

## 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
Departure rime	N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees
Date 6/22/2023	to comply with requirements

AND LICENSE-EXEMPT PACIETIES	AND LIGENSE-EACHIFT PACIFITIES 6/22/2023 requirements					
Initial Annual Reinspection Lead Special Circums	stance	es				
Munchkin Land, Inc.			001573104 INSPECTOR'S NAME (Print)	187	ODE	
ADDRESS (Street, City, State, Zip Code) 3291 Blake Road, Farmington, Mo 63640				Nicholas Jog	nerst	
An inspection of your facility has been made on the above date. Any non-com	nplianc	es are	marked below.	1410110100 009	90,00	
A. GENERAL		E. F	OOD PROTECTION			
Clean and free of unsanitary conditions.	Χ	1.	Food from approved source a	nd in sound condition; no	excessively dented can	S.
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.	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.			F e.
Well ventilated, no evidence of mold, noxious or harmful odors.		4.	Precooked food reheated to 1	165°.		
5. Screens on windows and doors used for ventilation in good repair.		5.	. Foodrequiring refrigeration stored at 41°F or below.			
6. No indication of lead hazards.		6.	, ,			in
7. No toxic or dangerous plants accessible to children.			freezer frozen solid.	n	41 ∘ <sub>F.</sub>	
<ol> <li>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.</li> </ol>	X	7.	Temp at time of Inspection 41°F.  7. Metal stemmed thermometer reading 0°-220°F in 2° increments for check temperatures. (Also use to check hot water temperature.)			d
<ol><li>All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.</li></ol>		8.	<ol> <li>Food, food related items, and utensils covered, stored and handled to prev contamination by individuals, pests, toxic agents, cleaning agents, water drain ling and interest and the product of the product</li></ol>			es,
10. Hot water temperature at sinks accessible to children - 100° - 120° F. <b>Temp at</b> time of <b>Inspection</b> 100-114° F.		9.				
11. Pets free of disease communicable to man.			labeled.			
12. Pets living quarters clean, and well maintained.			No food or food related items st		g areas or bathrooms.	
<ol> <li>Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.</li> </ol>			Food stored in food grade con Food thawed under refrigerati	•	r microwave (if part of th	e
<ol> <li>Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.</li> </ol>		13.	cooking process).  No animals in food preparatio	n or food storage areas.		
15. A minimum of 18" separation between drinking fountains & hand sinks.			No eating, drinking, and/or sm		tion.	
16. No high hazards cross-connections.		15. Food served and not eaten shall not be re-served to children in care.				
B. WATER SUPPLY (circle type)		16. Refrigerated potentially hazardous foods properly marked with 7-day discard date			te	
COMMUNITY NON-COMMUNITY PRIV	ATE	10.	after opening or preparation.		•	
PRIVATE SYSTEMS ONLY		F. Cl	EANING AND SANITIZ	ING		
Constructed to prevent contamination.     Meets DHSS-SCCR water quality requirements.		All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.		X		
A. Bacteriological sample results.	2. All utensils an		All utensils and toys air dried.			
B. Chemical (Prior SCCR Approval Needed)		3.	The following items washed. Food utensils	ed, rinsed and sanitized	l after each use:	
C. SEWAGE (circie type)			B. Food contact surfaces inc	luding eating surfaces, hig	h chairs, etc.	
COMMUNITY ON-SITE			C. Potty chairs and adapter se	<u> </u>	•	
ON-SITE SYSTEMS ONLY			D. Diapering surface			
1. DNR Regulated System:			E. All toys that have had conta	act with body fluids.		
Type:		4.	The following items are wa	ashed, rinsed and saniti	ized at least daily:	
2 DHSS Regulated System:			A. Toilets,urinals, hand sinks			
Type: Meets DHSS-SCCR requirements,			B. Non-absorbent floors in inf	<u> </u>		
•			C. Infani/Toddler toys used du	<u> </u>		
3. Meets local requirements.  D. HYGIENE		5.	Walls, ceilings, and floors clear contacted by body fluids.	an and in good repair. Cle	aned and sanitized who	X
Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.      Care givers and children wash hands REFORE properties continue and cating feed.		6.	Appropriate test strips avail sanitizing agents.	able and used to check	proper concentration	of
<ol><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></ol>		7.	Soiled laundry stored and har food related items and child of		oes not contaminate foo	d,
Personnel preparing/serving food is free of infection or illness.						

CILITY NAME Munchkin Land, Inc.		DVN 001573104	DATE 6/22/2023		
S. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS				
1. Single service items not reused.	1. Cleaned as needed or at le	east daily.			
All food equipment and utensils in good repair.	2.Paper towels stored and dis	pensed in a manner that minimizes	contamination. All		
3. Food preparation and storage areas have adequate lighting.	equipment in good repair.				
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat	3. Facilities approved AFTER	October 31, 1991 have:			
is properly vented.	Enclosed with full walls and	d solid doors. Doors closed when no	ot in use.		
5. Facilities shall have mechanical refrigeration for facility use only.	4. Facilities approved AFTER	October 31, 1998 have:			
Exception: License-Exempt facilities approved <u>BEFORE October 31, 1997</u>	Mechanically vented to pre	event molds and odors.			
<b>6.</b> No carpeting or absorbent floor coverings in food preparation area.	-	d in or immediately adjacent to the	bathroom.		
7. Adequate preparation and storage equipment for hot foods.	6. No carpeting or absorbent				
8. Facilities with a capacity of 20 children or less shall have:	7. Sufficient lighting for cleaning	-			
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	8. No storage of toothbrushes				
conjunction with the mechanical dishwasher; or a 3 compartment sink or a 2	J. INFANT / TODDLER UI				
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	If food preparation occurs, shall diapering hand washing sink.	have a sink for food preparation sep	arate from the		
preparation area labeled as:  1) Hand washing only 2) Food preparation only.	Utensils used in the I/T Unit was proper methods and equipment	shed, rinsed and sanitized after each	use with		
9. Facilities with a capacity of more than 20 children approved <b>BEFORE</b> October 31,	K. DIAPERING AREA				
1991, shall have:		, rinsed or stored in the diaper char	nging area.		
Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	Hand sink with warm rung accessible to the diapering	ning water located in the diaperin surface.	g area immediately		
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	3. Diapering surface smooth,	easily, cleanable, nonabsorbent, ar	nd in good repair.		
preparation area labeled as: 1) Hand washing only 2) Food preparation only.		4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located			
10. Facilities with a capacity of more than 20 children approved AFTER October 31,	5. Soiled diaper container em	nptied, washed, rinsed and sanitized	daily.		
1991 shall have:	L. REFUSE DISPOSAL				
A. Facility located in provider's residence shall have separate food preparation and	1. Adequate number of conta				
storage areas.	2. Clean, nonabsorbent, in so				
A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.		containers covered at all times.			
C. If a commercial dishwasher is used, a sink located in food preparation area	4. Inside food refuse containe	'			
labeled as food preparation.	· ·	ave covered refuse containers.	10		
. CATERED FOODS	SECTION #	OBSERVATION	,5		
Catered food from inspected and approved source.	NOTE: Temps				
Safe food temperature maintained during transport.	— Frigidaire Fridge (amb				
Temperature at arrival°F.	Frigidaire Freezer (an	,	<b>-</b> \		
3. Facility using catered food exclusively shall have a hand washing sink in		nb.) 41,sour cream (40F	-)		
kitchen/food service area.	Kenmoore Freezer(ar				
4. Facility not using single service utensils exclusively meets applicable dishwashing	Tall Kenmoore Freeze	er(amb.)17F			
requirements as stated in Section G(B), or G(9), or G(10).	Bathroom sink outside	o kitchon(100E)			
5. Food and food related items protected from contamination during transport.	Two-year old bathroo				
Vanue Dakad ahiakan ahaasa and yanah sannad miy yaggia	ا بنا الحال				
fenu: Baked chicken cheese and ranch, canned mix veggies		way before baby room(	107F)		
anned peaches, milk.		, 20.0.0 20.0,	,		
	Infant room changing	sink (114F), infant room	m sink near		
	bathroom (108F)	, , , , ,			
	Infant room freezer(a				
	Infant room fridge (an	nb.) 40F, Gallon milk (3	39F)		
le above facility has been <b>inspected</b> and ☐ does ☒ does not conform with the sanitation quirements of the Missouri Department of Health and Senior Services ·Section for Child Careegulation	The inspector has discussed the on this form. I agree to comply	e issues marked by an asterisk (*) with these requirements.	and/or marked by an (X)		
NATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE		
licholas Joggerst 431-1947 6/22/202	13		6/22/2023		
			J,, _ U _ 1		

Centers, Group Homes and License-Exempt Facili Sanitation Inspection Report	ties			
FACILITY NAME:  Munchkin Land, Inc.			DVN: 001573104	DATE 6/22/2023
SECTION #		OBSERVATIONS		
NOTE: O: Observed, R: Required, Co	OS: Corrected on Site			
A1: O: Debris and gravel was observed o R: Physical facilities shall be kept clea COS by asking staff to clean of all de	an and free of unsanitary			
F5: O:Pock marks were observed in seve R: Walls shall be in good repair.	eral rooms on the walls ma	aking the surfaces hard to	clean.	
F1 O: No bleach was detected in the sar R: All items requiring sanitizing shall l COS by asking staff to make bleach v	oe done so with approved	methods and concentrat	ions.	
A1 O: Throw rugs in the infant room werd R: Physical facilities shall be clean ar		•	debris was observed b	uilt-up in the carpet.
A8: O: Cabinet vanity beneath sink in infa R:Toxins shall not be accessible to ch		en to children with no loc	king device with toxins	in cabinet.
Re-inspection date:				
July 13, 2023				
The above facility has been inspected and the sanitation requirements of the Missouri Dep Services Section for Child Care Regulation.			d the issues marked by an aste to comply with these requireme	
SIGNATURE OF INSPECTOR icholas Joggerst 13	TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	_	DATE
unocus joggersi 43	1-1947 6/22/20	023		- 6/22/2023