

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

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

Arrival Time	a.m. COD	E
Departure Time	a.m. p.m.	=======================================
Septemb	er 21,202	

CODES

Non-Compliances Noted Not Observed

Not Applicable Discussed requirements with provider

☐ Ir	itial 🗌 Annual 🔀 Reinspection 🔲 Lead 🔲 Special Circumstan	ices	·							
FACILIT	YNAME	12-11-1	DVN COUNTY CODE							
Ki	dz World Day Care and Preschool	44	C 002500412 187							
	SS (Street, City, State, Zip Code)		INSPECTOR'S NAME (Print)							
40	067 Highway 221, Farmington, Mo	636	40 Nicholas Juggerst							
An i	An inspection of your facility has been made on the above date. Any non-compliances are marked below with an X.									
A. (GENERAL	E. 1	FOOD PROTECTION	To a						
1.	Clean and free of unsanitary conditions.	1.	Food from approved source and in sound condition; no excessively dented cans.							
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.	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.							
No indication of lead hazards.			Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid.							
7. No toxic or dangerous plants accessible to children.										
8.	Medicines and other toxic agents not accessible to children. Child contact items		Temp at time of Inspection° F.							
	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.)							
Velicies	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,							
10.	Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection° F.		medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods.							
11	Pets free of disease communicable to man.	- 9.	Food, toxic agents, cleaning agents not in their original containers properly labeled.							
7.55	Pets living quarters clean, and well maintained.	10	No food or food related items stored or prepared in diapering areas or bathrooms.							
	Reptiles are prohibited on the premises. Birds of the Parrot Family tested for		Food stored in food grade containers only.							
10.	Psittacosis.	-	Food thawed under refrigeration, 70° F running water, or microwave (if part of the							
14.	Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.		cooking process).							
15		7.00	No animals in food preparation or food storage areas.							
	A minimum of 18" separation between drinking fountains & hand sinks.		No eating, drinking, and/or smoking during food preparation.							
16. No high hazards cross-connections. B. WATER SUPPLY (circle type)			5. Food served and not eaten shall not be re-served to children in care.							
	MMUNITY NON-COMMUNITY PRIVATE	16.	Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.							
	PRIVATE SYSTEMS ONLY		CLEANING AND SANITIZING							
1	Constructed to prevent contamination.	-								
		- 1.	 All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. 							
	Meets DHSS-SCCR water quality requirements. Bacteriological sample results.	2	2. All utensils and toys air dried.							
	Chemical (Prior SCCR Approval Needed)		The following items washed, rinsed and sanitized after each use:							
	SEWAGE (circle type)	0.	A. Food utensils							
	COMMUNITY ON-SITE		B. Food contact surfaces including eating surfaces, high chairs, etc.							
	ON-SITE SYSTEMS ONLY		C. Potty chairs and adapter seats.							
1	DNR Regulated System: Type:		D. Diapering surface							
1.			E. All toys that have had contact with body fluids.							
2	DHSS Regulated System:	4	The following items are washed, rinsed and sanitized at least daily:	-						
۷.	Type:		A. Toilets, urinals, hand sinks.							
	Meets DHSS-SCCR requirements.		B. Non-absorbent floors in infant/toddler spaces.							
3.	Meets local requirements.		C. Infant/Toddler toys used during the day.							
_	HYGIENE	5	Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when							
	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; 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.		contacted by body fluids.							
2.			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.							
3.	Personnel preparing/serving food is free of infection or illness.									

Sanitation Reportion Report For SOUTH SOURISH AND UTENSIES 1. Single service from not recease. 2. Flood report and all steepes are posses here subcquate lighting. 3. Flood report and all steepes are posses here subcquate lighting. 5. Foodities subtine and steepes are posses before vapor, emicisure or hear is providy varied. 6. Foodities subtine and steepes are posses about vapor, emicisure or hear is providy varied. 6. Foodities subtine and dispenses since subcquate lighting. 7. A received provide steepes subcline suppress about vapor, exception intermediation and strongs are suppressed for creating at large suppress of the study variety of the subctine subcline subcline subcline subtine subtines or an advantage of the study was subclined as a comparison of this method subclined subclined is an intermediate or subclined in complication with the method subclined is subtined to complication and subclined as a comparison of this method subclined is an intermediate or subclined in complication with the method subclined is subclined in the subclined is subclined in subclined in complication with the method subclined is subclined in the subclined in the subclined is subclined in the subclined is subclined in the subclined in the subclined is subclined in the subclined is subclined in the subcl	Centers, Group Homes and License-Exempt Facilities								
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