



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

Arrival Time 10:10am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 12:45pm	
Date 3/4/2022	

<input type="checkbox"/> Initial <input checked="" type="checkbox"/> Annual <input type="checkbox"/> Reinspection <input type="checkbox"/> Lead <input type="checkbox"/> Special Circumstances _____	
FACILITY NAME Abundant Blessings Christian Day Care and Preschool	
DWN 001916298	
COUNTY CODE 187	
ADDRESS (Street, City, State, Zip Code) 303 Second Street, Park Hills, Mo 63601	
INSPECTOR'S NAME (Print) Nicholas Joggerst	
An inspection of your facility has been made on the above date. Any non-compliances are marked below.	
A. GENERAL	
E. FOOD PROTECTION	
1. Clean and free of unsanitary conditions.	X
2. No environmental hazards observed.	X
3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	X
4. Well ventilated, no evidence of mold, noxious or harmful odors.	
5. Screens on windows and doors used for ventilation in good repair.	
6. No indication of lead hazards.	
7. No toxic or dangerous plants accessible to children.	
8. Medicines and other toxic agents not accessible to children. Child contact items stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.	
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	X
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection 99-109 °F.	
11. Pets free of disease communicable to man.	
12. Pets living quarters clean, and well maintained.	
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	
15. A minimum of 18" separation between drinking fountains & hand sinks.	
16. No high hazards cross-connections.	
B. WATER SUPPLY (circle type)	
COMMUNITY NON-COMMUNITY PRIVATE	
PRIVATE SYSTEMS ONLY	
1. Constructed to prevent contamination.	
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)	
C. SEWAGE (circle type)	
COMMUNITY ON-SITE	
ON-SITE SYSTEMS ONLY	
1. DNR Regulated System: Type: _____	
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.	
3. Meets local requirements.	
D. HYGIENE	
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	
2. Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: toileting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.	
3. Personnel preparing/serving food is free of infection or illness.	
F. CLEANING AND SANITIZING	
1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	
2. All utensils and toys air dried.	
3. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids.	
4. The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks. B. Non-absorbent floors in infant/toddler spaces. C. Infant/Toddler toys used during the day.	
5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	X
6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	
7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	

Centers, Group Homes and License-Exempt Facilities
Sanitation Inspection Report

FACILITY NAME Abundant Blessings Christian Day Care and Preschool		DVN 001916298	DATE 3/4/2022
G. FOOD EQUIPMENT AND UTENSILS		I. BATHROOMS	
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 <u>AFTER</u> 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 <u>AFTER</u> 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.	X
8. Facilities with a capacity of 20 children or less shall have:		8. No storage of toothbrushes or mouthable toys.	
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.		J. INFANT / TODDLER UNITS	
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.		1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.	
9. Facilities with a capacity of more than 20 children approved <u>BEFORE</u> October 31, 1991, shall have:		2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.		K. DIAPERING AREA	
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.		1. No utensils or toys washed, rinsed or stored in the diaper changing area.	
10. Facilities with a capacity of more than 20 children approved <u>AFTER</u> October 31, 1991 shall have:		2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	
A. Facility located in provider's residence shall have separate food preparation and storage areas.		3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.	
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.		4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.	
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.		5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	
H. CATERED FOODS		L. REFUSE DISPOSAL	
1. Catered food from inspected and approved source.		1. Adequate number of containers.	
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.		2. Clean, nonabsorbent, in sound condition.	
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.		3. Outside refuse area clean; containers covered at all times.	
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).		4. Inside food refuse containers covered as required.	
5. Food and food related items protected from contamination during transport.		5. Restrooms used by staff have covered refuse containers.	
<p>NOTE Meal: chicken and noodles, potatoes, mixed fruit.</p> <p>NOTE: Raw chicken was used to make chicken and noodle meal, staff thermometer was checked for accuracy and staff stated chicken was cooked to 190F before blending noodles and cooked chicken together. Staff also stated minimum internal cooking temperature of poultry shall be 165F.</p> <p>NOTE: Discussed baby formula recall.</p> <p>Page 2-3</p>		<p>SECTION # OBSERVATIONS</p> <p>NOTE Temps</p> <p>Fridge in kitchen(amb.)40F/ green beans from can(40F)/sliced cheese (41F)</p> <p>Kitchen freezer (amb.) 12F</p> <p>Diced potatoes held hot (150-181)</p> <p>Infant room sinks (99-100F)</p> <p>Toddler room sinks (101-102)F</p> <p>Infant room fridge/freezer (amb.) 37/6F</p> <p>Hallway off pre-k bathroom sinks(100-106)F</p> <p>Basement fridge/freezer(38/3)F</p> <p>Basement bathroom hand sink(103F)</p> <p>Two's room fridge (milk) 40F</p> <p>Two's Handsinks 100-109F</p> <p>Three year old room sinks 99-100F</p> <p>Three year old fridge(milk) 37F</p>	
<p>The above facility has been inspected and <input type="checkbox"/> does <input checked="" type="checkbox"/> does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services -Section for Child Care Regulation</p> <p>SIGNATURE OF INSPECTOR _____ TELEPHONE 431-1947 DATE 3/4/2022</p>		<p>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.</p> <p>SIGNATURE OF CHILD CARE PROVIDER _____ DATE 3/4/2022</p>	

Sanitation Inspection Report

FACILITY NAME:

Abundant Blessings Christian Day Care and Preschool

DVN:

001916298

DATE

3/4/2022

SECTION #**OBSERVATIONS**

NOTE: O:Observed, R:Required, COS: Corrected on Site

Page 3-3

E7

O: Thermometer in the kitchen fridge was observed inaccurate reading 51F when temperature was closer to 40F.

R: Thermometer shall be located in the warmest part of a mechanically refrigerated unit.

F5/A2

O: Paint was observed on the ground behind a recliner chair in the infant room that had rubbed the wall bare.

R: There shall be no environmental hazards and walls shall be in good condition.

A1

O: Debris was observed on the carpeting in the pre-K area and small room off the hallway opposite the bathrooms.

R: The premises shall be clean and free of unsanitary conditions.

A3

O: Spider webs were observed in the corner behind the door of the storage room that said slam dunk in the basement.

R: The premises shall be free of pests.

A1

O: Debris and dust was observed on stacked cots in the basement.

R: The premises shall be clean and free of unsanitary conditions.

A9

O: Basement hand sink in the bathroom was observed with a wide arching spray from the nozzle that then sprayed over the counter top making it difficult to wash hands.

R: All hand sinks shall be supplied with warm and cold water under pressure.

I7

O: One light was missing from the vanity and another was out in the down stairs bathroom making the area very dimly lit for cleaning.

R: Bathrooms shall be sufficiently lit for cleaning.

A2

O: Paint was observed on the ground outside in front of the playground area chipping off of all the outside door trim.

R: There shall be no environmental hazards.

NOTE: An outside light fixture was observed coming out of the wall on the back of the facility and what appeared to be bare wire or cabling was exposed. It is advised that the fixture is professionally repaired.

Re-inspection to be conducted March 28, 2022.

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

DATE

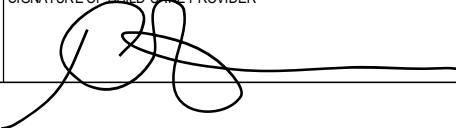


431-1947

3/4/2022

SIGNATURE OF CHILD CARE PROVIDER

DATE



3/4/2022