

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

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

Arrival Time 10:29am	CODES X = Non-Compliance Noted
Dopulturo Tillio	N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees
Date 8/1/2023	to comply with requirements

AND EIGENGE EXEMIT I PAGIETIES			8/1/2023		requirements	
Initial Annual Reinspection Lead Special Circum	stance	s				
Stepping Stones Daycare & Preschool, LLC			002070066	COUNTY CODE 187		
ADDRESS (Street, City, State, Zip Code) 1162 E. Karsch Blvd. Farmington, Mo 63640				INSPECTOR'S NAME (Print) Nicholas Joggerst		
An inspection of your facility has been made on the above date. Any non-con	npliance					
A. GENERAL		E. F	OOD PROTECTION			
Clean and free of unsanitary conditions.	X	1.	Food from approved source a	nd in sound condition; no	excessively dented cans.	X
2 No environmental hazards observed.		2.	2. No use of home canned food. No unpasteurized milk.			
3 No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	X	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.			
Well ventilated, no evidence of mold, noxious or harmful odors.		4.				
5. Screens on windows and doors used for ventilation in good repair.		5.	. Food requiring refrigeration stored at 41°F or below.			
No indication of lead hazards.		6.	Refrigerator 41° F or below, a	ccessible readable thermo	meter required. Foods in	
7. No toxic or dangerous plants accessible to children.			freezer frozen solid.			X
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 37-46 ° F. Metal stemmed thermometer reading 0°-220° F in 2° increments for checking food 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.	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. Food, toxic agents, cleaning agents not in their original containers properly			
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection 102-120° 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.	
 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 microwave (if part of the 			
 Swimming/wading pools filtered, treated, tested and water quality records main- tained. Meets local codes. 		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 smoking during food preparation.			
16. No high hazards cross-connections.		15.	15. Food served and not eaten shall not be re-served to children in care.			
B. WATER SUPPLY (circle type)		Define wheel a shoutfall the second supplies the second supplies and supplies and second state.				
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PRIVATE SYSTEMS ONLY		F. C	LEANING AND SANITIZ	NG		
Constructed to prevent contamination.		1	All items requiringsanitizing shall be washed, rinsed and sanitized with approved			
Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results.		agents, methods, and concentrations. 2. All utensils and toys air dried.				
A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)				l after each use:		
<u> </u>		The following items washed, rinsed and sanitized after each use: A. Food utensils				
C. SEWAGE (circle type)			B. Food contact surfaces inc	luding eating surfaces hig	h chairs etc	
COMMUNITY ON-SITE			C. Potty chairs and adapter s	•		
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 sanit	ized at least daily:	
2 DHSS Regulated System:			A. Toilets,urinals, hand sinks		•	
Type:			B. Non-absorbent floors in inf			
Meets DHSS-SCCR requirements.			C. Infani/Toddler toys used du	uring the day.		
3. Meets local requirements. D. HYGIENE		5.	Walls, ceilings, and floors cle- contacted by body fluids.	an and in good repair. Cle	aned and sanitized when	Х
Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.		6.	Appropriate test strips avail sanitizing agents.	able and used to check	proper concentration of	
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.		7.	Soiled laundry stored and har food related items and child of		pes not contaminate food,	
Personnel preparing/serving food is free of infection or illness.						

DVN 002070066 DATE 8/1/20				
I. BATHROOMS				
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.				
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				
If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.				
, ,				
Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.				
K. DIAPERING AREA1. No utensils or toys washed, rinsed or stored in the diaper changing area.				
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. 3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.				
Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located				
indiapering 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.				
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				
Hallway bathroom sink (120F)				
Girls' Bathroom hand sink (103F) Hand sink outside				
bathrooms(102F), Boys' Bathroom handsink(111F)				
Toddler room hand sink(103F)				
Kitchen fridge (37F), Shredded cheese(40F)				
Kitchen freezer(amb.) 0F				
Hot held corn(185F)				
Secondary building:				
Right bathroom hand sink(116F), Left bathroom hand sir				
////EE E /				
(115F) Fridge(amb.)46/Milk 40F, Top portion freezer (30				
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Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report			
FACILITY NAME: Stepping Stones Daycare & Preschool, LLC	DVN: 00207	'0066	DATE 8/1/2023
SECTION # OBSER	VATIONS		
NOTE: O: Observed, R: Required, COS: Corrected on Site			
F5: O: In the main play room coving was observed missing from the wall f exposing the drywall and large crevice in floor. R: Floor and wall junctures shall be coved and closed to within 1/32 o	-	doors facing the	parking lot
A1: O: In the far playroom in the back of the establishment a throw rug wa stains were also observed on the toddler room throw rug. R: The premises shall be clean and free of unsanitary conditions.	as observed with debris on it	and stains were	in the rug; minor
E1: O: Several packages of meat in freezer 5 in the second building behin indicating they were not from a facility under inspection or game meat R: Food shall be from an approved source.			
A3: O: Mouse feces were observed beneath the bathroom vanity in the rig R: There shall be no evidence of pests.	ght bathroom in the second b	ouilding behind th	ne main building.
E6: O: No thermometer was observed in the fridge in the second building R: A thermometer shall be located in the warmest part of a mechanica			
A1: O: Mold was observed in the door seals of freezer #5 in the second bu entry door of the second building. R: The premises shall be clean and free of unsanitary conditions.	uilding and debris was obser	ved on the inside	e portion of the
A3: O: The door leading to the play ground in the dining area and the doo both observed with gaps in the door from missing weather stripping. R: There shall be no pest entry points.	r in the far back play room le	ading the secon	d building were
NOTE: Water sample taken for bacterial and nitrates while on site tod	ay.		
NOTE: Vaccination records for Daisy (Dog) performed at Weber Road	d Vet Clinic were up to date o	done January 20	23
, , , , , ,	a vet emme were up to date t	some candary 20	
Re-inspection date August 22, 2023			
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·	e inspector has discussed the issues r (X) on this form. I agree to comply with		(*) and/or marked by
	ATURA OF CHILD CARE PROVIDAR		DATE
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