





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

Arrival Time <b>9:11am</b>	<b>CODES</b> X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time <b>11:45am</b>	
Date <b>4/1/2022</b>	

<input type="checkbox"/> Initial <input checked="" type="checkbox"/> Annual <input type="checkbox"/> Reinspection <input type="checkbox"/> Lead <input type="checkbox"/> Special Circumstances _____	
FACILITY NAME <b>Hassell Ivy League, LLC</b>	
DWN <b>002617083</b>	
COUNTY CODE <b>187</b>	
ADDRESS (Street, City, State, Zip Code) <b>10 Sports Complex St., Park Hills, Mo 63601</b>	
INSPECTOR'S NAME (Print) <b>Nicholas Joggerst</b>	
An inspection of your facility has been made on the above date. Any non-compliances are marked below.	
<b>A. GENERAL</b>	
1. Clean and free of unsanitary conditions.	X
2. No environmental hazards observed.	
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.	X
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection <b>67-117 °F.</b>	X
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>B. WATER SUPPLY (circle type)</b>	
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)	
<b>C. SEWAGE (circle type)</b>	
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.	
<b>D. HYGIENE</b>	
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.	
<b>E. FOOD PROTECTION</b>	
1. Food from approved source and in sound condition; no excessively dented cans.	X
2. No use of home canned food. No unpasteurized milk.	
3. Ground beef cooked to 155° F; poultry and pooled eggs to 165° F; pork to 145° F and all other foods cooked to at least 140° F. All hot food kept at 140° F or above.	
4. Precooked food reheated to 165°.	
5. Food requiring refrigeration stored at 41° F or below.	
6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp at time of Inspection <b>41 ° F.</b>	
7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	
8. Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods.	
9. Food, toxic agents, cleaning agents not in their original containers properly labeled.	
10. No food or food related items stored or prepared in diapering areas or bathrooms.	
11. Food stored in food grade containers only.	
12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	
13. No animals in food preparation or food storage areas.	
14. No eating, drinking, and/or smoking during food preparation.	
15. Food served and not eaten shall not be re-served to children in care.	
16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	
<b>F. CLEANING AND SANITIZING</b>	
1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	X
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	X
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.	X
B. Non-absorbent floors in infant/toddler spaces.	X
C. Infant/Toddler toys used during the day.	X
5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	
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 <b>Hassell Ivy League, LLC</b>		DVN <b>002617083</b>	DATE <b>4/1/2022</b>
<b>G. FOOD EQUIPMENT AND UTENSILS</b>		<b>I. BATHROOMS</b>	
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 <b>AFTER October 31, 1991</b> have:	
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.		Enclosed with full walls and solid doors. Doors closed when not in use.	
5. Facilities shall have mechanical refrigeration for facility use only. <b>Exception: License-Exempt facilities approved BEFORE October 31, 1997</b>		4. Facilities approved <b>AFTER October 31, 1998</b> have:	
6. No carpeting or absorbent floor coverings in food preparation area.		Mechanically vented to prevent molds and odors.	
7. Adequate preparation and storage equipment for hot foods.		5. Hand washing sinks located in or immediately adjacent to the bathroom.	
8. Facilities with a capacity of <b>20 children or less</b> shall have:		6. No carpeting or absorbent floor coverings.	
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.	N/A 1	7. Sufficient lighting for cleaning.	
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.		8. No storage of toothbrushes or mouthable toys.	
<b>9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:</b>		<b>J. INFANT / TODDLER UNITS</b>	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	N/A 1	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.	
<b>10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:</b>		<b>K. DIAPERING AREA</b>	
A. Facility located in provider's residence shall have separate food preparation and storage areas.		1. No utensils or toys washed, rinsed or stored in the diaper changing area.	
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.		2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.		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.	
<b>H. CATERED FOODS</b>		<b>L. REFUSE DISPOSAL</b>	
1. Catered food from inspected and approved source.		1. Adequate number of containers.	
2. Safe food temperature maintained during transport. <b>Temperature at arrival</b> _____ °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.	
Page 2-3  Meal: grilled cheese/mixed veggies from can/apple sauce All immediately served		<b>SECTION #                      OBSERVATIONS</b>  NOTE: Temps Teal room sink(70F) Women's room handsink(76F) Men's room handsink (81F) Yellow room handsink (68F) Green room bathroom hand sink(71F) play room sink(67F) Mini fridge(amb.) green room(35F)  Kitchen Fridge (amb.)/Milk (40F/41F) Freezer (amb.) (11F) Kitchen Chest freezer (amb.) 7F  Pink room hand sink (117F) Purple room hand sink (100F)	
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		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 431-1947		SIGNATURE OF CHILD CARE PROVIDER  DATE 4/1/2022	

**Sanitation Inspection Report**

FACILITY NAME:

Hassell Ivy League, LLC

DVN:

002617083

DATE

4/1/2022

**SECTION #****OBSERVATIONS**

NOTE: O=Observed, R=Required, COS=Corrected On Site

Page 3-3

A1

O: Dust was observed on the fans in all the rooms.

R: The premises shall be free of unsanitary conditions.

A8

O: Diapers were observed beneath the drain line of the sink in the teal room.

R: Child contact items shall be protected from contamination from drain lines.

COS by asking staff to relocate from underneath the sink.

A3:

O: A gap was observed in the bottom of the outside exit door in the teal room.

R: There shall be no pest entry points.

A1

O: Dust was observed on the yellow shelf in the yellow room.

R: The premises shall be free of unsanitary conditions.

F3D

O: Both diapering surfaces in the green room were observed soiled with debris.

R: Diapering surfaces shall be properly washed, rinsed, and sanitized after each use.

F4C:

O: Infant toddler toys in the green room were observed with dust and debris.

R: Infant toddler toys shall be washed, rinsed, and sanitized at least daily.

F4B:

O: Infant toddler floor was observed with dust and food debris beneath the mats in the green room.

R: Non absorbent infant toddler floors shall be washed, rinsed, and sanitized at least daily.

E1:

O: Can of corn was observed in the dry storage area excessively dented.

R: Food cans shall be free from excessive dents.

COS by asking staff to remove from service.

F1

O: Chlorine bleach was observed low splash which was used as sanitizer for food utensils at 3-vat and sanitizer bottles.

R: Approved sanitizers shall be free of dyes and fragrances.

A10

O: Hand sinks in the women's, men's, yellow room, and green room were observed below 100F.

R: Water temperature at hand sinks accessible to children shall be between 100-120F.

Re-inspection to be conducted April 20, 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

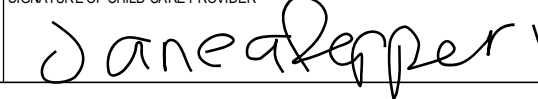


431-1947

4/1/2022

SIGNATURE OF CHILD CARE PROVIDER

DATE



4/1/2022