



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>9:50</b> a.m. p.m.	<b>CODES</b> X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider
Departure Time <b>11:38</b> a.m. p.m.	
DATE <b>January 19, 2023</b>	

☐ Initial ☒ Annual ☐ Reinspection ☐ Lead ☐ Special Circumstances \_\_\_\_\_

FACILITY NAME <b>Abundant Blessings Christian Day Care and Pre School</b>	DVN <b>001916298</b>	COUNTY CODE <b>187</b>
ADDRESS (Street, City, State, Zip Code) <b>303 Second Street, Park Hills, Mo 63601</b>	INSPECTOR'S NAME (Print) <b>Nicholas Jorgensen</b>	

An inspection of your facility has been made on the above date. Any non-compliances are marked below with an X.

**A. GENERAL**

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.
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.
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of inspection **100-108, 110 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.

**E. FOOD PROTECTION**

1. Food from approved source and in sound condition; no excessively dented cans.
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 **38-41** ° F.
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.

**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.
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.

## Sanitation Inspection Report

FACILITY NAME

Abundant Blessings Christian Day Care and Pre School

DVN

001916298

DATE

11/19/2023

## G. FOOD EQUIPMENT AND UTENSILS

1. Single service items not reused.
2. All food equipment and utensils in good repair.
3. Food preparation and storage areas have adequate lighting.
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.
5. Facilities shall have mechanical refrigeration for facility use only.  
Exception: License-Exempt facilities approved BEFORE October 31, 1997
6. No carpeting or absorbent floor coverings in food preparation area.
7. Adequate preparation and storage equipment for hot foods.
8. Facilities with a capacity of 20 children or less shall have:

- 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.
- 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.

9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:

- A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment 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.

10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:

- A. Facility located in provider's residence shall have separate food preparation and storage areas.
- B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.
- C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.

## H. CATERED FOODS

1. Catered food from inspected and approved source.
2. Safe food temperature maintained during transport.  
Temperature at arrival \_\_\_\_\_ ° F.
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(8), or G(9), or G(10).
5. Food and food related items protected from contamination during transport.

Menu: Canned vegetables<sup>15</sup> soup  
cooked to 142 F, cheese,  
crackers, oranges, milk.

page 2-4

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.

SIGNATURE OF INSPECTOR

TELEPHONE

DATE

Nicholas J. Jorgensen

573-431-1947

11/19/23

MO 580-1916 (4-07)

DISTRIBUTION: WHITE/SCOR

CANARY/INSPECTOR

PINK/PROVIDER

## I. BATHROOMS

1. Cleaned as needed or at least daily.
2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.
3. Facilities approved AFTER October 31, 1991 have:  
Enclosed with full walls and solid doors. Doors closed when not in use.
4. Facilities approved AFTER October 31, 1998 have:  
Mechanically vented to prevent molds and odors.
5. Hand washing sinks located in or immediately adjacent to the bathroom.
6. No carpeting or absorbent floor coverings.
7. Sufficient lighting for cleaning.
8. No storage of toothbrushes or mouthable toys.

## J. INFANT/TODDLER UNITS

1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.
2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.

## K. DIAPERING AREA

1. No utensils or toys washed, rinsed or stored in the diaper changing area.
2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.
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.

## L. REFUSE DISPOSAL

1. Adequate number of containers.
2. Clean, nonabsorbent, in sound condition.
3. Outside refuse area clean; containers covered at all times.
4. Inside food refuse containers covered as required.
5. Restrooms used by staff have covered refuse containers.

## SECTION #

## OBSERVATIONS

Note Hallway Bathroom sink 1 (103F)  
Temps: Hallway Bathroom sink 2 (108F)  
Down stairs Kitchen Kenmore  
Fridge (Amb.) 41F, Milk (41F)  
Freezer (Amb.) 16F  
Two-year old room Fridge (Amb.) 41F, Milk (40F)  
Freezer (Amb.) 18F.  
open play area down stairs  
Bathroom sink (101F)  
Two-year old play area bathroom  
sink (100 F), diaper room sink (100F)

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 CHILD CARE PROVIDER

DATE

[Signature]

11/19/23

BCC-35-2

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

FACILITY NAME: Abundant Blessings Christian Day Care and Pre School DVN: 001916298 DATE: 1/19/2023

SECTION # OBSERVATIONS

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

AI:  
O: There was food debris observed on the floor in the closet opposite the downstairs kitchen, and black debris in the door seal of the bridge in the two-year old room.  
R: The premises shall be clean and free of unsanitary conditions.

Note 3-year old room Hand Sink temperatures (101-102 F)  
Fridge (Amb) 38 F, Milk (34 F), Freezer (Amb.) 9 F.

AI: O: Black Debris was observed in the door seal of the bridge in the 3-year old room; the door seal was also observed in disrepair.  
R: The premises shall be clean and free of unsanitary conditions.

AI:  
O: A throw rug in the 3-year old room ~~and~~<sup>was</sup> was observed with stains on the top and undersides of the carpet. An Elmo chair was observed with stains on the top portion of the chair.  
R: The premises shall be clean and free of unsanitary conditions.

Note Upstairs Kitchen Fridge (Amb.) 41 F / Milk (40 F)  
Freezer (14 F) (Amb.)

Re-inspection <sup>NS</sup>

Page 3-4

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

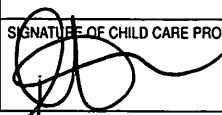
DATE

SIGNATURE OF CHILD CARE PROVIDER

DATE

Nicholas Jorgensen

573-431-1947 1/19/23



1/19/23

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

FACILITY NAME: Abundant Blessings Christian Day Care and Pre-School DVN: 001916298 DATE: 1/19/23

SECTION # OBSERVATIONS

Note Infant Toddler fridge (Milk) 40 F, Freezer (Ant) 15 F  
Sinks - 103 F, 108 F, 110 F

AI:

O: Dust and debris was observed in the hinging part of the diapering table in Infant toddler room.

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

Page - 4-4

Re-inspection February 15, 2023

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

Nicholas J. Joyner

573-431-1947

1/19/23

[Signature]

1/19/23