



MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES
SECTION FOR CHILD CARE REGULATION
SANITATION INSPECTION REPORT
LICENSED CENTERS, GROUP HOMES
AND LICENSE-EXEMPT FACILITIES

Arrival Time <u>10:40</u>	<u>a.m.</u> a.m. p.m.	CODES X = Non-Compliances Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider
Departure Time <u>11:53</u>	<u>a.m.</u> a.m. p.m.	
DATE <u>11/21/2022</u>		

☐ Initial ☒ Annual ☐ Reinspection ☐ Lead ☐ Special Circumstances _____

FACILITY NAME <u>East Missouri Action Agency, Inc.</u>	DVN <u>000725522</u>	COUNTY CODE <u>187</u>
ADDRESS (Street, City, State, Zip Code) <u>#7 Savannah Drive, Bonne Terre, Mo 63028</u>	INSPECTOR'S NAME (Print) <u>Nicholas Jaggerst</u>	

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

A. GENERAL

- Clean and free of unsanitary conditions. ☒
- No environmental hazards observed.
- No evidence of insects, spiders, rodents or pest entry points, or pest harborage.
- Well ventilated, no evidence of mold, noxious or harmful odors.
- Screens on windows and doors used for ventilation in good repair.
- No indication of lead hazards.
- No toxic or dangerous plants accessible to children.
- 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.
- All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.
- Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection 102-107 ° F.
- Pets free of disease communicable to man.
- Pets living quarters clean, and well maintained.
- Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.
- Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.
- A minimum of 18" separation between drinking fountains & hand sinks.
- No high hazards cross-connections.

B. WATER SUPPLY (circle type)

COMMUNITY NON-COMMUNITY PRIVATE
PRIVATE SYSTEMS ONLY

- Constructed to prevent contamination.
- Meets DHSS-SCCR water quality requirements.
A. Bacteriological sample results. _____
B. Chemical (Prior SCCR Approval Needed) _____

C. SEWAGE (circle type)

COMMUNITY ON-SITE
ON-SITE SYSTEMS ONLY

- DNR Regulated System:
Type: _____
- DHSS Regulated System:
Type: _____
Meets DHSS-SCCR requirements.
- Meets local requirements.

D. HYGIENE

- 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; 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.
- Personnel preparing/serving food is free of infection or illness.

E. FOOD PROTECTION

- Food from approved source and in sound condition; no excessively dented cans.
- No use of home canned food. No unpasteurized milk.
- 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.
- Precooked food reheated to 165°.
- Food requiring refrigeration stored at 41° F or below.
- Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid.
Temp at time of Inspection 39-42 ° F.
- Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)
- Food, food related items, and utensils covered, stored and handled to prevent 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 labeled.
- No food or food related items stored or prepared in diapering areas or bathrooms.
- Food stored in food grade containers only.
- Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).
- No animals in food preparation or food storage areas.
- No eating, drinking, and/or smoking during food preparation.
- Food served and not eaten shall not be re-served to children in care.
- Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.

F. CLEANING AND SANITIZING

- All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.
- All utensils and toys air dried.
- The following items washed, rinsed and sanitized after each use:
A. Food utensils
B. Food contact surfaces including eating surfaces, high chairs, etc.
C. Potty chairs and adapter seats.
D. Diapering surface ☒
E. All toys that have had contact with body fluids.
- The following items are washed, rinsed and sanitized at least daily:
A. Toilets, urinals, hand sinks.
B. Non-absorbent floors in infant/toddler spaces.
C. Infant/Toddler toys used during the day.
- Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.
- Appropriate test strips available and used to check proper concentration of sanitizing agents.
- Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.

Sanitation Inspection Report

FACILITY NAME <i>East Missouri Action Agency, INC.</i>	DVN <i>000725522</i>	DATE <i>11/21/2022</i>
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G. FOOD EQUIPMENT AND UTENSILS

- Single service items not reused.
- All food equipment and utensils in good repair.
- Food preparation and storage areas have adequate lighting.
- Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.
- Facilities shall have mechanical refrigeration for facility use only.
Exception: License-Exempt facilities approved **BEFORE** October 31, 1997
- No carpeting or absorbent floor coverings in food preparation area.
- Adequate preparation and storage equipment for hot foods.
- Facilities with a capacity of 20 children or less shall have:

- 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 for the final sanitizing step.
- If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as:
 - Hand washing only
 - Food preparation only.

- Facilities with a capacity of more than 20 children approved **BEFORE** October 31, 1991, shall have:

- 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 is used, a minimum of two sinks located in food preparation area labeled as:
 - Hand washing only
 - Food preparation only.

- Facilities with a capacity of more than 20 children approved **AFTER** October 31, 1991 shall have:

- Facility located in provider's residence shall have separate food preparation and storage areas.
- A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.
- If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.

H. CATERED FOODS

- Catered food from inspected and approved source.
- Safe food temperature maintained during transport.
Temperature at arrival _____ ° F.
- Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.
- Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(8), or G(9), or G(10).
- Food and food related items protected from contamination during transport.

*Menu: Spaghetti @ meat sauce,
canned green beans, canned pears,
1% milk, garlic bread*

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I. BATHROOMS

- Cleaned as needed or at least daily.
- Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.
- Facilities approved **AFTER** October 31, 1991 have:
Enclosed with full walls and solid doors. Doors closed when not in use.
- 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.
- No carpeting or absorbent floor coverings.
- Sufficient lighting for cleaning.
- 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 AREA

- 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.
- Diapering surface smooth, easily cleanable, nonabsorbent, and in good repair.
- Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.
- Soiled diaper container emptied, washed, rinsed and sanitized daily.

L. REFUSE DISPOSAL

- Adequate number of containers.
- Clean, nonabsorbent, in sound condition.
- Outside refuse area clean; containers covered at all times.
- Inside food refuse containers covered as required.
- Restrooms used by staff have covered refuse containers.

SECTION #	OBSERVATIONS
<i>Note:</i>	<i>Temps</i>
	<i>green beans - Hot Held (171 F)</i>
	<i>True Fridge (Amb.) 41 F</i>
	<i>Cooling Hamburger meat (10:00 am - 11:48 am)</i>
	<i>Sour Cream (39 F) (57-65 F)</i>
	<i>2% milk (42 F)</i>
	<i>The Freezer (0 F)</i>
	<i>B-Class Hand Sink (102 F)</i>
	<i>B- Bathroom Sinks (102-103 F)</i>
	<i>Room A Hand Sink (105 F)</i>
	<i>Room A Hand Sinks (104-101 F)</i>

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

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

SIGNATURE OF INSPECTOR <i>Nicholas J. Jorgensen</i>	TELEPHONE <i>573-432-1947 (103)</i>	DATE <i>11/21/2022</i>	SIGNATURE OF CHILD CARE PROVIDER <i>McGee McDowell</i>	DATE <i>11-21-22</i>
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Centers, Group Homes and License-Exempt Facilities
Sanitation Inspection Report

FACILITY NAME: East Missouri Action Agency, Inc. DVN#: 000725522 DATE: 11/21/2022

SECTION # OBSERVATIONS

Note: O- Observed, R- Required, COS- Corrected on Site

Notes: Staff indicated Spaghetti sauce was made with ^{beef} meat. It was brought to 165 F according to staff

F3D

O: There was an accumulation of debris in the crevice of the diapering table at the B- Bathroom.

R: Diapering surfaces shall be washed, rinsed, and sanitized after each use.

AI: Paper cups and debris were observed in the playground area.

R: The premises shall be clean and free of unsanitary conditions.

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SIGNATURE OF INSPECTOR: Nicholas J. J... TELEPHONE: 931-1447 DATE: 11/21/2022 SIGNATURE OF CHILD CARE PROVIDER: M. J. McDaniel DATE: 11-21-22