

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

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

urivalTime 8:31am	CODES X = Non-Compliance Noted
reparture rime	N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees
Date 11/16/2021	to comply with requirements

	AND LICENSE-EXEMPT FACILITIES	11/16/2021 requirements							
Initial Annual Reinspection Lead Special Circumstances									
Mrs. Thrasher's Advanced Learning Center				002137968 COUNTY CODE 187					
ADDRESS (Street, City, State, Zip Code) 5562 State Highway 32 Farmington, Mo 63640 An inspection of your facility has been made on the above date. Any non-compliances are marked below.			gerst						
	ENERAL			ROTECTION					
	Clean and free of unsanitary conditions.				ad in cound condition: no c	yananiyaly dantad aar	10		
	No environmental hazards observed.				nd in sound condition; no e	excessively defiled car	15.		
					No unpasteurized milk.	1 405° E 1 1 445	0.5		
	No evidence of insects, spiders, rodents or pest entry points, or pest harborage.		and all o	herfoods cooked to	F;poultry and pooled eggs at least 140° F. All hot food	d kept at 140°F or abo	ve.		
	Well ventilated, no evidence of mold, noxious or harmful odors.			ed food reheated to 1					
	Screens on windows and doors used for ventilation in good repair.		5. Foodred	uiring refrigeration s	toredat41°F orbelow.		X		
	No indication of lead hazards.		•		ccessible readable thermore	meter required. Foods	s in		
	No toxic or dangerous plants accessible to children.			ozen solid.	1	42 ∘ _{F.}			
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.		7. Metal stemmed thermometer reading 0°-220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)						
9.	All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	8	Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines,				nes,		
10.	Hotwater temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection 112-113 °F.	9	9. Food, to	• • •	er foods. No bare-hand con gragents not in their orig	•			
11.	Pets free of disease communicable to man.		labeled.						
12.	Pets living quarters clean, and well maintained.				ored or prepared in diapering	g areas or bathrooms.			
13.	Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.			red in food grade con wed under refrigerati	tainers only. on, 70° F running water, or	microwave (if part of t	he		
14.	Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	1:	cooking	<u> </u>	n or food storage areas.				
15	A minimum of 18" separation between drinking fountains & hand sinks.				oking during food preparat	tion.			
	No high hazards cross-connections.			-	nall not be re-served to chil				
	ATER SUPPLY (circle type)		Defeiren		dous foods properly marke		ato		
D. W	COMMUNITY NON-COMMUNITY PRIV			ning or preparation.	dous loods properly marke	d willi 7-day discard da	X		
	RRIVATE SYSTEMS ONLY			G AND SANITIZ	ING				
	Constructed to prevent contamination.		1 All items		nall be washed, rinsed and	sanitized with approve	ed		
	Meets DHSS-SCCR water quality requirements.			ils and toys air dried.					
	Bacteriological sample results. Chemical (Prior SCCR Approval Needed)				nd rinead and canitized	after each use:			
		 `	A. Food		ed, rinsed and sanitized	unci cavii usc.			
C. SI	EWAGE (circle type)				uding eating surfaces, high	h chairs.etc.			
	COMMUNITY ON-SITE			chairs and adapter s		,			
	ON-SITE SYSTEMS ONLY			ring surface					
1.	DNR Regulated System:			s that have had conta	act with body fluids.				
	Туре:		4. The follow	owing items are wa	ashed, rinsed and saniti	zed at least daily:			
2	DHSS Regulated System:		A. Toilet	s,urinals, hand sinks		•			
	Type: Meets DHSS-SCCR requirements.			absorbent floors in inf					
				Toddler toys used du	<u> </u>				
D. H	Meets local requirements. (G ENE	,	Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.			en			
	Care givers and children wash hands using soap,warm running water and sanitary hand drying methods.	(Appropriate test strips available and used to check proper concentration of sanitizing agents.			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 and handled in a manner which does not contaminate foo food related items and child contact items.			od,				
3.	Personnel preparing/serving food is free of infection or illness.								

I. Signife surice times not receased. 1. Signife surice times not receased. 2. A flooting equipment and demands in good repair. 3. Food operation and strongs ale sense three deciquets lighting. 4. A receivable proportion and deciminating of the strength of the structure of	CILITY NAME Ars. Thrasher's Advanced Learning Center	DVN DATE 11/16/20				
1. Single service thems not research. 2. A floot appearant and stange areas have effectable spiring. 3. Foot preparation and stange areas have effectable spiring. 4. Evaluation of the products accessive grees before reports moisure or heat approprially varied. 5. Footities shall have rechanical effigeration for facility use only. 5. Footities shall have rechanical effigeration for facility use only. 6. No capellar or association for covering in foot preparation area. 7. Adversarial preparation and stronge extension area. 8. Footities shall have exchanical dishwasher for a small standard. 8. Footities shall have exchanical dishwasher for a small small have: 8. A mechanical dishwasher is used, a minimus of tho shirts located in foot preparation are bidded as: 9. If a mechanical dishwasher is used, a minimus of those shirts located in foot preparation with the mechanical dishwasher or use a Scoreparation and the properties of the final mainting sign. 9. If a mechanical dishwasher is used, a minimus of those shirts located in foot preparation with the mechanical dishwasher or use a Scoreparation and the properties of the final mainting sign. 9. If a mechanical dishwasher to such a significant or use a Scoreparation and the properties of the final mainting signs. 9. If a mechanical dishwasher to use of the mechanical dishwasher or use as Scoreparation and the properties of the final mainting signs in conjuction with the mechanical dishwasher or use as Scoreparation and the properties of the signs of the s		552.55.555				
2. All note equipment and uterals in good repair. 3. Frood presentation and storage seas have adverted by phany. 4. Known equipment that produces excessive grease laden vapors, motitable or heat spropedy verted. 5. Facilities and have rechanced offsgration for facility are only. 6. Frood presentation and storage reculiment of the following and the facilities of the produces accessive grease laden vapors, motitable or heat spropedy verted. 5. Facilities and produces accessive grease laden vapors, motitable or heat spropedy verted. 5. Facilities and produces accessive grease laden vapors, motitable or heat spropedy verted. 5. Facilities and produces accessive grease laden vapors, motitable or heat spropedy verted. 5. Facilities and produces accessive grease laden vapors, motitable or heat spropedy verted. 5. Facilities and produces accessive grease laden vapors, motitable or heat spropedy verted. 6. Facilities and produces accessive grease laden vapors, motitable or heat spropedy verted. 6. Facilities and produces accessive grease laden vapors, motitable or heat spropedy verted. 6. Facilities and produces accessive grease laden vapors, motitable or heat spropedy verted. 6. Facilities and produces accessive grease laden vapors, motitable or heat spropedy verted. 6. Facilities and produces accessive grease laden vapors motitable or heat spropedy verted produces and the facilities accessive accessive produces and produces and adverted to the sproper produces and adverted accessive and adverted accessive produces and produces and produces are accessive greates and produces a						
3. Footpreparation and strongs areas have adequated lighting. 4. Khother explained that produces excessive greate lader vapors, mosture or head is properly verticed. 5. Footpress shall have enchancial efficiency provided in the company of the control of the	·					
4. Notine automath that produces excessive grease laden vapors, modular or heat sproperly ventile. 5. Focilities shall have mechanical effigeration for facility use only. 5. Focilities shall have mechanical effigeration for facility use only. 5. Focilities with a characteristic produces of the facilities approved BEFORE October 31, 1997. A. Mechanical dishowshire that samples or engloy an additional samitaring rises in comparison and storage exponent for the focilities. A. Mechanical dishowshire that samples or an opportunities of the final samilities page. B. If a mechanical dishowshire that samples or an opportunities into with a thirt portable comparison for the final samilities page. 9. Focilities with a capacity of more than 20 obidien approved BEFORE October 31, 1997, shall have: 19. Hand wealthing only. 9. Focilities with a capacity of more than 20 obidien approved BEFORE October 31, 1997, shall have: 19. Hand wealthing only. 19. Focilities with a capacity of more than 20 obidien approved BEFORE October 31, 1997, shall have: 19. Hand wealthing only. 19. Focilities with a capacity of more than 20 obidien approved BEFORE October 31, 1997, shall have: 19. Hand wealthing only. 19. Focilities with a capacity of more than 20 obidien approved BEFORE October 31, 1997, shall have: 19. Hand wealthing only. 19. Focilities with a capacity of more than 20 obidien approved BEFORE October 31, 1997, shall have: 19. Hand wealthing only. 19. Focilities with a capacity of more than 20 obidien approved BEFORE October 31, 1997, shall have an approved appropriation area labeled as the observation of the proper representation and storage rease. 2. Focilities with a capacity of more than 20 obidien approved BEFORE October 31, 1997, and 1997,						
Exception: License-Exempt facilities approved BEFORE October 31, 1997 A. Mechanical transport with the microbian distillers approved BEFORE October 31, 1997 A. Mechanical dishwasher in stanctice or employ an additional samiting rines in conjunction with the microbian dishwasher in stanctice or employ and additional samiting rines in conjunction with the microbian dishwasher in stanctice. A. Mechanical dishwasher is used, a minimum of two sinsis located in food preparation and stonge accompations of the final samiting rines in conjunction with the microbian dishwasher to use a Compatition of the final samiting rines in conjunction with the microbian dishwasher or used accompation only. B. Facilities with a supported and dishwasher to use a Compatition of the final samiting rines in conjunction with the microbian dishwasher or an accompation only. B. Facilities with a supported with the microbian dishwasher or a Scorpharm of the final samiting rines in conjunction with the microbian dishwasher or use as Compatition only. B. Facilities with a supported dishwasher or use as Compatition only. B. Facilities with a support of the Scorpharm of the with the microbian dishwasher or use as Compatition only. C. Scorpharm of the scorpharm of the final scorpharm of the scorpharm of						
Exception: License-Excent fieldities approved gECORE Colober 31, 1932 6. No carapting or absorbertific or coverings in food preparation area. 7. Adequate preparation and storage equipment for hot foods. 8. Trailities with a capacity of 20 children or less shall have confident analysis of the standard dishwasher that samize or an 3 compartment six or a 2 compartment six with a third protein conjunction with the mechanical dishwasher is used, a minimum of two sixts located in food preparation area abbed as: 1) Hand washing only 2) Food preparation only. 8. Facilities with a seasobly of more than 20 children approved EFFORE October 31, 1931, 1932, 1933, 1934, 1						
Exception: License-Excent fieldities approved gECORE Colober 31, 1932 6. No carapting or absorbertific or coverings in food preparation area. 7. Adequate preparation and storage equipment for hot foods. 8. Trailities with a capacity of 20 children or less shall have confident analysis of the standard dishwasher that samize or an 3 compartment six or a 2 compartment six with a third protein conjunction with the mechanical dishwasher is used, a minimum of two sixts located in food preparation area abbed as: 1) Hand washing only 2) Food preparation only. 8. Facilities with a seasobly of more than 20 children approved EFFORE October 31, 1931, 1932, 1933, 1934, 1	Facilities shall have mechanical refrigeration for facility use only.	4. Facilities approved AFTER October 31, 1998 have:				
6. No careging or absorbert floor coverings in food preparation area. 7. Adequate preparation and storage equipment for hot foctos. 8. Facilities with a capacity of 20 official food in the common of the standard common of the common of t						
A. Mechanical dishwasher that sanitzes; or employ and distinuish sanitzing rinse in conjunction with the mechanical dishwasher; or a 3 compartment sink with a hidi portable compartment for the final sanitzing step. B. If a mechanical dishwasher is used, a sink for or a 2 compartment sink with a hidi portable compartment for the final sanitzing step. S. Hid a mechanical dishwasher (see it is supported as the second of preparation area bibled as: 1) Hard washing only 2) Food preparation only. S. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1951, shall have: A. Mechanical dishwasher that sanitzes or employ an additional sanitzing risse in conjunction with the mechanical dishwasher or use a 3 compartment aink. B. If a mechanical dishwasher is used, a wintimum of two sinks located in food preparation area labeled as: 1) Hard washing only 2) Food preparation only. S. Berlines in the IT Unit washed, rissed and sanitized after each use with properties and equipments as a stand in Section 20 to some than 20 children approved BEFORE October 31, 1951 shall have: 4. Facility to located in provider's residence shall neve separate food preparation and storage areas. 5. Solled dispects stored in a sold, nonabsorbent, and in good repair. 4. Facility to located in provider's residence shall have separate food preparation area labeled as: 1. Facility to located in provider's residence shall have separate food preparation area labeled as: 2. Clears, nonebsorbent, rissourd condition. 3. Outside offices stored in a sold, nonabsorbent, and in good repair. 4. Facility to located in provider's residence shall have separate food preparation area labeled as: 3. Pacific to lightly for food arctical after shall have a	6. No carpeting or absorbent floor coverings in food preparation area.	5. Hand washing sinks located in or immediately adjacent to the bathroom.				
A. Mechanical distinvasher that sanitizes or employ an additional sanitizing rinse in conjunction with the mechanical distinvasher or a 3 compartment sink or a 2 compartment sink with a thing potales compartment of the final sanitizing since are sheed as: 1) Hard washing only 2) Food preparation only. 5. Facilities with a capacity of more than 20 children approved BEFORE October 31. 1951, shall have. A. Mechanical distinvasher that sanitizes or employ an additional sanitizing rinse in conjunction with the mechanical distinvasher provided with the mechanical distinvasher is used, a minimum of two sinks located in food preparation are alkaled as: 1) Hand washing only 2) Food preparation only. 10. Facilities with a capacity of more than 20 children approved AFTER October 31. 10. Facilities with a capacity of more than 20 children approved AFTER October 31. 10. Facilities with a capacity of more than 20 children approved AFTER October 31. 10. Facilities with a capacity of more than 20 children approved AFTER October 31. 10. Facilities with a capacity of more than 20 children approved AFTER October 31. 10. Facilities with a capacity of more than 20 children approved AFTER October 31. 10. Facilities with a capacity of more than 20 children approved AFTER October 31. 10. Facilities with a capacity of more than 20 children approved AFTER October 31. 10. Facilities with a capacity of more than 20 children approved AFTER October 31. 11. Facilities with a capacity of more than 20 children approved AFTER October 31. 12. Facilities with a capacity of more than 20 children approved AFTER October 31. 13. Facility october of provided in provider 7 residence shall have separate food preparation and approved AFTER October 31. 14. Facility october 10. Facility october 31. 15. Facility october 31. 15. Facility october 31. 16. Facility october 31. 17. Facility october 32. 18. A Facili	7. Adequate preparation and storage equipment for hot foods.	6. No carpeting or absorbent floor coverings.				
J. INFANT / TODDLERUNITS B. If a mechanical dishwasher, or a 3 compartment sink or a 2 conceptiment sink with a half optable compartment of the final activity as 50 of the mechanical dishwasher is set, a minimum of two sinks located in food preparation area bibered as: (a) Hard washing only. 2) Food preparation only. 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 santitizing rise in conjunction with the mechanical dishwasher or use 3 compartment sink. B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: 1) hard washing only. Food preparation cocurs, shall have: 2. Uturalis used in the IT Unit washed, rised and santitize after each use with proper members and equipment washing aink. A. Mechanical dishwasher or used 3 compartment sink. B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: 1) hard washing only. Food preparation vashing aink. A. Mechanical dishwasher or used 3 compartment sink. B. If a mechanical dishwasher or use 3 compartment sink. If a mechanical dishwasher or used 3 compartment sink. A. Facility located in provider's residence shall have separate food preparation and storage-area. B. A commercial dishwasher or a 3 compartment sink in addition to a separate food preparation and storage-area. B. A commercial dishwasher or a 3 compartment sink in addition to a separate food preparation and storage-area. B. A commercial dishwasher or a 3 compartment sink in addition to a separate food preparation and storage-area. B. A commercial dishwasher or a 3 compartment sink in addition to a separate food preparation and storage-area. B. A Commercial dishwasher or a 3 compartment sink in addition to a separate food preparation and storage-area. C. Called food food preparation. Section shall have. C. Tareally using not used and approved source. Food of preparation p	8. Facilities with a capacity of 20 children or less shall have:	7. Sufficient lighting for cleaning.				
ocopuration with the mechanical dishwasher or a 3 compartment sink or a 2 compartment sink with a thirt portation compartment of the final sanitizing sink. B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation can start as a sink of food preparation can yet a sink of the sink of	▲ Mechanical dishwasher that sanitizes or employ an additional sanitizing rinse in	8. No storage of toothbrushes or mouthable toys.				
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. 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 5 compartment sink. B. If a mechanical dishwasher container with the sanitized dishwasher; or use a 5 compartment sink. B. If a mechanical dishwasher used, a minimum of two sinks located in food preparation area labeled as: 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: 11. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have: 12. Solded dispers stored in a solid, nonabsorbent, and in good repair. 13. Facility long located in provider's residence shall have separate food preparation and stronge areas. 14. Facility located in provider's residence shall have separate food preparation and stronge areas. 15. Solled dispers stored in a solid, nonabsorbent and sanitized daily. 16. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have. 17. A Facility long located in provider's residence shall have separate food preparation and stronge areas. 18. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. 19. A Facility long located from spected and approved source. 19. Caltered Food from inspected and approved source. 20. Caltered Food from inspected and approved source. 21. Selection from turning water located in the dispersion and stronge areas. 22. Clean, norabsorbent, insocrated containers. 23. Description from the first with with with with with with with wit		J. INFANT / TODDLER UNITS				
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, 19151, shall have: A. Mechanical dishwasher that sanitizes or employ an additional sanitizing rinsel 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. 10. 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 and storage areas. A. Facility located in provider's residence shall have separate food preparation area sheled as: A. Facility located in provider's residence shall have separate food preparation area sheled as: 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. In skill-denifood service area. C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. C.ATERED FOODS 1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. Temperature at artival F. 3. Facility using catered food exclusively shall have a hand washing sink in kitcherhood service area. 4. Facility not using single service utunists exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10). 5. Food and food reliated items protected from contamination during transport. Food and food reliated items protected from contamination during transport. Food and food reliated items protected from contamination during transport. Food and food reliated items protected from contamination during transport. Food and food reliated items protected from contamination dur		If food preparation occurs, shall have a sink for food preparation separate from the				
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 sanitizes, or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a compartment sink. B. If a mechanical dishwasher used, a minimum of two sinks located in food preparation area labeled as: 1) Hand washing only 2) Food preparation only. 1991 shall have: 10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have: 11. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have: 12. Called dispers stored in a solid, nonabsorbent, and in good repair. 1991 shall have: 13. Facility long located in provider's residence shall have separate food preparation and storage areas. 14. Facility located in provider's residence shall have separate food preparation and storage areas. 15. A commercial dishwasher or a 3 compartment sink in addition to a separate hard washing sink. 16. If a commercial dishwasher is used, a sink located in food preparation and storage areas. 17. Catered food from inspected and approved source. 18. Eacility not using single service utensils exclusively shall have a hand washing sink in kitcher/food service area. 1991 shall have: 1991 shall have: 1991 shall have: 10. Facility has been inspected from contamination during transport. 1991 shall have: 2. Caller Sample taken during this inspection and results exclusively shall have a hand washing sink in kitcher/food service area. 2. Caller Sample taken during this inspection and results exclusively shall have a hand washing sink in kitcher/food service area. 2. Eacility has been inspected and section (Sig), or (Sig), or (Sig). 3. Facility sing catered from contamination during transport. 2. Facility sing catered from contamination during transport. 3. Facility sing catered from contamination during transport. 3. Facility sing catered from conta		diapering hand washing sink.				
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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 and so that the dispers of	1) Hand washing only 2) Food preparation only.	proper methods and equipment.				
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Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report			
FACILITY NAME: Mrs. Thrasher's Advanced Learning Center		DVN: 002137968	DATE 11/16/2021
SECTION# OBS	SERVATIONS		
O=Observed, R=Required, COS=Corrected on Site			
E5: O: Food in the Frigidaire fridge was temped above 41F. R: Potentially hazardous food shall be held cold at 41F or less.			
E16: O: Package of Bologna was observed marked 11-8 and cooked tu R: Ready-to-eat potentially hazardous food shall be clearly marked the package is opened. COS by discarding bologna and marking turkey as staff stated it w	d with a seven day dispo		one as the day
On-site system checked and no effluent observed surfacing in the	area.		
A follow-up will be conducted on December 13, 2021.			
The above facility has been inspected and does does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.		ne issues marked by an asterisk (* comply with these requirements.) and/or marked by
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	/	DATE
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