as shall have: 8. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. 9. Facility located in provider's residence shall have separate food preparation area labeled as food preparation. 7. Eaction of off off minspected and approved source. 7. Catered food form inspected and approved source. 8. Reality using catered food exclusively shall have a hand washing requirements as stated in Section G(B), or G(9), or G(10). 8. Facility using catered food exclusively shall have a hand washing requirements as stated in Section G(B), or G(9), or G(10). 8. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10). 8. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10). 8. Food and food related items protected from contamination during transport. 8. Diapering surface smooth, easily, cleanable, rinsed and storing area immediately accessible to the diapering area immediately accessible to the diapering surface. 8. Diapering surface smooth, easily, cleanable, ronabsorbent, and in the diaper changing accessible to the diapering area. 9. Soiled diapers stored in a solid, nonabsorbent container, used and sanitizing fill discussible accessible to the diaper changing accessible to the diapering accessible to the diapering accessible to the diapering accessible to the diapering accessi	· · · · · · · · · · · · · · · · · · ·		_
Section 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 is used, a minimum of two sinks located in food preparation area labeled as: 1) Hand washing only 2) Food preparation only. 3. 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 or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. NOTE Temps: Whirlpool Freezer (amb.) (20F) Whirlpool fridge (amb.) 39F/ 1% milk (39F) Haier ches		'	
1. No utensits or toys washed, rinsed or stored in the diaper changing area. 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. 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. CATERED FOODS 1. Catered food from inspected and approved source. CATERED FOODS 1. Facility losing 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. eatloaf made with raw ground meat and eggs. (205F) 1. No utensits or toys washed, rinsed or stored in the diaper changing area immediately accessible to the diapering surface. 2. Hand sirk 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 container emptled, washed, rinsed and sanitized daily. 1. Alequate number of containers. 2. Ciclean, nonabsorbent, and in solid, nonabsorbent container with tight fitting lidlocated in diapering surface. 3. Soiled diapers container emptled, washed, rinsed and sanitized daily. 1. Alequate number of containers. 2. Ciclean, nonabsorbent, and in solid, nonabsorbent container with tight fitting lidlocated in diapering surface. 3. Cuterious containers covered at all times. 4. In Adequate number of containers. 5. Soiled diapers c	, , , , , , , ,		
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. C. Facilitis 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. CATERED FOODS 1. Catered food from inspected and approved source. CATERED FOODS 1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrival F. Sacility not using single service utensils exclusively shall have a hand washing requirements as stated in Section C(§), or G(9), or G(10). 5. Food and food related items protected from contamination during transport. eatloaf made with raw ground meat and eggs. (205F) A. Machine in the diapering area in mediately accessible to the diapering area in the diapering area in proposition food preparation in food in food preparation and solid, nonabsorbent, and in good repair. 4. Soiled diapers stored in a solid, nonabsorbent, and in good repair. 4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in indiapering area. 5. Soiled diaper containers emplied, washed, rinsed and sanitized daily. 1. A Reguse plays a stored in a solid, nonabsorbent, and in good repair. 4. Soiled diapers stored in a solid, nonabsorbent, and in good repair. 4. Soiled diaper containers covered as required. 5. Restross area clean; containers covered as required. 6. Restrosmy used food refuse containers. 1. A Requale number of containers. 2. Clean, noabsorbent, insound conditio			
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. O. 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 is used, a sink located in food preparation area labeled as food preparation. CATERED FOODS 1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrival S. 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. eattloaf made with raw ground meat and eggs. (205F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)	,		_
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. 0. 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. CATERED FOODS 1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrival 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. 1. REFUSE DISPOSAL 1. Adequate number of containers. 2. Clean, nonabsorbent, insound condition. 3. Outside refuse area clean; containers covered at all times. 4. Inside food refuse containers covered at all times. 5. Soiled diaper container emptied, washed, rinsed and sanitized daily. 1. REFUSE DISPOSAL 1. Adequate number of containers. 2. Clean, nonabsorbent, insound condition. 3. Outside refuse area clean; containers covered at all times. 4. Inside food refuse containers covered at all times. 5. Soiled diaper container emptied, washed, rinsed and sanitized daily. 1. REFUSE DISPOSAL 1. Adequate number of containers. 2. Clean, nonabsorbent, insound condition. 3. Outside refuse area clean; containers covered at all times. 4. Inside food refuse containers covered at all times. 5. Soiled diaper containers covered at all times. 6. Restroms used by staff have covered refuse. 9. Feetilon # OBSERVATIONS NOTE Temps: Whirlpool Freezer (amb.) 0F Frigidaire Fridge (amb.) 39F/1 % milk (39F) Haier chest freezer (amb.) 0F Hot held green beans (
D. 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. CATERED FOODS 1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrival 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. Pacility 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. Pacility using catered food 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. Pacility using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10). Children's bathroom sink (left sink) 102F, right sink (103F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)		, ,	_
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: 12. Refilly located in provider's residence shall have separate food preparation and storage areas. 13. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. 13. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. 14. Inside food refuse containers covered at all times. 15. Soiled diager container emptied, washed, rinsed and sanitized daily. 16. Refilly Dosposal. 17. Refills DISPOSAL 18. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. 19. Catered food from inspected and approved source. 20. Clean, nonabsorbent, insound condition. 31. Outside refuse area clean; containers covered at all times. 42. Inside food refuse containers covered as required. 43. Restrooms used by staff have covered refuse containers. 54. Inside food refuse containers covered as required. 55. Restrooms used by staff have covered refuse containers. 56. Restrooms used by staff have covered refuse containers. 57. Restrooms used by staff have covered refuse containers. 58. Restrooms used by staff have covered refuse containers. 59. Restrooms used by staff have covered refuse containers. 50. Restrooms used by staff have covered refuse containers. 50. Restrooms used by staff have covered refuse containers. 50. Restrooms used by staff have covered refuse containers. 50. Restrooms used by staff have covered refuse containers. 50. Restrooms used by staff have covered refuse containers. 51. Refills food refuse containers. 52. Clean, nonabsorbent, insound condtion. 53. Outside refuse area clean; containers covered as required. 54. Inside food refuse containers. 55. Restrooms used by staff have covered refuse containers. 56. Restrooms used by staff have covered refuse containers. 56. Restrooms used by staff have covered refuse containers. 57.	·		_
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. CATERED FOODS 1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrival 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. Peatloaf made with raw ground meat and eggs. (205F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)	1) Hand washing only 2) Food preparation only.		
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. CATERED FOODS 1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrival 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. Peatloaf made with raw ground meat and eggs. (205F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)	Facilities with a capacity of more than 20 children approved AFTER October 31,	5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	_
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. CATERED FOODS 1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrival 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. Peatloaf made with raw ground meat and eggs. (205F) 1. Adequate number of containers. 2. Clean, nonabsorbent, insound 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 NOTE Temps: Whirlpool Freezer (amb.) 0F Frigidaire Friege (amb.) 41F/Orange juice (42F) Frigidaire Friege (amb.) 39F/ 1% milk (39F) Haier chest freezer (amb.) 0F Hot held green beans (168F) Children's bathroom sink (left sink) 102F, right sink (103F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)			
2. Clean, nonabsorbent, insound 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. ECATERED FOODS 1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrival 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. Peatloaf made with raw ground meat and eggs. (205F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)	A Facility located in provider's residence shall have separate food preparation and		
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. CATERED FOODS 1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrival 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. Children's bathroom sink (left sink) 102F, right sink (103F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)		2. Clean, nonabsorbent, in sound condition.	
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. CATERED FOODS 1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrival Section # OBSERVATIONS NOTE Temps: Whirlpool Freezer (amb.) (20F) Whirlpool fridge (amb.) 41F/Orange juice (42F) Frigidaire freezer (amb.) 0F Frigidaire Fridge (amb.) 39F/ 1% milk (39F) Haier chest freezer (amb.) 0F Hot held green beans (168F) Children's bathroom sink (left sink) 102F, right sink (103F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)	· · · · · · · · · · · · · · · · · · ·	3. Outside refuse area clean; containers covered at all times.	
CATERED FOODS 1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrival 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. eatloaf made with raw ground meat and eggs. (205F) Whirlpool fridge (amb.) 41F/Orange juice (42F) Frigidaire Fridge (amb.) 0F Frigidaire Fridge (amb.) 0F Haier chest freezer (amb.) 0F Hot held green beans (168F) Children's bathroom sink (left sink) 102F, right sink (103F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)	· · · · · · · · · · · · · · · · · · ·	·	
1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrival 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. eatloaf made with raw ground meat and eggs. (205F) SECTION# NOTE Temps: Whirlpool Freezer (amb.) (20F) Whirlpool fridge (amb.) 41F/Orange juice (42F) Frigidaire Fridge (amb.) 39F/ 1% milk (39F) Haier chest freezer (amb.) 0F Hot held green beans (168F) Children's bathroom sink (left sink) 102F, right sink (103F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)		·	
1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at arrival		SECTION # OBSERVATIONS	
2. Safe food temperature maintained during transport. Temperature at arrival		NOTE Temps: Whirlpool Freezer (amb.) (20F)	
Temperature at arrival		──Whirlpool fridge (amb.) 41F/Orange juice (42F)	
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. eatloaf made with raw ground meat and eggs. (205F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)	,		
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. eatloaf made with raw ground meat and eggs. (205F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)	<u> </u>		
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. eatloaf made with raw ground meat and eggs. (205F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)	, , ,		
requirements as stated in Section G(B), or G(9), or G(10). 5. Food and food related items protected from contamination during transport. eatloaf made with raw ground meat and eggs. (205F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)		──Hot held green beans (168F)	
eatloaf made with raw ground meat and eggs. (205F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)			
eatloaf made with raw ground meat and eggs. (205F) Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)	5. Food and food related items protected from contamination during transport.	Children's bothroom sink (left sink) 1025 right sink (1025)	
Wall mounted sink in play area hand sink(102F)/ Toy washing sink (101F)			
Toy washing sink (101F)	eatloat made with raw ground meat and eggs. (205F)	Wall mounted sink in play area hand sink/102F)/	
		Diapoining area saumeem emix (1991)	
	above facility has been inspected and does does not conform with the sanitation uirements of the Missouri Department of Health and Senior Services Section for Child Care	The inspector has discussed the issues marked by an asterisk (*) and/or marked by an on this form. I agree to comply with these requirements.	(X)
above facility has been inspected and does not conform with the sanitation alrements of the Missouri Department of Health and Senior Services · Section for Child Care unlation on this form. I agree to comply with these requirements.		SIGNATURE OF CHILD CARE PROVIDER DATE	_
uirements of the Missouri Department of Health and Senior Services · Section for Child Care ulation on this form. I agree to comply with these requirements.	71.		'n
uirements of the Missouri Department of Health and Senior Services · Section for Child Care ulation TELEPHONE DATE On this form. I agree to comply with these requirements. SIGNATURE OF CHILD CARE PROVIDER DATE	1/1/1/20	/≦ 「 / ノ 、	J 4

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report			
FACILITY NAME: East Missouri Action Agency, Inc.		DVN: 002348909	DATE 11/17/2021
SECTION # OBSE	ERVATIONS		
O=Observed, R=Required, COS=Corrected on Site			
A1: O: Dust was observed on the grates of the ventilation duct near the R: The facility shall be clean and free of unsanitary conditions. COS by asking staff to clean the ventilation duct.	exit door.		
E8: O: A metal utensil was observed used to stir green beans in what ap R: Under 4-101.18 of the Missouri Food Code multi-use kitchenware shall be used with nonscoring or non-scratching utensils and cleanin COS by discussion of food code.	e such as sauce pans t		ı resin coating
A3: O: What appeared to be a spider web was observed in the top left c R: There shall be no indication of pests. COS by asking staff to clean window of web.	orner of the window ne	ear the back door.	
		•	
		_	
		e issues marked by an asterisk (* omply with these requirements.) and/or marked by
	GNATURE OF CHILD CARE PROVIDER	11 11 1~	DATE
43 1-1947 11/17/202	July 0	Mry Mrs	11/17/2021
- Charles - Company of the Company o		V	