

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

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

Arrival Time 9:50am	CODES X = Non-Compliance Noted
Departure rime	N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees
Date 7/14/2023	to comply with requirements

			1114/2023		requirements	
Initial Annual Reinspection Lead Special Circum	nstance	es				
FACILITYNAME Tendercare Daycare Center			DVI	001186005	COUNTY COD 187	Ε
ADDRESS (Street, City, State, Zip Code)			INS	SPECTOR'S NAME (Print)	<u> </u>	
611 Jefferson Street, Park Hills, Mo, 63601			1	Nicholas Jogg	erst	
An inspection of your facility has been made on the above date. Any non-cor	nplianc	es are marked				
A. GENERAL		E. FOOD PF	ROTECTION			
Clean and free of unsanitary conditions.		1. Food fro	m approved source and	in sound condition; no ex	cessively dented cans.	
2 No environmental hazards observed.		2. No use of	of home canned food. N	lo unpasteurized milk.		1
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.		4. Precook	ed food reheated to 165	· .		
5. Screens on windows and doors used for ventilation in good repair.		5. Foodred	quiring refrigeration stor	edat41°F orbelow.		
No indication of lead hazards.		6. Refriger	ator 41° F or below, acce	essible readable thermom	eter required. Foods in	
7. No toxic or dangerous plants accessible to children.			rozen solid.	1	0 ° F.	
8. Medicines and other toxic agents not accessible to children. Child contact items		Temp a	t time of Inspection_	<u></u>	<u>U</u> *F.	—
stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.			. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking for temperatures. (Also use to check hot water temperature.)			
<ol><li>All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.</li></ol>	Х	contamin	. 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. <b>Temp at</b> time of Inspection 76-78°F.	Х	9. Food, to	medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods.  Food, toxic agents, cleaning agents not in their original containers properly			
11. Pets free of disease communicable to man.		labeled.				
12. Pets living quarters clean, and well maintained.		10. No food	or food related items store	d or prepared in diapering	areas or bathrooms.	
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for		11. Food sto	11. Food stored in food grade containers only.			
Psittacosis.			•	, 70° F running water, or r	nicrowave (if part of the	
14. Swimming/wading pools filtered, treated, tested and water quality records main-			process).			
tained. Meets local codes.		13. No animals in food preparation or food storage areas.				
15. A minimum of 18" separation between drinking fountains & hand sinks.			<u> </u>	ing during food preparation		
16. No high hazards cross-connections.		15. Food se	rved and not eaten shall	not be re-served to child	ren in care.	
B. WATER SUPPLY (circle type)				us foods properly marked	with 7-day discard date	
	VATE	-	ening or preparation.			
PRIVATE SYSTEMS ONLY			IG AND SANIT <mark>IZI</mark> N			
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.				
A. Bacteriological sample results.		All utensils and toys air dried.				
B. Chemical (Prior SCCR Approval Needed)				rinsed and sanitized	after each use:	
C SEWAGE (circio typo)		A. Food				+
C. SEWAGE (circle type)  ( COMMUNITY ON-SITE				ing eating surfaces, high	chairs, etc.	+
ON-SITE SYSTEMS ONLY			chairs and adapter seat	is.		+
			ering surface	with hody fluids		+
1. DNR Regulated System: Type:			ys that have had contact		ad at lagat deller	+-
···				ned, rinsed and sanitiz	ed at least daily:	↓
2 DHSS Regulated System: Type:	1		ts,urinals, hand sinks.	VII. III		—
Meets DHSS-SCCR requirements.	1		absorbent floors in infan	•		+-
Meets local requirements.			I/Toddler toys used durin	• •	and and angle - 1 1	1
D. HYGIENE		contacte	ed by body fluids.	and in good repair. Clear		
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	sanit		. Appropriate test strips available and used to check proper concentration of sanitizing agents.			
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.			aundry stored and handle ated items and child con	ed in a manner which doe tact items.	s not contaminate food,	
Personnel preparing/serving food is free of infection or illness.						

ILITY NAME endercare Daycare Center	DVN 001186005 DATE 7/14/202
FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS
I. Single service items not reused.	Cleaned as needed or at least daily.
2. All food equipment and utensils in good repair.	2.Paper towels stored and dispensed in a manner that minimizes contamination. All
Food preparation and storage areas have adequate lighting.	equipment in good repair.
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 solid doors. Doors closed when not 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 BEFORE October 31, 1997	Mechanically vented to prevent molds and odors.
6. No carpeting or absorbent floor coverings in food preparation area.	5. Hand washing sinks located in or immediately adjacent to the bathroom.
7. Adequate preparation and storage equipment for hot foods.	6. No carpeting or absorbent floor coverings.
8. Facilities with a capacity of 20 children or less shall have:	7. Sufficient lighting for cleaning.
A Machaniael dishusahar that conitizes are ampley an additional conitizing rines in	8. No storage of toothbrushes or mouthable toys.
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	J. INFANT / TODDLER UNITS
compartment sink with a third portable compartment for the final sanitizing step.	If food preparation occurs, shall have a sink for food preparation separate from the
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	diapering hand washing sink.
preparation area labeled as:	Utensils used in the I/T Unit washed, rinsed and sanitized after each use with
1) Hand washing only 2) Food preparation only.	proper methods and equipment.
Facilities with a capacity of more than 20 children approved <u>BEFORE</u> October 31,	K. DIAPERING AREA
1991, shall have:	No utensils or toys washed, rinsed or stored in the diaper changing area.
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.
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	. 0
preparation area labeled as:	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.
1) Hand washing only 2) Food preparation only.	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.
D. Facilities with a capacity of more than 20 children approved AFTER October 31,	5. Soiled diaper container emptied, 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 containers.
storage areas.	2. Clean, nonabsorbent, in sound condition.
<b>B.</b> A commercial dishwasher or a 3 compartment sink in addition to a separate	3. Outside refuse area clean; containers covered at all times.
hand washing sink.	4. Inside food refuse containers covered as required.
C. If a commercial dishwasher is used, a sink located in food preparation area	5. Restrooms used by staff have covered refuse containers.
labeled as food preparation.	SECTION # OBSERVATIONS
CATERED FOODS  1. Catered food from inspected and approved source.	NOTE: Temps
Safe food temperature maintained during transport.	Bathroom hand sink in playroom(76F)
Temperature at arrival°F.	Hand sink near kitchen (78F)
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	Kitchen Fridge(amb.) 40F /hot dogs(40F)
Facility not using single service utensils exclusively meets applicable dishwashing	Tatorion inage(amb.) 401 /not aogo(401 )
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: Hot dogs/mac and cheese/canned peaches/and milk.	
That rot dogs/mad and dricese/damica pedones/and mink.	
above facility has been <b>inspected</b> and ⊠ does does not conform with the sanitation irements of the Missouri Department of Health and Senior Services ·Section for Child Care	The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (:
Irements of the Missouri Department of Health and Senior Services -Section for Child Care ulation	on this form. I agree to comply with these requirements.
TURE OF INSPECTOR DATE	SIGNATURE OF CHILD CARE PROVIDER DATE
<del>43</del> 1-1947 7/14/202	$\frac{23}{12}$
-9/1 1/2 <del>1/1 40</del> 1-1341 1/14/202	$\sim$

enters, Group Homes and License-Exempt Facilities anitation Inspection Report			
ACILITY NAME: Tendercare Daycare Center		DVN: 001186005	DATE 7/14/2023
ECTION #	OBSERVATIONS		
OTE: O:Observed, R: Required, COS: Corrected on Site.			
10/A9  : Hot water at the hand sink in the bathroom near the play refere was also low water pressure in both the hot and cold wash hands.  : Hand sinks accessible to children shall be between 100-12 of and cold running water under pressure.	ater at the hand sink in the p	play room making it di	fficult to adequately
age 3-3			
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		_	
The above facility has been <b>inspected</b> and does does not conform the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.	with The inspector has discussed an (X) on this form. I agree to		
SIGNATURE OF INSPECTOR TELEPHONE DATE			DATE
431-1947 7/14/2			7/14/2023