

FACILITY NAME Kidz World Daycare / Kay Knox	DVN 002500412	DATE 11-19-21
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G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS
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1. Single service items not reused.	1. Cleaned as needed or at least daily.
2. All food equipment and utensils in good repair.	2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.
3. Food preparation and storage areas have adequate lighting.	3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors.
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997	5. Hand washing sinks located in or immediately adjacent to the bathroom.
6. No carpeting or absorbent floor coverings in food preparation area.	6. No carpeting or absorbent floor coverings.
7. Adequate preparation and storage equipment for hot foods.	7. Sufficient lighting for cleaning.
8. Facilities with a capacity of 20 children or less shall have:	8. No storage of toothbrushes or mouthable toys.

J. INFANT / TODDLER UNITS

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.	1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing 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.	2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.

K. DIAPERING AREA

9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991 , shall have:	1. No utensils 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.	2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.
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. 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.

L. REFUSE DISPOSAL

10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:	1. Adequate number of containers.
A. Facility located in provider's residence shall have separate food preparation and storage areas.	2. Clean, nonabsorbent, in sound condition.
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	3. Outside refuse area clean; containers covered at all times.
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	4. Inside food refuse containers covered as required.
	5. Restrooms used by staff have covered refuse containers.

H. CATERED FOODS	SECTION #	OBSERVATIONS
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1. Catered food from inspected and approved source.		Lunch: Chicken patties = 201F Fries Milk = 34F The reinspection will be conducted on Nov. 22, 2021. The well water sample will be collected on Nov. 22, 2021.
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.		
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.		
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).		
5. Food and food related items protected from contamination during transport.		

The above facility has been inspected and 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 	TELEPHONE 573-431-1947	DATE 11-19-21	SIGNATURE OF CHILD CARE PROVIDER 	DATE 11-19-21
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Sanitation Inspection Report

FACILITY NAME:

Kidz World Daycare / Kay Knox

DVN:

002500412

DATE

11-19-21

SECTION

OBSERVATIONS

A1) An accumulation of dust was observed on the media player shelving and on the floor behind bookshelves in the big playroom. The facility shall be clean and free of unsanitary conditions. COS by cleaning.

A10) The hot water temperature at the children's handwash sink was measured at 97F. Hot water at sinks accessible to children shall be 100F - 120F.

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

573-431-1947 11-19-21

SIGNATURE OF CHILD CARE PROVIDER

DATE

11-19-21