

Department of Health and Senior Services Section for Child Care Regulation

Request for Child Care Inspection

Request Date: September 10, 2020

Local Health Office

MISSISSIPPI COUNTY HEALTH DEPARTMENT - CHARLESTON

1200 E MARSHALL ST

CHARLESTON, MO 63834-1336

County: MISSISSIPPI

DHSS-CAPE GIRARDEAU AREA

OFFICE

471 SIEMERS DR STE H

CAPE GIRARDEAU, MO 63701-4969 Specialist: DAYNEEN GLASTETTER

(573) 275-6830

Facility Information

Facility Number:

000690051

Name:

DELTA AREA ECONOMIC OPPORTUNITY CORPORATION

Telephone:

(573) 683-4300

Email: Contact:

APRATT@DAEOC.COM ANDREA CLAIRE PRATT 711 E COMMERCIAL

CHARLESTON, MO 63834

County:

MISSISSIPPI

Inspection Due Date:

November 30, 2020

The following information must be completed for initial sanitation inspections:

Water System: PRIVATE Other:

Sewer System: PUBLIC Other:

Type of Facility:

ACTIVE CHILD CARE CENTER

Initial License / Approval:

03/23/1996

License Begin Date:

02/01/2020

License End Date:

01/31/2022

Total Capacity:

80

Age Range:

36 MONTHS to 5 YEARS

Shifts:

06:00 am to 09:00 pm

Limitations:

Reason for Inspection:

ANNUAL

Change In:

Capacity

Age Range__

Building/Heating System_

Comments:

Directions: COMING FROM THE INTERSTATE, TURN LEFT ON S. MAIN. STAY ON SOUTH MAIN UNTIL YOU REACH COMMERCIAL STREET. TURN RIGHT. CENTER IS LOCATED ON THE RIGHT.



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

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

Arrival Time 30	
Departure Time	

CODES

DATE 11-17-2020

X = Non-Compliances Noted N.O. = Not Observed N.A. = Not Applicable

* = Discussed requirements with provider

☐ Initial ☐ Annual ☐ Reinspection ☐ Lead ☐ Special Circumstances										
FACIL	TY NAME	_		DVN COUNTY CO	DE.					
D.	elta Area Economic Opportunity	Co	ripor	cation 000/690051 133	5_					
ADDR	ADDRESS (Street, City, State, Zip Code) INSPECTOR'S NAME (Print)									
An	Delta Area Economic Opportunity Corporation Delta Area Economic Opportunity Corporation ADDRESS (Street, City, State, Zip Code) The Commercial Charleston, MD U3834 An inspection of your facility has been made on the above date. Any non-compliances are marked below with an X.									
A.	GENERAL	n comp	E. FOOD PROTECTION							
	Clean and free of unsanitary conditions.			Food from approved source and in sound condition; no excessively dented cans.	A.I	/b				
	No environmental hazards observed.	N/O								
3.	No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	151-	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.						
4.	Well ventilated, no evidence of mold, noxious or harmful odors.	NID	4. Precooked food reheated to 165°.							
5.	Screens on windows and doors used for ventilation in good repair.	N/A	5. Food requiring refrigeration stored at 41° F or below.							
6.	No indication of lead hazards.	NO	6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in							
	No toxic or dangerous plants accessible to children.	NID	freezer frozen solid.							
8.	Medicines and other toxic agents not accessible to children. Child contact items			Temp at time of Inspection F.						
	stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.		7. N	Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food emperatures. (Also use to check hot water temperature.)	Ì					
	All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	14/0	С	Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines,	İ					
	Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection ° F,	13/0		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	H					
	Pets free of disease communicable to man.	N/A	la	abeled.	П					
12.	3 Tamasa and Asia Managara	N/A	10. N	No food or food related items stored or prepared in diapering areas or bathrooms.						
13.	Rentiles are prohibited on the promises. Pirds of the Parret Family tested for	NID		Food stored in food grade containers only.						
14.	Swimming/wading pools filtered, treated, tested and water quality records main-	NIV 	C	Food thawed under refrigeration, 70° F running water, or microwave (if part of the sooking process).		5				
45	tained. Meets local codes.			lo animals in food preparation or food storage areas.						
	A minimum of 18" separation between drinking fountains & hand sinks.	V		lo eating, drinking, and/or smoking during food preparation.	J	,				
	No high hazards cross-connections.			ood served and not eaten shall not be re-served to children in care.	_					
B. WATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIV.			16. Refrigerated potentially hazardous foods properly marked with 7-day discard date							
PRIVATE SYSTEMS ONLY			after opening or preparation. F. CLEANING AND SANITIZING							
1.	Constructed to prevent contamination.									
	Meets DHSS-SCCR water quality requirements. Bacteriological sample results.		a	Ill items requiring sanitizing shall be washed, rinsed and sanitized with approved gents, methods, and concentrations.		14				
В.	Chemical (Prior SCCR Approval Needed)	1		Ill utensils and toys air dried. The following items washed, rinsed and sanitized after each use:	N	ID				
C.	SEWAGE (circle type)			A. Food utensils	+	\dashv				
EOMMUNITY ON-SITE				Food contact surfaces including eating surfaces, high chairs, etc.		\dashv				
	ON-SITE SYSTEMS ONLY			C. Potty chairs and adapter seats.	H	\dashv				
1.	DNR Regulated System:			D. Diapering surface		\dashv				
	Type:			. All toys that have had contact with body fluids.	1					
2.	DHSS Regulated System:			he following items are washed, rinsed and sanitized at least daily:	1					
	Type:			. Toilets, urinals, hand sinks.						
	Meets DHSS-SCCR requirements.		В	Non-absorbent floors in infant/toddler spaces.						
	Meets local requirements.		C	. Infant/Toddler toys used during the day.						
	HYGIENE Care givers and children wash hands using soap, warm running water and sanitary	4110		Valls, ceilings, and floors clean and in good repair. Cleaned and sanitized when ontacted by body fluids.						
2.	hand drying methods. Care givers and children wash hands BEFORE; preparing, serving, and eating food:	NIU		ppropriate test strips available and used to check proper concentration of anitizing 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.			oiled laundry stored and handled in a manner which does not contaminate food, ood related items and child contact items.	1	/				
3.	Personnel preparing/serving food is free of infection or illness.	V								
		1								

Significant Report Significant Inspection Report Significant	Centers, Group Homes and License-Exempt Facilities					
Signature in the control of the cont	Sanitation Inspection Report			Dya		
1. Single sandard limits and classed in good regard. 2. A flood experience and sleens list good regard. 3. Food preparation and stongs are ones twee oblitudes lighting. 4. A chosh on expendent flat produces excessive groups become excessive groups and produced excessive groups and g	Delta Area Economic Opportuni	ty	Corporation		7-2026	
2. A floor designation and branches in right of make. A fichal requirement that produces exceeding propose below reports, michatina or head is processly volted. 5. Featlites with the mechanical elegence for the facility use only. 5. Featlites with the mechanical elegence for the facility use only. 6. No caregoring or accordent floor coverage in food preparation area. A. Manuarities develoather in the quarters in food preparation area. A. Manuarities develoather in the quarters in the southern of the process of the proce		N/D		east daily.		
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is propely vented. 5. Facilities that have incharact enterprised segmental for facility see only. Exception Learne-Exempt believes approved BESEE Classics, 31, 1922 5. Facilities and according to the second service of	4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat			October 31, 1991 have:		
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10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have: A. Facility located in provider's residence shall have separate food preparation and storage areas. B. A commercial dishwasher is used, a sink located in food preparation area hand washing sink. C. It a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. H. CATERED FOODS 1. Catered food from respected and approved source. 2. Safe food temperature maintained during transport. F. The above facility using catered food exclusively shall have a hand washing sink in kitchen/food service area. 4. Facility not safe food preparation area as the food preparation area as the food from respected and approved source. 5. Food and food reliated items protected from contamination during transport. The above facility has been inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Sanior Services - Section for Child Care requirements. The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (X) on requirements of the Missouri Department of Health and Sanior Services - Section for Child Care requirements. The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (X) on requirements of the Missouri Department of Health and Sanior Services - Section for Child Care requirements. The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (X) on requirements of the Missouri Department of Health and Sanior Services - Section for Child Care requirements. The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (X) on requirements of the Missouri Department of Health and Sanior Services - Section for Child Care requirements. The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (X) on report the marked provided in the marked provided in the marked provided in the marked provided in the	, ,		4. Soiled diapers stored in a s			
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