

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

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

Arriva Time	an (C
Departure Time 15	a.m.	N.
DATE 2-10-6	2022	

ODES

i.o. = Non-Compliances Noted
i.o. = Not Observed
i.o. = Not Applicable
= Discussed requirements
with provider

l l	nitial 🗀 Annual 🔼 Reinspection 🗀 Lead 🗀 Special Circur	nstance	S		
FACILIT	P NAME 2 Ha Area Economic Opport SS (Street, City, State, Zip Code) 1 5 N Lin Coln East Praine, Inspection of your facility has been made on the above date. Any nor	uni	h	Corporation DVN 000 690088 COUNTY COD 13=	3
ADDRE	55 (Street, City, State, Zip Code)	MI	ر آل	13845 INSPECTOR'S NAME (Print) Maccus)
An i	nspection of your facility has been made on the above date. Any nor	n-compl	liance	s are marked below with an X.	•
Α. (GENERAL		E. I	FOOD PROTECTION	
1.	Clean and free of unsanitary conditions.	2	1.	Food from approved source and in sound condition; no excessively dented cans.	N./0
2.	No environmental hazards observed.	N/O	2.	No use of home canned food. No unpasteurized milk.	1
3.	No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	1	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°.	V
5.	Screens on windows and doors used for ventilation in good repair.		5.	Food requiring refrigeration stored at 41° F or below.	
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.	
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.		7.	Temp at time of Inspection 39,37,36°F. Metal stemmed thermometer reading 0° - 220°F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	N/D
	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.	
	Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection ° F.	V	9.	Food, toxic agents, cleaning agents not in their original containers properly	1
		N/A		labeled.	
	Pets living quarters clean, and well maintained.				N/O
13.	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	+
14.	Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	V	13.	cooking process). No animals in food preparation or food storage areas.	+
15.	A minimum of 18" separation between drinking fountains & hand sinks.	N/O	14.	No eating, drinking, and/or smoking during food preparation.	
16.	No high hazards cross-connections.	V	15.	Food served and not eaten shall not be re-served to children in care.	
В	WATER SUPPLY (circle type)		16.	Refrigerated potentially hazardous foods properly marked with 7-day discard date	1
CO	MMUNITY NON-COMMUNITY PR	IVATE		after opening or preparation.	•
	PRIVATE SYSTEMS ONLY		F. (CLEANING AND SANITIZING	
1.	Constructed to prevent contamination.	-	1.	All items requiring sanitizing shall be washed, rinsed and sanitized with approved	N/D
2.	Meets DHSS-SCCR water quality requirements.			agents, methods, and concentrations.	11/0
A.	Bacteriological sample results.			All utensils and toys air dried.	
	Chemical (Prior SCCR Approval Needed)		3.	The following items washed, rinsed and sanitized after each use:	
C. S	SEWAGE (circle type)			A. Food utensils	\vdash
	COMMUNITY ON-SITE			B. Food contact surfaces including eating surfaces, high chairs, etc.	V
	ON-SITE SYSTEMS ONLY			C. Potty chairs and adapter seats.	v
1.	DNR Regulated System: Type:			D. Diapering surface	N/D
_		-	4.	E. All toys that have had contact with body fluids. The following items are washed, rinsed and sanitized at least daily:	NI
2.	DHSS Regulated System: Type:		٠,	A. Toilets, urinals, hand sinks.	\vdash
	Meets DHSS-SCCR requirements.			B. Non-absorbent floors in infant/toddler spaces.	+
3.	Meets local requirements.			C. Infant/Toddler toys used during the day.	V
	HYGIENE		5.	Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when	
1.	Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. $ \\$		6.	contacted by body fluids. Appropriate test strips available and used to check proper concentration of	Alth
2.	Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: toileting, diapering, assisting with toileting, nose blowing, handling	N/O		sanitizing agents.	N/O
	raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.	14/0	7.	Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	V
3.	Personnel preparing/serving food is free of infection or illness.	V			

Delta Avea Economic Opportunita FOOD EQUIPMENT AND UTENSILS	1	AVANA I. BAYHROO	rativa oms	n 000690088	2-10-2
1. Single service items not reused.	N/O	1. Cleaned	as needed or a	it least daily.	N/
2. All food equipment and utensils in good repair.				dispensed in a manner that minimizes conta	amination. All
3. Food preparation and storage areas have adequate lighting.			in good repair		V
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat	1	-		ER October 31, 1991 have:	
is properly vented.	-1-			and solid doors. Doors closed when not in us	ie,
Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October, 31, 1997	- {			ER October 31, 1998 have: prevent molds and odors.	At I
No carpeting or absorbent floor coverings in food preparation area.	-			ated in or immediately adjacent to the bathro	, M
Adequate preparation and storage equipment for hot foods.	Ψ	-		ent floor coverings.	Siii.
8. Facilities with a capacity of 20 children or less shall have:			lighting for cle		
				hes or mouthable toys.	V
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or a 3 compartment sink or a 2		J. INFANT/T			
compartment sink with a third portable compartment for the final sanitizing step. B. If a mechanical dishwasher is used, a minimum of two sinks located in food	N/A		eparation occu hand washing	rs, shall have a sink for food preparation sepa sink.	arate from the
preparation area labeled as: 1) Hand washing only 2) Food preparation only.	V		used in the I/ethods and eq	Unit washed, rinsed and sanitized after e uipment.	ach use with
9. Facilities with a capacity of more than 20 children approved BEFORE October 31,		K. DIAPERII	NG AREA		
1991, shall have:	33.	1. No utensi	ls or toys was	ned, rinsed or stored in the diaper changing a	area.
Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	N/A	accessibl	e to the diaper	<u> </u>	
B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as:	V			th, easily cleanable, nonabsorbent, and in go	
Hand washing only 2) Food preparation only.	V	in diaperi	ng area.	a solid, nonabsorbent container with tight fitti	ng lid located
 Facilities with a capacity of more than 20 children approved <u>AFTER</u> October 31, 1991 shall have: 		L. REFUSE	DISPOSAL	emptied, washed, rinsed and sanitized daily.	
A. Facility located in provider's residence shall have separate food preparation and	N/O	-	number of co		N/I
storage areas.	1			sound condition.	
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	1			an; containers covered at all times. iners covered as required.	
C. If a commercial dishwasher is used, a sink located in food preparation area	1	-		f have covered refuse containers.	-
labeled as food preparation.	V	SECTION #	o dood wy old	OBSERVATIONS	
CATERED FOODS					
Catered food from inspected and approved source.	N/A				
2. Safe food temperature maintained during transport.	1				
Temperature at arrival* F.	[3]	Note:	AII	items were	
3. Facility using catered food exclusively shall have a hand washing sink in			7 11	Tights were	
kitchen/food service area.	1_		_cor	recto	
 Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(8), or G(9), or G(10). 				127	
5. Food and food related items protected from contamination during transport.	V				
C Zi				#	
		_	:		
V —					
ne above facility has been inspected and X does L does not conform with the saniquirements of the Missouri Department of Health and Senior Services - Section for Child equiation.	tation Care			the issues marked by an asterisk (※) and/or with these requirements.	marked by an (X) or
Jodie Marcum 573-683-2191 2-10	20	SIGNATURE OF CH	CARE PROVID	§ /	DATE