

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

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

CODES
X = Non-Compliance Noted
N.O. = Not Observed
N.A. = Not Applicable
* = Discussed and Agrees
to comply with
requirements

	Initial Annual Reinspection Lead Special Circum	stance	es		Page 1 of	 f 3
FACILIT	YNAME Inching Tots LLC			DVN 002658762	county codi	E
ADDRES	SS (Street, City, State, Zip Code)			INSPECTOR'S NAME (Print)		
125	4 Pine Street, Leadwood, Mo 63653			Nicholas Joggers	t	
An in	spection of your facility has been made on the above date. Any non-com	nplianc				
A. G	ENERAL		E.F	OOD PROTECTION		
1.	Clean and free of unsanitary conditions.	X	1.	Food from approved source and in sound condition; no exc	essively 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.	Х	3.	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°.		
	Screens on windows and doors used for ventilation in good repair.	Χ	5.	Foodrequiring refrigeration stored at 41°F or below.		
6.	No indication of lead hazards.		6.	Refrigerator 41° For below, accessible readable thermome	eter required. Foods in	
7.	No toxic or dangerous plants accessible to children.			freezer frozen solid.  Temp at time of Inspection 40-4	1 . –	
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.		7.	Temp at time of Inspection 40-4  Metal stemmed thermometer reading 0°-220° F in 2° increm temperatures. (Also use to check hot water temperature.)		
	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 a contamination by individuals, pests, toxic agents, cleaning a medicines, dust, splash and other foods. No bare-hand contact	gents, water drain lines,	X
	Hot water temperature at sinks accessible to children - $100^{\circ}$ - $120^{\circ}$ F. Temp at time of Inspection		9.	Food, toxic agents, cleaning agents not in their original	•	
	Pets free of disease communicable to man.			labeled.		
	Pets living quarters clean, and well maintained.			No food or food related items stored or prepared in diapering a	areas or bathrooms.	
13.	Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.			Food stored in food grade containers only.  Food thawed under refrigeration, 70° F running water, or m	icrowave (if part of the	
14.	Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.			cooking process).  No animals in food preparation or food storage areas.	(, , ,	
15	A minimum of 18" separation between drinking fountains & hand sinks.		14.		า	+
	No high hazards cross-connections.		4	Food served and not eaten shall not be re-served to childre		+
	ATER SUPPLY (circle type)			Refrigerated potentially hazardous foods properly marked		+
	COMMUNITY NON-COMMUNITY PRIV	/ATE	16.	after opening or preparation.	willi r-day discard date	
	PRIVATE SYSTEMS ONLY		F.C	EANING AND SANITIZING		
	Constructed to prevent contamination.		1.	All items requiringsanitizing shall be washed, rinsed and sa agents, methods, and concentrations.	anitized with approved	
	Meets DHSS-SCCR water quality requirements.  Bacteriological sample results.		2.	All utensils and toys air dried.		_
	Chemical (Prior SCCR Approval Needed)			The following items washed, rinsed and sanitized a	fter each use:	
CS	EWAGE (circle type)			A. Food utensils	hain ata	+
( COMMUNITY ) ON-SITE				B. Food contact surfaces including eating surfaces, high o	cnairs, etc.	+-
	ON-SITE SYSTEMS ONLY		-	C. Potty chairs and adapter seats.		+
1	DNR Regulated System:			D. Diapering surface     E. All toys that have had contact with body fluids.		+-
1.	Type:		4.	The following items are washed, rinsed and sanitize	d at least daily:	+
· ·	DHSS Regulated System:		<b></b>	A. Toilets, urinals, hand sinks.	a at loadt dally.	+
_	Type:		$\vdash$	B. Non-absorbent floors in infanVtoddler spaces.		+
	Meets DHSS-SCCR requirements.			C. Infanl/Toddler toys used during the day.		<u> </u>
	Meets local requirements.  (G ENE		5.	Walls, ceilings, and floors clean and in good repair. Cleans contacted by body fluids.	ed and sanitized when	
	Care givers and children wash hands using soap,warm running water and sanitary hand drying methods.		6.	<u> </u>	oper concentration of	
2.	<ul> <li>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.</li> </ul>		7.	Soiled laundry stored and handled in a manner which does food related items and child contact items.	not contaminate food,	
3.	Personnel preparing/serving food is free of infection or illness.					

	CILITY NAME	DVN	Page 2 of 3 DATE
1. Single service lems not reused. 2. All food equipment and utersisk in good repair. 3. Food preparation and storage areas have adequate lighting. 4. Kitcher equipment that produces excessive grease laden vapors, moisture or heat is properly venter that produces excessive grease laden vapors, moisture or heat is properly venter that produces excessive grease laden vapors, moisture or heat is properly venter that produces excessive grease laden vapors, moisture or heat is properly venter that produces excessive grease laden vapors, moisture or heat is properly venter moist and storage equipment for for food preparation and storage equipment for food foods. 5. Facilities shall have mechanical refrigeration for facility use only. 6. No carpeting or absorbent floor coverings in food preparation area. 7. Adequate preparation and storage equipment for hot foods. 6. Facilities with an exaptivity 26 Children or fees shall have.  A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher is used, a minimum of two sinks located in food preparation and storage equipment of the final sanitizing rinse in conjunction with the mechanical dishwasher is used, a minimum of two sinks located in food preparation and storage areas.  7. Hard washing only 2) Food preparation only.  8. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1931, shall have.  A. Facility located in provider's residence shall have separate food preparation and storage areas.  B. A commercial dishwasher is used, a sink located in food preparation and storage areas.  B. A commercial dishwasher is used, a sink located in food preparation and storage areas.  C. Hard still with washer in storage areas and sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher is used, a minimum of two sinks located in food preparation and storage areas.  B. A commercial dishwasher is used, a minimum of two sinks located in food preparation			4/11/2023
2. All food equipment and uterals is proport repair.  3. Food preparation and storage areas have adequate lighting.  4. Kitchen equipment that produces excessive grease laden vapors, moisture or head is properly verified.  5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997.  6. No carpeling or absorbent filtor coverings in food preparation and social distinction with the mechanical distinwasher for a 3 compartment shir what a brind protable compartment for the final sanitizing rinse in conjunction with the mechanical dishwasher is used, a minimum of two sinks located in food preparation with the mechanical dishwasher is used, a minimum of two sinks located in food preparation with the mechanical dishwasher is used, a minimum of two sinks located in food preparation with the mechanical dishwasher is used, a minimum of two sinks located in food preparation with the mechanical dishwasher is used, a minimum of two sinks located in food preparation with the mechanical dishwasher is used, a minimum of two sinks located in food preparation with the mechanical dishwasher is used, a minimum of two sinks located in food preparation with the mechanical dishwasher is used, a minimum of two sinks located in food preparation with the mechanical dishwasher is used, a minimum of two sinks located in food preparation with the mechanical dishwasher is used, a minimum of two sinks located in food preparation with the mechanical dishwasher is used, a minimum of two sinks located in food preparation with the mechanical dishwasher is used, a minimum of two sinks located in food preparation with the mechanical dishwasher is used, a minimum of two sinks located in food preparation with the mechanical dishwasher is used, a minimum of two sinks located in food preparation with the mechanical dishwasher is used, a minimum of two sinks located in food preparation with the mechanical dishwasher is used, a minimum of two sinks located in food prepara	FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS	
<ul> <li>3. Food preparation and storage areas have adequate lighting.</li> <li>4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented. A charter exception: Universe-Exempt facilities space of facility use only.</li> <li>5. Facilities shall have mechanical refrigeration for facility use only.</li> <li>6. No carpeting or absorbent floor coverings in food preparation area.</li> <li>7. Adequate preparation and storage equipment for hot boods.</li> <li>8. Facilities with a capacity of Uniform or less shall have:</li> <li>8. Facilities with a capacity of Uniform or less shall have:</li> <li>9. Facilities with a capacity of Uniform or less shall have:</li> <li>1. Hand washing only 2) Food preparation only.</li> <li>9. Facilities with a capacity of Uniform or less shall have:</li> <li>1. Hand washing only 2) Food preparation only.</li> <li>10. Facilities with a capacity of Uniform or less shall have:</li> <li>10. Facilities with a capacity of Uniform or less shall have:</li> <li>10. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991 shall have:</li> <li>10. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991 shall have:</li> <li>10. Facilities with a capacity of more than 20 children approved AFIER October 31, 1991 shall have:</li> <li>10. Facilities with a capacity of more than 20 children approved AFIER October 31, 1991 shall have:</li> <li>10. Facilities with a capacity of more than 20 children approved AFIER October 31, 1991 shall have:</li> <li>11. Refuse shall have:</li> <li>12. Facility located in provider's residence shall have separate food preparation and storage areas.</li> <li>13. Facility using caltered food from inspected and approved source.</li> <li>14. Facility out using shalle service area, a provide and proved source.</li> <li>15. Facilities shall have:</li> <li>16. Restrooms used by stall have covered refuse containers.</li> <li>16. Restrooms used by stall have covered refuse containers</li></ul>	•	, , , , , , , , , , , , , , , , , , ,	
4. Kitchen equipment that produces excessive grease laden vapors moisture or heat is properly verted.  5. Facilities has proved the firing and the production of the productio			zes contamination. All
Enclosed with full wails and solid doors. Doors closed when not in use.			
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 is used, a minimum of two sinks located in food preparation area labeled as:  1) Hard 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 is used, a minimum of two sinks located in food preparation area labeled as:  1) Hard washing only 2) Food preparation only.  9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:  10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have as lank for food preparation and storage areas.  A. A Facility located in provider's residence shall have separate food preparation and storage areas.  A. Facility using catered food preparation only.  10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have as lank for food preparation and storage areas.  A. Facility located in provider's residence shall have separate food preparation and storage areas.  A. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.  C. If a commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.  C. If 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 and storage areas.  A. A could dispers stored in a solid, nonabsorbent container with high fitting lidicoated indipering area.  5. Solided dispers stored in a solid, nonabsorbent container with high fitting lidicoated indipering area.  1. No together approvate a stored in th			
Exception: License-Exempt facilities approved BEFORE October 31, 1997  6. No capeling or absorbent floor coverings in food preparation area.  7. Adequate preparation and storage equipment for hortoods.  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 or the final sanitizing size.  8. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area babled 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 that sanitizes or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.  If a mechanical dishwasher that sanitizes or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.  If a mechanical dishwasher that sanitizes or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.  If a mechanical dishwasher that sanitizes or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.  If a mechanical dishwasher that sanitizes or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.  If a mechanical dishwasher that sanitizes or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.  If a mechanical dishwasher that sanitizes or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.			n not in use.
<ul> <li>6. No carpeting or absorbent floor coverings in food preparation area.</li> <li>7. Adequate preparation and storage equipment for hot foods.</li> <li>8. Facilities with a capacity of bothleton or less shall have:</li> <li>9. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rise in conjunction with the mechanical dishwasher or a 3 compartment sink with atting to probate compartment for the final sanitizing step.</li> <li>8. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area beheld as:  1) Hand washing only 2) Food preparation only.</li> <li>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 rise in conjunction with the mechanical dishwasher; or use a 3 compartment sink.</li> <li>8. If a mechanical dishwasher that sanitizes; or employ an additional sanitizing rise in conjunction with the mechanical dishwasher rise used, a minimum of two sinks located in food preparation only.</li> <li>9. 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.</li> <li>A. Facility located in provider's residence shall have separate food preparation and storage areas.</li> <li>A. A contended approved AFTER October 31, 1991; shall have:  A. Facility located in provider's residence shall have separate food preparation and storage areas.</li> <li>A. A contended approved AFTER October 31, 1991; shall have:  A. Facility located in provider's residence shall have separate food preparation and storage areas.</li> <li>A. A contended approved AFTER October 31, 1991; shall have:  A. Facility located in provider's residence shall have separate food preparation and storage areas.</li> <li>A. A contended approved AFTER October 31, 1991; shall have:  A. Facility located in provider's residence shall have a ha</li></ul>			
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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 with a third portable compartment for the finia 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, 1931, shall have:  1. No utensits or toys washed, rinsed or stored in the disperring area.  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 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 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 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 norms, and the dispersion area labeled as a state of a second preparation only.  10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1931 shall have:  11. Facilities with a capacity of more than 20 children approved AFTER October 31, 1931 shall have:  12. Line mechanical dishwasher is used, a sink located in food preparation and storage areas.  B. A commercial dishwasher and expendence and approved source.  12. Sale food temperature maintained during transport.  13. Diageiring surface smooth, easily, cleanable, nonabsorbent, and in good reparation and storage areas of each grow in a surface.  13. Diageiring surface smooth, easily, cleanable, nonabsor			ne battilooni.
A. Mechanical dishwasher that santizes; or employ an additional santizing rinse in conjunction with the mechanical dishwasher; or a 3 compartment sink or a 2 compartment sink with a third you for plant 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 santizes; or employ an additional santizing 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 on are labeled as:  1) Hand washing only 2) Food preparation only.  8. No storage of toothbrushes or mouthable toys.  J.INFANT / TOODLER UNITS  1. If food preparation are a sink for food preparation separate from the diapering hand washing sink.  2. Utensils used in the I/T unit washed, rinsed and santized after each use with propore methods and equipment.  K. DIAPERING AREA  1. No utensils or toys washed, rinsed or stored in the diaper changing area.  2. Hand sirk with warm running water located in the diaper changing area.  3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.  4. Sociled diapers stored in a solid, nonabsorbent container writhtightfitting lid located in riodyering area.  5. Solied diapers cortainer emptled, washed, rinsed and santized after each use with propore methods and equipment.  4. Facility located in provider's residence shall have separate food preparation and storage areas.  8. 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.  5. Solied diapers cortainers covered at all times.  1. A facility long cateried food exclusively shall have a hand washing sink in kitchenflood service area.  2. Safe food temperature maintained during transport.  Temperature at arrival  9. Facility service utensils exclusively meets applicable dishwash		1 2	
conjunction with the mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as:  1) Hand washing only 2) Food preparation only.  3. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:  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.  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.  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.  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 of poreparation.  A. Facility located in provider's residence shall have separate food preparation area labeled as food preparation.  A. Facility located 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.  A. Facility located in provider's residence shall have separate food preparation area labeled as food preparation.  B. A commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.  C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.  B. A commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.  B. A commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.  C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.  B. A commercial dishwasher is used, a	, ,	· · · · · · · · · · · · · · · · · · ·	
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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 rise used, a minimum of two sinks located in food preparation 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 AFIER 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 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 and slobeled as food preparation.  CATERED FOODS  1. Catered food from inspected and approved source.  2. Safe food temperature at arrival "F.  3. Facility using catered food exclusively shall have a hand washing sink in kitchenfood service area.  4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).  5. Food and food related items protected from contamination during transport.  Temperature at arrival "F.  5. Food and food related items protected from contamination during transport.  Temperature state of the diapering area mmediately accessible to the diapering uring a cacessible to the diapering uring to diapering surface smooth, easily, cleanable, nonabsorbent, and in diapering area mmediately accessible to the diapering uring surface smooth, easily, cleanable, nonabsorbent, and in good repair.  2. Ciean, nonabsorbent, in sound condition.  3. Outside refuse area clean; containers covered at all times.			separate from the
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.  CATERED FOODS  1. Catered food from inspected and approved source.  2. Safe food temperature maintained during transport.  Temperature at arrival  9. 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(B), or G(9), or G(10).  5. Food and food related items protected from contamination during transport.  Enough the diapering surface.  1. No utensits or toys washed, rinsed or stored in the diapering area immediately accessible to the diapering surface.  2. Hand sirk with warm running water located in the diapering area immediately accessible to the diapering surface.  3. Diapering surface.  3. Diapering surface.  4. Solied diaper container emptied, washed, rinsed and sanitized daily.  1. REFUSE DISPOSAL  1. Adequate number of containers.  2. Clean, norabsorbent, and in the diapering surface.  3. Diapering surface.  4. Solied diaper container emptied, washed, rinsed and sanitized daily.  1. Adequate number of containers.  2. Clean, norabsorbent, and in the diapering surface.  3. Ou			oopanato mom tino
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 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.  CATERED FOODS  1. Catered food from inspected and approved source.  2. Safe food temperature maintained during transport.  Temperature at arrival  S. Socied diager stored in a solid, nonabsorbent, containers with tight fitting lid located indiapering area.  5. Solied diager container emptied, washed, rinsed and sanitized daily.  L. REFUSE DISPOSAL  1. Adequate number of containers.  2. Clean, nonabsorbent, insound condition.  3. Outside refuse area clean; containers covered at all times.  4. Inside food refuse containers covered as required.  5. Restroms used by staff have covered refuse containers.  SECTION # OBSERVATIONS  NOTE: Temps  Kenmoore fridge(amb.) 41F, Lactose free milk(37F)  Kenmoore friege(amb.) 17F  Hotpoint Fridge(amb.) 40F/mac and cheese(36F)  Hot point freezer(amb.) 17F  Hotpoint Fridge(amb.) 40F/mac and cheese(36F)  Hot point freezer(amb.) 17F  Bathroom sink (105-109F)  Diaper hand sink(102F)	• •	2. Utensils used in the I/T Unit washed, rinsed and sanitized after e	ach use with
1. No utensils or toys washed, rinsed or stored in the diaper changing area.  1. No utensils or toys washed, rinsed or stored in the diapering area.  2. Hand sirk with warm running water located in the diapering area immediately accessible to the diapering surface.  3. 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 indepering area.  4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in indepering area.  5. Soiled diaper container emptied, washed, rinsed or stored in the diapering area inmediately accessible to the diapering surface.  5. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in indepering area.  6. Soiled diaper container emptied, washed, rinsed or stored in the diapering area inmediately accessible to the diapering surface.  7. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in flood preparation and storage areas.  8. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.  9. CATERIUSE DISPOSAL  1. Adequate number of containers.  2. Clean, norabsorbent, insound 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.  5. SECTION #  OBSERVATIONS  NOTE: Temps  Kenmoore friege(amb.) 41F, Lactose free milk(37F)  Kenmoore friege(amb.) 40F/mac and cheese(36F)  Hot point freezer(amb.) 17F  Bathroom sink (105-109F)  Diaper hand sink(102F)	1) Hand washing only 2) Food preparation only.		
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 is used, a sink located in food preparation and storage areas.  B. A commercial dishwasher is used, a sink located in food preparation and storage areas.  B. A commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.  C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.  CATERED FOODS  1. Catered food from inspected and approved source.  2. Safe food temperature maintained during transport.  Temperature at arrival  2. Safe food temperature maintained during transport.  Temperature at arrival  3. Diapering surface.  4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in flood preparation and storage area.  4. Inside food refuse containers covered at all times.  4. Inside food refuse containers covered at all times.  4. Inside food refuse containers covered as required.  5. Restrooms used by staff have covered refuse containers.  SECTION # OESERVATIONS  NOTE: Temps  Kenmoore friege(amb.) 41F, Lactose free milk(37F)  Kenmoore friege(amb.) 17F  Hotpoint Friege(amb.) 40F/mac and cheese(36F)  Hot point freezer(amb.) 17F  Bathroom sink (105-109F)  Diaper hand sink(102F)	9. Facilities with a capacity of more than 20 children approved BEFORE October 31,	K. DIAPERING AREA	
accessible to the diapering surface.  B. If a 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.  CATERED FOODS  1. Catered food from inspected and approved source.  2. Safe food temperature maintained during transport.  Temperature at arrival  2. Safe food temperature maintained during transport.  Temperature at arrival  3. Facility using catered food exclusively shall have a hand washing requirements as stated in Section G(B), or G(9), or G(10).  5. Food and food related items protected from contamination during transport.  enu: Spaghetti, canned green beans, apples, mac and	1991, shall have:		changing area.
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.  CATERED FOODS  1. Catered food from inspected and approved source.  2. Safe food temperature maintained during transport.  Temperature at arrival  3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.  4. Soiled diapers container emptied, washed, rinsed and sanitized daily.  1. AREFUSE DISPOSAL  1. Adequate number of containers.  2. Clean, nonabsorbent, insound 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: Temps  Kenmoore fridge(amb.) 41F, Lactose free milk(37F)  Kenmoore freezer(amb.) 17F  Hotpoint Fridge(amb.) 40F/mac and cheese(36F)  Hot point freezer(amb.) 1F  Bathroom sink (105-109F)  5. Food and food related items protected from contamination during transport.  Diaper hand sink(102F)		,	ering area immediately
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.  CATERED FOODS  1. Catered food from inspected and approved source.  2. Safe food temperature maintained during transport.  Temperature at arrival  S. Facility using catered food exclusively shall have a hand washing requirements as stated in Section G(B), or G(9), or G(10).  5. Food and food related items protected from contamination during transport.  Provided in provider's residence shall have separate food preparation and storage areas.  5. Soiled diager container emptied, washed, rinsed and sanitized daily.  L. REFUSE DISPOSAL  1. Adequate number of containers.  2. Clean, nonabsorbent, insound 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: Temps  Kenmoore fridge(amb.) 41F, Lactose free milk(37F)  Kenmoore friezer(amb.) 17F  Hotpoint Fridge(amb.) 40F/mac and cheese(36F)  Hot point freezer(amb.) 1F  Bathroom sink (105-109F)  Diaper hand sink(102F)	B. If a mechanical dishwasher is used, a minimum of two sinks located in food	3. Diapering surface smooth, easily, cleanable, nonabsorbent	t,and in good repair.
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CATERED FOODS		4. Inside food refuse containers covered as required.	
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2. Safe food temperature maintained during transport.  Temperature at arrival			milk(37F)
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5. Food and food related items protected from contamination during transport.  enu: Spaghetti, canned green beans, apples, mac and  Diaper hand sink(102F)		Pathroom sink (405, 4005)	
enu: Spaghetti, canned green beans, apples, mac and Diaper hand sink(102F)	Food and food related items protected from contamination during transport.	Bathroom sink (105-109F)	
	enu: Spaghetti, canned green beans, apples, mac and	Diaper hand sink(102F)	
	e above facility has been <b>inspected</b> and does does not conform with the sanitation	The inspector has discussed the issues marked by an asterisk on this form. I agree to comply with these requirements.	(*) and/or marked by an (
uirements of the Missouri Department of Health and Senior Services Section for Child Care on this form. I agree to comply with these requirements.	guiation Ature of inspector Telephone Date	SIGNATURE OF CHILD CARE PROVIDER	DATE
gulation		h	
GUIATION WATURE OF INSPECTOR TELEPHONE DATE SIGNATURE OF CHILD CARE PROVIDER DATE  DATE	431-1947 4/11/2023	$1/\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{$	4/11/202

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report		Pag	ge 3 of 3					
FACILITY NAME: Teaching Tots LLC		DVN: 002658762	DATE 4/11/2023					
SECTION# OBS	SERVATIONS							
NOTE: O:Observed, R:Required, Cos: Corrected on Site.								
Six dogs were on site; staff provided records of vaccination they had distemper, parvovirus, hepatitis, and rabies.	ad performed themselve	es on all the animals 02/15	5/2023 including					
A5 O: Window units in the play area was observed with a large gap be R: There shall be screens on windows used for ventilation.	etween the window and	frame and unit.						
A3: O:Mouse droppings were observed beneath the sink in the cabinel recliner in the play room. R: There shall be no evidence of pests.	t in the kitchen, and beh	ind the white wooden toy	shelf near the					
E8: O: Laundry detergent was stored above desserts in the kitchen are R: Food shall be protected from potentially toxic items.	ea.							
A1 O: An accumulation of dust was observed on the shelf above the n Dust was observed along the trim of the wall in the play room. R: The premises shall be clean and free of unsanitary conditions.	nicrowave and on the ye	ellow bus on top of the she	elf in the kitchen.					
A1 O: An accumulation of debris was observed on a white lid near the entry door marked foundations. Debris was also observed in the same room on the edges of a lego table, and on the edge of a window sill facing the parking area. Debris was observed on the bathroom floor and debris was in the basement. Dust was observed along the trim of the wall in the play room. R: The premises shall be clean and free of unsanitary conditions.								
Note: Staff do not use the diaper table at this time so it was not sup Please supply once operation continues.	oplied with rinse, sanitiz	er, and tight fitting refuse	container.					
Re-inspection April 26, 2023								
	The first of the last of the control of the		\					
The above facility has been <b>inspected</b> andd oes _Xd oes not conform with the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.		ne issues marked by an asterisk (*) comply with these requirements.	) and/or marked by					
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE					
431-1947 4/11/2023	mades	ms a Ma mo	4/11/2023					
	<del>\</del>							