



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
BUREAU OF CHILD CARE  
**SANITATION INSPECTION REPORT**  
**FAMILY CHILD CARE HOME**

Arrival Time <b>9:48</b>	<input checked="" type="radio"/> a.m. <input type="radio"/> p.m.	<b>CODES</b> X = Defects Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time <b>11:00</b>	<input type="radio"/> a.m. <input checked="" type="radio"/> p.m.	
DATE <b>6/5/2023</b>		

<input type="checkbox"/> Initial <input checked="" type="checkbox"/> Annual <input type="checkbox"/> Reinspection <input type="checkbox"/> Lead <input type="checkbox"/> Special Circumstances:	NAME <b>Klaus, Donna Marie</b>	DVN <b>002477822</b>	COUNTY CODE <b>187</b>
ADDRESS (Street, City, State, Zip Code) <b>5105 Highway D, Farmington, MO 63640</b>		INSPECTOR'S NAME (Print) <b>Nicholas Soggerst</b>	

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

**A. GENERAL**

1. Premises clean and free of unsanitary conditions.
2. Premises free of environmental hazards.
3. No evidence of insects, spiders, rodents 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 and stored to prevent contamination of child contact items.
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 **108-112**
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.

**B. WATER SUPPLY (circle type)**

COMMUNITY NON-COMMUNITY **PRIVATE**

**HIGH HAZARD CROSS CONNECTIONS**

**PRIVATE SYSTEMS ONLY:**

- Constructed to prevent contamination.
- Meets MDOH-BCC requirements/meets local requirements
- A. Bacteriological sample results. **Pending**
- B. Chemical (Prior BCC Approval Needed)

**C. SEWAGE (circle type)**

COMMUNITY **ON-SITE**

DNR Regulated System - Type:

DOH Regulated System - Type: **Conventional**

1. Functioning properly at time of inspection. (circle) **Yes** No
2. Single-Family residence lot consisting (circle) Yes No  
of three acres or more.
3. Health hazard to children. (circle) Yes No

Meets MDOH-BCC requirements/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 after toileting, diapering, assisting with toileting and nose blowing; before preparing food; after handling raw food, cleaning and sanitizing, outdoor play, handling animals, smoking and as necessary.
3. An empty sink available in kitchen to wash hands during food preparation.
4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering.
5. Personnel preparing food 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. If meals are served, kitchens shall have adequate equipment to store and prepare food safely with a minimum of a stove or other cooking equipment sized to meet the needs of the facility; a two compartment sink with hot and cold running water; and a refrigerator.
4. Ground beef cooked to 155° F; poultry 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.
5. Precooked food reheated to 165°.
6. Food requiring refrigeration stored at 41° F or below.
7. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid.
8. Metal stemmed thermometer reading 0 - 220° F in 2° increments for checking food temperatures.
9. Food, food related items and utensils covered and stored to prevent contamination by pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods.
10. Food, toxic agents, cleaning agents not in their original containers shall be properly labeled.
11. No food stored or prepared in diapering area or bathrooms.
12. Food stored in food grade containers only.
13. Food thawed under refrigeration, 70° F running water or microwave if part of the cooking process.
14. No animals in food preparation or food storage areas.
15. No eating, smoking, drinking during food preparation.
16. Food served and not eaten shall not be re-served to children in care.

**F. CLEANING AND SANITIZING**

1. Food utensils washed, rinsed and air dried.
2. Single service items used only once.
3. Food contact surfaces cleaned in place are washed, rinsed, and sanitized after each use with approved agents.
4. Infant/toddler toys washed, rinsed and air dried after contact with body fluids, when soiled or at least daily.
5. Diapering surface and potty chairs washed, rinsed and sanitized after each use with approved agents.
6. Test kits available to check proper concentration of sanitizing agents.
7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items.

**G. REFUSE DISPOSAL**

1. Adequate number of containers.
2. Clean, nonabsorbent, insect and rodent proof.
3. Outside refuse containers covered at all times.
4. Inside containers covered when full or accessible to children.
5. Soiled diapers stored in solid, non absorbent container with tight fitting lid located in the diapering area.



Family Child Care Home  
Sanitation Inspection Report

Facility Name: Klaus, Donna Marie

DVN: 002477823

DATE 6/5/2023

NOTES

Note: O=Observed, R=Required, COS=Corrected on site

Temps: Bathroom Hand sink (112°F), Diaper Hand sink (108°F)

Kitchen Fridge (ant.) 38°F, Kitchen Freezer (0°F)  
milk (39°F)

Menu: Green beans (Frozen), Bananas, Toasted Ravioli  
milk, Pre-cooked (Frozen)

Note - water sample taken during this  
inspection.

Desk approval will be given pending water  
results from state public health lab

The above facility has been inspected and ☐ does ☒ does not conform  
with the sanitation guidelines of the MO Department of Health and Senior  
Services, Section for Child Care Regulation.

The inspector has discussed the issues marked by an asterisk (\*)  
and/or an (X) on this form. I agree to comply with these  
requirements.

SIGNATURE OF INSPECTOR

TELEPHONE

DATE

SIGNATURE OF CHILD CARE PROVIDER

DATE