

Department of Elementary and Secondary Education Office of Childhood - Child Care Compliance

Request for Child Care Inspection

Request Date: November 4, 2021

Local Health Office

MISSISSIPPI COUNTY HEALTH DEPARTMENT - CHARLESTON

1200 E MARSHALL ST

CHARLESTON, MO 63834-1336

County: MISSISSIPPI

471 SIEMERS DR STE H

CAPE GIRARDEAU, MO 63701

Specialist:

SAMINA C ODLE (573) 986-4086

Facility Information

Facility Number:

000690088

Name:

DELTA AREA ECONOMIC OPPORTUNITY CORPORATION

Telephone:

(573) 649-5005

Email: Contact:

EMATHIS@DAEOC.COM

ERICA MATHIS

115 N LINCOLN STREET

EAST PRAIRIE, MO 63845-1149

County:

MISSISSIPPI

Inspection Due Date:

January 31, 2022

The following information must be completed for initial sanitation inspections:

Water System: PUBLIC	Other:
Sewer System: PUBLIC	Other:

Type of Facility:

ACTIVE CHILD CARE CENTER

Initial License / Approval:

08/05/1996

Begin Date:

08/28/2021

End Date:

April 1

Total Capacity:

60

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:



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

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

Arrival Time

CODES

	nitial 📈 Annual 🗌 Reinspection 🔲 Lead 🔲 Special Circur	nstance	es		
FACILIT	TY NAME Area Economic Opportuni Ha Area Economic Opportuni iss (Street, City, State, Zip Code)	ty	Co	OPPOPATION DVN 000690088 COUNTY COD	3
7	15 N Lincoln East Prair	0	1	10 63845 Jodie Marcum/Blaine Gu	otto
An i	inspection of your facility has been made on the above date. Any nor			es are marked below with an X.	,,,0
	GENERAL			FOOD PROTECTION	- 2
	Clean and free of unsanitary conditions.	X		Food from approved source and in sound condition; no excessively dented cans.	
2.	No environmental hazards observed.			No use of home canned food. No unpasteurized milk.	
3.	No evidence of insects, spiders, rodents or pest entry points, or pest harborage.		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.		4.	Precooked food reheated to 165°.	
5.	Screens on windows and doors used for ventilation in good repair.		5.	Food requiring refrigeration stored at 41° F or below.	X
6.	No indication of lead hazards.		6.	Refrigerator 41° F or below, accessible readable thermometer required. Foods in	,
7.	No toxic or dangerous plants accessible to children.			freezer frozen solid.	X
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.	- Aug.	7.	Temp at time of Inspection 40, 37, 43 °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.	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.	X
	Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection° F.	AIIA	9.	Food, toxic agents, cleaning agents not in their original containers properly labeled.	X
_	Pets free of disease communicable to man.	MA	40		/\
-	Pets living quarters clean, and well maintained.	$\vdash\vdash$		No food or food related items stored or prepared in diapering areas or bathrooms.	
13.	Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.			Food stored in food grade containers only.	
14.	Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	V		Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	
45				No animals in food preparation or food storage areas.	
	A minimum of 18" separation between drinking fountains & hand sinks.		14.	0. 0. 0 1	
16. No high hazards cross-connections.			15.		
B. WATER SUPPLY (circle type)			16.	Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	
NON-COMMUNITY PRIV			E (CLEANING AND SANITIZING	
1	Constructed to prevent contamination.			All items requiring sanitizing shall be washed, rinsed and sanitized with approved	
2.	Meets DHSS-SCCR water quality requirements.			agents, methods, and concentrations.	
A. Bacteriological sample results.				All utensils and toys air dried.	
B. Chemical (Prior SCCR Approval Needed)			3.	The following items washed, rinsed and sanitized after each use:	
C. SEWAGE (circle type)				A. Food utensils	
	COMMUNITY ON-SITE			B. Food contact surfaces including eating surfaces, high chairs, etc.	
	ON-SITE SYSTEMS ONLY 1. DNR Regulated System: Type:			C. Potty chairs and adapter seats.	
1.				D. Diapering surface E. All toys that have had contact with body fluids.	^
			4.		
2.	DHSS Regulated System:			A. Toilets, urinals, hand sinks.	
	Type:	3		B. Non-absorbent floors in infant/toddler spaces.	
3.	Meets local requirements.			C. Infant/Toddler toys used during the day.	
	HYGIENE		- 5	Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when	
	Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	X		contacted by body fluids.	X
Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: toileting, diapering, assisting with toileting, nose blowing, handling			6.	Appropriate test strips available and used to check proper concentration of sanitizing agents.	
	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.				

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requirements of the Missouri Department of Health and Serlior Services - Section for Child Care this form. I agree to comply with these requirements. Regulation. DATE SIGNATURE OF CHILD CARE PROVIDER DATE	he above facility has been inspected and \square does $igwedge$ does not conform with the sani	itation	The inspector has discussed the issues marked by an asterisk (*) and/or marked by an ()
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Slave Land 1-13-22 [10-401/2 1-12 00	India 1/ Lateum 573-183-2191	-	DATE
	1 /2	- 77	1/2/1/201/201/201/201/201/201/201/201/20

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report					
De Ha Area Economic Opportunity Corporation 000690088 1-13-22					
D 1 Hands 10 h and all a black od in the different by the					
D.1. Handsink portially blocked in the kitchen by the trash can corrected on-site.					
A.1. Resistantor & Stoczer in the ditchem have some sood debris on bottom & in dramers -> corrected on-site					
F.S. Celling tile in kitchen missing above dishwasher requipment storage shelving.					
E. 8 Employee Sood Hums interminated with 1 d care Sood Hums in both restricted ators. Designate an area Sor employees Hums to reep separate.					
E.8. Open employee drink in ditchen. Corrected on					
E.9. Unlabeled sprain bottle containing liquid on cost outside Horage All sprain bottles containing themicals most be labeled to be labeled.					
A.1. Steezen in storage area has excessive ice build- up abound engls som outside of sood packages					
E. 6. Kitchen respictor temp is inconsistent of 43 middle 140 on top levels. Entire respictor must be 41 or below to ensure all Soods mountain temp of 41 of below					
E.S. Classroom C > 3 cantons of milk stored at ambient air Penteacher kept for one student to drink throughout the many large temp > 58° Milk must be stored to many town temp or 41 or below					
Note: Will come back to re-inspect on Feb. 10th 2022.					
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 INSPECTAN ARCUM 573-683-2191 1-13-22 SIGNATURE OF CAILD CARE PROVIDER DATE					
573-291-2839 VISOS CANARYMISPECTOR PINK/PROVIDER 1-13. 22. BCC-95					