| MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES SECTION FOR CHILD CARE REGULATION SANITATION INSPECTION REPORT LICENSED CENTERS, GROUP HOMES AND LICENSE-EXEMPT FACILITIES | | Arrival Time 9:45am Departure Time 12:34pm Date 7/11/2022 | | X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements | |
|---|--------------|--|---------------------------------------|---|-------------|
| | | | | | |
| ADDRESS (Street, City, State, Zip Code) | | | 001636902 INSPECTOR'S NAME (Print) | | 187 |
| 1340 Airpark Drive, Farmington, Mo 63640 | | | Nicholas Jog | aerst | |
| An inspection of your facility has been made on the above date. Any non-com | pliances are | e marked below. | | 9 | |
| A. GENERAL | E. F | OOD PROTECTION | | | |
| 1. Clean and free of unsanitary conditions. | 1. | . Food from approved source | and in sound condition; no e | excessively dented | ed cans. X |
| 2 No environmental hazards observed. | 2. | . No use of home canned food | | | |
| 3 No evidence of insects, spiders, rodents or pest entry points, or pest harborage. | 3. | and all other foods cooked to | o at least 140° F. All hot foo | | |
| 4. Well ventilated, no evidence of mold, noxious or harmful odors. | | Precooked food reheated to | | | |
| Screens on windows and doors used for ventilation in good repair. No indication of lead hazards. | | Food requiring refrigeration | | | |
| No indication of lead hazards. No toxic or dangerous plants accessible to children. | 6. | Refrigerator 41° F or below, freezer frozen solid. | accessible readable thermo | meter required. | Foods in |
| No toxic of dangerous prants accessible to children. Child contact items Medicines and other toxic agents not accessible to children. Child contact items | | Temp at time of Inspectio | on36- | <u>41</u> ∘ _{F.} | |
| stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines. | 7 | . Metal stemmed thermometer temperatures. (Also use to che | | ements for check | king food X |
| All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure. | 8 | . Food, food related items, a contamination by individuals, | pests, toxic agents, cleaning | agents, water d | rain lines, |
| 10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection100-114 °F. | 9. | medicines, dust, splash and o . Food, toxic agents, cleanir | | | |
| 11. Pets free of disease communicable to man. | | labeled. | | | |
| 12. Pets living quarters clean, and well maintained. | | . No food or food related items | | g areas or bathro | oms. |
| Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis. | | . Food stored in food grade co | | | |
| Swimming/wading pools filtered, treated, tested and water quality records main- tained. Meets local codes. | | . Food thawed under refrigera cooking process). | - | r microwave (if pa | art of the |
| | | . No animals in food preparati | | P | |
| 15. A minimum of 18" separation between drinking fountains & hand sinks. | 14 | 0 , 0 , | | | |
| 16. No high hazards cross-connections. B. WATER SUPPLY (circle type) | 15. | | | | and data |
| COMMUNITY NON-COMMUNITY PRIV. | 16. | Refrigerated potentially haza after opening or preparation. | | ed with 7-day disc | card date |
| PRIVATE SYSTEMS ONLY | | LEANING AND SANITI | | | |
| 1. Constructed to prevent contamination. | 1 | All itoms requirings anitizing | | sanitized with a | pproved |
| 2. Meets DHSS-SCCR water quality requirements, | | agents, methods, and conce | | | X |
| A Bacteriological sample results. | | . All utensils and toys air dried | | | |
| B. Chemical (Prior SCCR Approval Needed) | 3. | The following items wash | ned, rinsed and sanitized | l after each us | e: |
| C. SEWAGE (circle type) | | A. Food utensils B. Food contact surfaces in | | h chaira ata | |
| COMMUNITY ON-SITE | | C. Potty chairs and adapter | 0 0 0 | n onails, elu. | |
| ON-SITE SYSTEMS ONLY | | D. Diapering surface | | | X |
| 1. DNR Regulated System: | | E. All toys that have had con | tact with body fluids. | | |
| Туре: | 4. | . The following items are w | vashed, rinsed and sanit | ized at least da | aily: |
| 2 DHSS Regulated System: | | A. Toilets, urinals, hand sink | S. | | |
| Type: Meets DHSS-SCCR requirements. | | B. Non-absorbent floors in in | nfanVtoddler spaces. | | |
| | | C. Infanl/Toddler toys used o | • • | | |
| 3. Meets local requirements. D. HYGIENE | | . Walls, ceilings, and floors clo contacted by body fluids. | | | |
| Care givers and children wash hands using soap,warm running water and sanitary hand drying methods. Care givers and children wash hands BEFORE: preparing, serving, and eating food; | | . Appropriate test strips ava sanitizing agents. | | | |
| 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. | 7. | . Soiled laundry stored and ha food related items and child | | pes not contamin | ate food, |
| 3. Personnel preparing/serving food is free of infection or illness. | | | | | |

| Supervise Source Control (Differed Control and Source | FACILITY NAME Superior Children's Center | DVN 001636902 7/11/202 | | | |
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| 1. Single service items for its sold. 2. All of equipment and uters is ingle sold reperturbed in the service of a service | - | | | | |
| 2. A lice degeneration and densities in proof regise. 2. Proof registrice in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination. All equipment and degrees of in a manner that minimizes contamination and for a manner that an integer of the advert of manner that and that an integer or manner that minimizes contamination and in the properties of manner that and that an integer or manner that and that and that an integer or manner that and that an | | | | | |
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| A local equipment that produces exceeding grases lader vapors, motifier or hear is properly metal. S particles and have mean-tailed information for properties of the properly metal. S hoarspelling or backhers for coverings in hoar preparation res. S. Hoarspelling or backhers for coverings in hoar preparation res. S. Hoarspelling or backhers for coverings in hoar preparation res. S. Hoarspelling or backhers for coverings in hoar preparation res. S. Hoarspelling or backhers for coverings in hoar preparation res. S. Hoarspelling or backhers for coverings. S. Hoarspelling or backhers for covering. S. Hoarspelling or backhers for covering and covering. S. Hoarspelling or backhers for covering. S. | | | | | |
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| Exception: Lonse-Example Calibre approved BEFORE Calibbe 31.1927 A clause with a convertige inded preparation area. A clause with a convertige inded preparation area. A clause with a capacity of all children or test and have A clause with a capacity of all children or test and have C compartment and distress or energy an additional samiting rimes in conjuction with the mechanical distress or a 3 compartment in the clause of test and the samiting sink. B clause with a capacity of more than 20 children or prevail on the samiting sink. C clause and the mechanical distress or energy an additional samiting rimes in conjuction with the mechanical distress or a 3 compartment sink. C clause and the mechanical distress or energy an additional samiting rimes in conjuction with the mechanical distress or energy and additional samiting rimes in conjuction with the mechanical distress or energy and additional samiting rimes in conjuction with the mechanical distress or energy and additional samiting rimes in conjuction with the mechanical distress or energy and additional samiting rimes in conjuction with the mechanical distress or energy and additional samiting rimes in conjuction with the mechanical distress or energy and additional samiting rimes in conjuction with the mechanical distress or energy and additional samiting rimes in conjuction with the mechanical distress or energy and additional samiting rimes in conjuction with the mechanical distress or energy and additional samiting rimes in conjuction with the mechanical distress or energy and additional samiting rimes in conjuction with the mechanical distress or energy and the samiting rimes in conjuction with the mechanical distress or energy and the clause or energy and the energy and the mechanical distress or energy and the energy a | is properly vented. | | | | |
| | | 4. Facilities approved AFTER October 31, 1998 have: | | | |
| 7. Adaptate preparation and storage explorent for hot bods. 6. No carpeting or allocations: (in according, in the construction of the storage of control diverges). 7. Sufficient (in according, in the construction). 8. Moderating diverges in the storage of control diverges in the construction of the storage of control diverges in the construction of the storage of control diverges in the construction separate from the construction of the storage of control diverges in the construction of the storage of control diverges in the construction of the storage of control diverges in the construction of the storage of control diverges in the construction of the storage of control diverges in the construction of the storage of control diverges in the construction of the storage of control diverges in the construction of the construction of the storage of control diverges in the construction of the consthe construction of the construction of the construction of the co | | | | | |
| Factles with a capacity of 20 bildern or less shall have: A dechanical distances in a distance or less shall have: Statisers with a capacity of 20 bildern approval part additional samitizing structure is a distance of the distances or mouthable bys. | | | | | |
| A. Mechanical distrustive that samilizes; or employ an additional samilizing rines in copuration with the mechanical distrustive; or a 3 compartment sink or a 2 compartment sink or a 3 before 3: (a) That washing only: (b) If an mechanical distrustive; or a 3 compartment sink or a 2 compartment sink or a 3 compartment sink or a 2 compartment sink or a 3 compartment sink or a 4 comparation compared sink or 3 compartment sink or a 4 comparation compared sink or 3 compartment sink or a 4 comparation compared sink or 3 compartment sink or a 4 comparation compared sink or 3 compartment sink or a 4 comparation compared sink or 3 compartment sink or a 4 comparation compared sink or a 3 compartment sink or a 4 comparation compared sink or 3 compartment sink or a 4 comparation compared sink or 3 compartment sink or a 4 comparation compared sink or 3 compartment sink or a 4 comparation compared sink or 3 compartment sink or a 4 comparation compared sink or 3 compartment sink or a 4 comparation compared sink or 3 compartment sink or a 4 comparation compared sink or 3 compartment sink or a 4 comparation compared sink or 3 compartment sink or a 4 comparation compared sink or 3 compartment sink or a 4 comparation compared sink or 3 comp | | | | | |
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| a. for an enclosed and a provide compariment of the final samiting step. b. for an enclosed and a samitable date of the final samiting step. c. B. facility coated in provide service uses of a minimum of two sinks located in food preparation acts shell have a sink for food preparation samitable date each use with provements and samitable date each use with each use with provements and samitable date each use with provements and samitable date each use with provements and samitable date each use with each use with excellence on the dapering area. c. Beating with an expected from the samitable date each use with a samitable date each use with and samitable date each use with and samitable date each use with excellence on the samitable date each use with and samitable date each use with excellence each use with excellence each use and each each each each each each each each | | | | | |
| 1) Hand washing only 2) Food preparation only. 2) Food preparation only. 3) Food preparation only. 4) Mechanical dishwasher that sanitizes or employ anadditional sanitizing rinse in conjunction with the mechanical dishwasher or use a 3 compartment sink. 6) If an efficiential dishwasher or use a 3 compartment sink. 7) Hand washing only 2) Food preparation only. 4) Solid diapers stored in a solid, nonabsorbent container withing trifficing larlocated indigering area. 2) Hand washing only 2) Food preparation only. 3) Hand washing only 2) Food preparation only. 4) Facility located in provider's residence shall have separate food preparation area labeled as food preparation. 4) Cattered food from inspected and approved source. 7) Endow submits and approved source. 1) Cattered food from inspected and approved source. 1) Endow submits exclusively means applicable dishwashing sink in tother food service area. 1) Endow submits exclusively means applicable dishwashing sink in tother approved source. 1) Endow submits exclusively means applicable dishwashing sink in tother as a stade in Section G(B), or G(9), or G(10). 3) Food preparation and sink (105F) 1) Find 11: Fridge (amb.) 3(F) Hand sink (107F) 1) Find 2: Fridge (amb.) 4(F) Hand sink (107F) 1) Find 2: Fridge (amb.) 4(F) Hand sink (107F) 1) Find 2: Fridge (amb.) 4(F) Hand sink (107F) 1) Find 2: Fridge (amb.) 4(F) Hand sink (107F) 1) Find 3(F) Hand sink (107F) 1) Find 3(F) Hand sink (107F) 1) Find 3(F) Hand sink (107F) 1) Find 4(F) Hand sink (107F) 1) Find 2: Fridge (amb | 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 | | | |
| 1991, shall have: 1. No ulenskor typs washed, insed or stord in the diaper charging area. A. Mechanical dishwasher taxt santizes or employ an additional santizing rine in colpinction with the exchanical dishwasher is used, a minimum of two sinks located in food preparation ants. 2. Hand sifk with werm running water focated in the diaper charging area. 10. Tacalities with a capacity of more than 20 children approved AFTER October 31, 1993 shall have: 3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair. 10. Tacalities with a capacity of more than 20 children approved AFTER October 31, 1993 shall have: 5. Solied diapers stored in a solut, nonabsorbent, insued, annize the data or stored in solut, nonabsorbent, insued, annize the data or stored in solut, nonabsorbent, insued, annize the data or stored in solut, nonabsorbent, insued, annize the data or stored in solut, nonabsorbent, insued, annize the data or stored in solut, nonabsorbent, insued, washed, rised and santized daily. 10. Tacerif door for inspected and peroved source. 1. Adequate number of containers. 2. Clean, norabsorbent, insued, and into ito a separate hand washing sink in the there are alread; containers covered at all lines. 4. Inade food reparation. 1. Caterif door for inspected and approved source. 1. True Fridge (amb.) 3F True Fridge (amb.) 3F 1. Seclify using caterial dowsher or a a compariment with mestand washing sink in the there readered in (ode) proved source. 1. True Fridge (amb.) 3F 1. Caterif door food exclusively must apport. *F. True Fridge (amb.) 3F | | · · | | | |
| A. Mechanical dishwasher that santizes or employ an additional santizing rinse in conjunction with the mechanical dishwasher; or use a3 compartment sink. 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. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation and storage areas. Isolited diapers stored in a solid, nonabsorbent container with tight fitting lid located indipering area. 10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have: Isolite dishwasher or a 3 compartment sink in addition to a separate lood preparation and storage areas. Isolite dispers stored in a solid, nonabsorbent container with tight fitting lid located in food preparation and storage areas. 8. A commercial dishwasher or a 3 compartment sink in addition to a separate labeled as food preparation area labeled as food pre | | | | | |
| Conjunction with the mechanical dishwasher or use a 3 compartment sink. If a mechanical dishwasher or use a 3 compartment sink. 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. I Adequate number of constrainers streng in a solid, nonabsorbent, and in good repair. Solied dagger container employed, washed, rinsed and santized daily. I. Adequate number of constrainers. I. Cattered food from inspected and approved source. I. Cattered food from inspected and approved source. I. Temporsture at artif | 1991, shall have: | | | | |
| preparation area labeled as: 1) Hard washing only 2) Food preparation only. 4. Solled dispers stored in a solid, nonzkorbent container with tightfitting lidicozited indispering area. 4. Solled dispers stored in a solid, nonzkorbent container with tightfitting lidicozited indispering area. 5. Solied dispers stored in a solid, nonzkorbent container with tightfitting lidicozited indispering area. A. Facility located in provider's residence shall have separate food preparation and storage areas. 6. Solied diager containers 2. Clean, nonzkorbent, insourd condition. B. A commercial dishwasher or a 3 compartment sink in addition to a separate hard washing sink. 1. Adequate number of containers. 2. Clean, nonzkorbent, insourd condition. B. Cattered food from inspected and approved source. 1. Inside food refuse containers covered as required. 5. Solid diager containers covered as required. B. Facility using cattered food exclusively shall have a hand washing sink in kitchenfood service area. NOTE: Temps True Friedge (amb.) 3F Tail hot holid: Cooked ham: 171 (Kitchen) True Friedge (amb.) 3F Tail hot holid: Cooked ham: 171 (Kitchen) True Friedge (amb.) 3F Tail hot holid: Cooked ham: 107F Infant 1: Friedge (amb) 39F/ hand sink 103F Infant 2: Friedge (amb.) 36F/Hand sink 105F Stem Lab hand sink (106F) Bath sink (100F) Transitional 1 (handsink) 104F (mini Fridge) (amb.) 41F Transitional 2 handbink (107F) mini fridge (amb.) 41F Page 2-3 The inspector has discussed the issues marked by an asterik (*) and/or marked by an (X) on thisform. Lagreet compy with these requirements. <td>conjunction with the mechanical dishwasher; or use a 3 compartment sink.</td> <td>accessible to the diapering surface.</td> | conjunction with the mechanical dishwasher; or use a 3 compartment sink. | accessible to the diapering surface. | | | |
| 1) Hand washing only 2) Food preparation only. 10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1931 shall have: 5. Solied dage: container: emplied, washed, trinsed and sanitized daily. A. Facility located in provider's residence shall have separate food preparation and storage areas. 5. Solied dage: container: emplied, washed, trinsed and sanitized daily. A. Facility located in provider's residence shall have separate food preparation and storage areas. 1. Acequate number of containers. 2. Clean, noneboord in solid data showsher or a 3 compartment, sink in addition to a separate hard washing sink. 2. Clean, noneboord in solid containers. 3. Datated food from inspected and approved source. 1. Acequate number of containers. 1. 4. Linside food from inspected and approved source. 1. Conterest of from inspected and approved source. 1. 5. Facility using catered food exclusively shall have a hand washing requirements as stated in Section G(B), or G(9), or G(10, infant 2: Fridge (amb) 39F/ hand sink 103F Toddler 1 room Med-Lab fridge No PHF (Amb.) 40F Infant 1: Fridge (amb) 39F/ hand sink 103F Stem Lab hand sink (106F) Bath sink (100F) Stem Lab hand sink (106F) Bath sink (100F) Flex 2: Fridge (amb.) 36F/Handsink (114F) Pres chool 2 sinks (104F)/ mini fridge (amb.) 40F The inspector hand sink (106F) Page 2-3 The above facility has been inspected and Map sonot Services: Section for Child Cater | | 3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair. | | | |
| 1991 shall have: I. REFUSE DISPOSAL A. Facility located in provider's residence shall have separate food preparation and storage areas. 1. Adequate number of containers. 1 | | indiapering area. | | | |
| A. A commercial distivusation in traverseparate lood pleparation and storage areas. B. A commercial distivusation of a score and a sproved source. 1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. 7. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. 7. Catered food from inspected and approved source. 1. Catered food from inspected and approved source. 2. Safe food temperature maintained during transport. 7. Temperature at arrival 9. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area. 4. Facility using catered food from inspected and genoved source. 1. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area. 4. Facility using catered food foor leaded items protected from contamination during transport. 1. Fridge (amb.) 39F/ hand sink 103F 1. Fridge (amb.) 40F/ hand sink 103F Infant 1: Fridge (amb.) 40F/ hand sink 105F Flex 1: Fridge (amb.) 36F/Handsink (114F) Page 2-3 The above facility has been inspected and and conform with the sanitation for the Missour Department of Health and Senior Services Section for Child Care Revolution The above facility has been inspected and Senior Services Section for Child Care Reported and K (102F) The terphone Date Stortuper or Hubber Or Hubb | Facilities with a capacity of more than 20 children approved <u>AFTER</u> October 31, 1991 shall have: | | | | |
| Storage areas. 2. Clean, nonassorbent, insound condition. B. A commercial dishwasher or a 3 compartment sink in addition to a separate hard 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. 3. Outside refuse area clean; containers covered at all times. H. CATERED FOODS 5. Restrooms used by staff have covered refuse containers covered at required. 5. Restrooms used by staff have covered refuse containers. 2. Safe food temperature maintained during transport. Thue Friedge (amb.) 3F Tall hot hold: Cooked ham: 171 (Kitchen) True Fridge (amb.) aff/Handsink time is stated in Section G(B), or G(B), or G(B), or G(B). Toddler 1 room Med-Lab fridge No PHF (Amb.) 40F A. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(B), or G(B). Toddler 1 room Med-Lab fridge No PHF (Amb.) 40F A facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(B), or G(B). Toddler 2 mini fridge (40F) hand sink 107F Infant 1: Fridge (amb.) 40F/ hand sink 103F Therasitional 1 (handsink) 104F (mini Fridge) amb. 41F Transitional 2 handsink (106F) Bath sink (100F) Transitional 2 handsink (107F) bath sink (100F) Preschool 3 mini fridge (amb.) 41F Agioning bathroom sinks (102/107) T | A Facility located in provider's residence shall have separate food preparation and | 1. Adequate number of containers. | | | |
| hand washing sink. 4. Inside food refuse containers covered as required. i. a contrainers covered as food preparation. 5. Restrooms used by staff have covered refuse containers. H. CATERED FOODS SECTION # OBSERVATIONS 1. Catered food from inspected and approved source. NOTE: Temps True Freezer (amb.) 3F Tall hot hold: Cooked ham: 171 (Kitchen) True Freezer (amb.) 3F 2. Safe food temperature maintained during transport. Temperature at artival*F. Tall hot hold: Cooked ham: 171 (Kitchen) True Freezer (amb.) 3F 3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area. NOTE: Temps True Freezer (amb.) 40F 4. Facility not using single service utensite exclusively meets applicable distrwashing requirements as stated in Section G(B), or G(10). Toddler 1 room Med-Lab fridge No PHF (Amb.) 40F 5. Food and food related items protected from contamination during transport. Toddler 2 mini fridge (40F) hand sink 107F Infant 1: Fridge (amb.) 40F/ hand sink 103F Stem Lab hand sink (106F) Bath sink (100F) Free chool 2 sinks (108/105F) Preschool 2 sinks (108/105F) Page 2-3 The inspector and Section Ge des not conform with the sanitation requirements of the Missour 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. | | 2. Clean, nonabsorbent, in sound condition. | | | |
| C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. H. CATERED FOODS 5. Restrooms used by staff have covered refuse containers. I. Catered food from inspected and approved source. Safe food temperature maintaine during transport. Temperature at arrival *F. 3. Facility using catered food exclusively shall have a hand washing sink in kitchenflood service area. NOTE: Temps True Fridge (amb.) 3F Tall hot hold: Cooked harm: 171 (Kitchen) True Fridge (amb.) 40F Toddler 1 room Med-Lab fridge No PHF (Amb.) 40F A facility using single service utensits exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10). Toddler 1 room Med-Lab fridge No PHF (Amb.) 40F A facility not using single service utensits exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10). Stem Lab hand sink (104F) Infant 1: Fridge (amb.) 41F/Handsink 103F Stem Lab hand sink (106F) Bath sink (100F) Transitional 1 (handsink (107F) bath sink (100F) Transitional 1 (handsink (107F) bath sink (100F) Page 2.3 The inspected and A face does not conform with the sanilation requirements of the Missouri Department of Health and Senior Services 'Section for Chill Care The above facility has been inspected and A face d | | | | | |
| Iabeled as food preparation. Section # Observations dead by sain have conservations of a does of sain have conservations. H.CATERED FOODS OESERVATIONS 1. Catered food from inspected and approved source. True Freezer (amb.) 3F 2. Safe food temperature maintained during transport. True Freezer (amb.) 3F 3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area. NOTE: Temps 3. Facility not using single service utensite exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(I0). Toddler 1 room Med-Lab fridge No PHF (Amb.) 40F 6. Food and food related items protected from contamination during transport. Toddler 2 mini fridge (40F) hand sink 107F Infant 1: Fridge (amb) 39F/ hand sink 103F Transitional 1 (handsink) 104F (mini Fridge) amb. 41F Transitional 1 (handsink 106F) Stem Lab hand sink (106F) Bath sink (100F) Transitional 1 (handsink) 104F (mini Fridge) amb. 41F Transitional 1 (handsink) 104F (mini Fridge) amb. 41F Flex 2: Fridge (amb.) 36F/Handsink (114F) Preschool 3 mini fridge (amb.) 41F Page 2-3 The inspected and A does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services 'Section for Chill Care The above facility has been inspected and does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services 'Section for Chill Care <t< td=""><td>•</td><td></td></t<> | • | | | | |
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| Kegulation signature of inspector Date Signature of inspector Telephone Date | | | | | |
| | Regulation | | | | |
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| Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report | | |
|---|---|---|
| ACILITY NAME: Superior Children's Center | DVN: 001636902 | DATE 7/11/2022 |
| SECTION # OBS | SERVATIONS | |
| IOTE: O-Observed, R-Required, COS-Corrected on Site | | |
| D: A four pound can of mushrooms was observed with a large dent R: Food packages shall be in good condition to protect the contents COS by asking staff to discard or return for credit. | | |
| F3D: D: The Diapering surface in the bathroom between preschool 2 and olding crevice. R: Diapering surfaces shall be washed, rinsed, and sanitized. COS by asking staff to wash, rinse, and sanitize. | d 3 was observed with debris on the upper | surface and in the |
| The chlorine sanitizer for diapering areas was observed at abou R: Approved methods and concentrations shall be used for wash, r COS by asking staff to increase the concentration to 100-200ppm f | inse, and sanitize. | |
| E7: D: Thermometer in the Flex 2 Fridge was observed reading 29F wł R: Thermometers shall be accurate within (+/-) 3F. COS by asking staff to calibrate or replace thermometer. | hen temperature was actually 36F. | |
| NOTE: Provided water play table guidance from Mo DHSS | | |
| Page 3-3 | | |
| | | |
| the sanitation requirements of the Missouri Department of Health and Senior | The inspector has discussed the issues marked by an a an (X) on this form. I agree to comply with these require | |
| Services Section for Child Care Regulation. SIGNATURE OF INSPECTOR TELEPHONE DATE 431-1947 7/11/2022 | | DATE |
| 7/14 $1/1/2022$ | 1/ MINTENER IN | / ///////////////////////////////////// |