



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

| | | |
|----------------|--------------|---|
| Arrival Time | a.m. p.m. | CODES X = Non-Compliances Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider |
| Departure Time | a.m. p.m. | |
| DATE | | |

Initial Annual Reinspection Lead Special Circumstances _____

| | | |
|---|--------------------------|-------------|
| FACILITY NAME | DVN | COUNTY CODE |
| ADDRESS (Street, City, State, Zip Code) | INSPECTOR'S NAME (Print) | |

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

| A. GENERAL | E. FOOD PREPARATION |
|---|--|
| 1. Clean and free of unsanitary conditions. | 1. Food from appropriate source and in good condition; no excessively dented cans. |
| 2. No environmental hazards observed. | 2. No use of home canning or unpasteurized milk. |
| 3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage. | 3. Poultry and beef cooked to 150° F; poultry and pooled eggs to 165° F; pork to 145° F. All other foods cooked to at least 140° F. All hot food kept at 140° F or above. |
| 4. Well ventilated, no evidence of mold, noxious or harmful odors. | 4. Precooked and reheated to 165°. |
| 5. Screens on windows and doors used for ventilation in good repair. | 4. Precooked and reheated to 165°. |
| 6. No indication of lead hazards. | 6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. |
| 7. No toxic or dangerous plants accessible to children. | 6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. |
| 8. 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. | 6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. |
| 9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure. | 6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. |
| 10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection _____ ° F. | 6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. |
| 11. Pets free of disease communicable to man. | 8. 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. |
| 12. Pets living quarters clean, and well maintained. | 9. Food, toxic agents, cleaning agents not in their original containers properly labeled. |
| 13. Reptiles are prohibited on the premises. Birds of the Parrot Family and Psittacosis. | 10. No food or food related items stored or prepared in diapering areas or bathrooms. |
| 14. Swimming/wading pools filtered, treated, tested, and water quality maintained. Meets local codes. | 11. Food stored in food grade containers only. |
| 15. A minimum of 18" separation between drinking fountains and sinks. | 12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process). |
| 16. No high hazards cross-connections. | 13. No animals in food preparation or food storage areas. |
| B. WATER SUPPLY (circle type) | F. CLEANING AND SANITIZING |
| COMMUNITY _____ PRIVATE _____ | 1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. |
| PRIVATE _____ | 2. All utensils and toys air dried. |
| 1. Constructed to prevent contamination. | 3. The following items washed, rinsed and sanitized after each use: |
| 2. Meets DHSS-SCCR water quality requirements. | A. Food utensils |
| A. Bacteriological (See results) _____ | B. Food contact surfaces including eating surfaces, high chairs, etc. |
| B. Chemical (Prior to use) (See results) _____ | C. Potty chairs and adapter seats. |
| C. SEWAGE (circle type) | D. Diapering surface |
| COMMUNITY _____ ON-SITE _____ | E. All toys that have had contact with body fluids. |
| ON-SITE SYSTEMS ONLY | 4. The following items are washed, rinsed and sanitized at least daily: |
| 1. DNR Regulated System: Type: _____ | A. Toilets, urinals, hand sinks. |
| 2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements. | B. Non-absorbent floors in infant/toddler spaces. |
| 3. Meets local requirements. | C. Infant/Toddler toys used during the day. |
| D. HYGIENE | 5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids. |
| 1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. | 6. Appropriate test strips available and used to check proper concentration of sanitizing agents. |
| 2. 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 handled in a manner which does not contaminate food, food related items and child contact items. |
| 3. Personnel preparing/serving food is free of infection or illness. | |



