



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	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 12:34pm	
Date 7/11/2022	

<input type="checkbox"/> Initial <input checked="" type="checkbox"/> Annual <input type="checkbox"/> Reinspection <input type="checkbox"/> Lead <input type="checkbox"/> Special Circumstances _____	
FACILITY NAME Superior Children's Center	
DWN 001636902	
COUNTY CODE 187	
ADDRESS (Street, City, State, Zip Code) 1340 Airpark Drive, Farmington, Mo 63640	
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.	1. Food from approved source and in sound condition; no excessively dented cans. X
2. No environmental hazards observed.	2. No use of home canned food. No unpasteurized milk.
3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	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. Well ventilated, no evidence of mold, noxious or harmful odors.	4. Precooked food reheated to 165°.
5. Screens on windows and doors used for ventilation in good repair.	5. Food requiring refrigeration stored at 41° F or below.
6. No indication of lead hazards.	6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp at time of Inspection <u>36-41</u> ° F.
7. No toxic or dangerous plants accessible to children.	7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.) X
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.	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. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	9. Food, toxic agents, cleaning agents not in their original containers properly labeled.
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection <u>100-114</u> ° F.	10. No food or food related items stored or prepared in diapering areas or bathrooms.
11. Pets free of disease communicable to man.	11. Food stored in food grade containers only.
12. Pets living quarters clean, and well maintained.	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	13. No animals in food preparation or food storage areas.
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	14. No eating, drinking, and/or smoking during food preparation.
15. A minimum of 18" separation between drinking fountains & hand sinks.	15. Food served and not eaten shall not be re-served to children in care.
16. No high hazards cross-connections.	16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.
B. WATER SUPPLY (circle type)	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE	
PRIVATE SYSTEMS ONLY	
1. Constructed to prevent contamination.	F. CLEANING AND SANITIZING
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)	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.	
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.	
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.	
C. SEWAGE (circle type)	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> 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.	

Sanitation Inspection Report

FACILITY NAME:

Superior Children's Center

DVN:

001636902

DATE

7/11/2022

SECTION #**OBSERVATIONS**

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

O: A four pound can of mushrooms was observed with a large dent on the top seam. (Kitchen)

R: Food packages shall be in good condition to protect the contents.

COS by asking staff to discard or return for credit.

F3D:

O: The Diapering surface in the bathroom between preschool 2 and 3 was observed with debris on the upper surface and in the folding crevice.

R: Diapering surfaces shall be washed, rinsed, and sanitized.

COS by asking staff to wash, rinse, and sanitize.

F1

O: The chlorine sanitizer for diapering areas was observed at about 10ppm.

R: Approved methods and concentrations shall be used for wash, rinse, and sanitize.

COS by asking staff to increase the concentration to 100-200ppm for clean in place.

E7:

O: Thermometer in the Flex 2 Fridge was observed reading 29F when temperature was actually 36F.

R: Thermometers shall be accurate within (+/-) 3F.

COS by asking staff to calibrate or replace thermometer.

NOTE: Provided water play table guidance from Mo DHSS

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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

SIGNATURE OF CHILD CARE PROVIDER

DATE

431-1947

7/11/2022

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