



Department of Health and Senior Services
Section for Child Care Regulation

Request for Child Care Inspection

Request Date: January 3, 2018

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: MELISSA JILL SMITH
(573) 290-5809

Facility Information

Facility Number: 000690051
Name: DELTA AREA ECONOMIC OPPORTUNITY CORPORATION
Telephone: (573) 683-4300
Contact: KATHY GARRARD
711 E COMMERCIAL
CHARLESTON, MO 63834

County: MISSISSIPPI

Inspection Due Date: November 30, 2017

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: 02/01/2016
License End Date: 01/31/2018
Total Capacity: 80
Age Range: 36 MONTHS to 5 YEARS
Shifts: 06:00 am to 09:00 pm
Limitations:

Reason for Inspection: RENEWAL

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 9:45	a.m. p.m.	CODES X = Non-Compliances Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider
Departure Time 2:45	a.m. p.m.	
DATE 1/4/2018		

✓ = OK

Initial Annual Reinspection Lead Special Circumstances Renewal

FACILITY NAME <u>DAECC Heart Start</u>	DVN <u>000690051</u>	COUNTY CODE <u>133</u>
ADDRESS (Street, City, State, Zip Code) <u>711 E. Commercial</u>	INSPECTOR'S NAME (Print) <u>Clinton Watford</u>	

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 PROTECTION																																	
1. Clean and free of unsanitary conditions. ✓	1. Food from approved source and in sound condition; no excessively dented cans. ✓																																	
2. No environmental hazards observed. X	2. 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. *																																	
6. No indication of lead hazards. ✓	6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. <u>40°F Glass Control</u> Temp at time of Inspection <u>35°F Paper</u> °F. ✓																																	
7. No toxic or dangerous plants accessible to children. ✓	7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.) ✓																																	
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. X	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. ✓																																	
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure. ✓	9. Food, toxic agents, cleaning agents not in their original containers properly labeled. ✓																																	
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection <u>105</u> °F. ✓	10. No food or food related items stored or prepared in diapering areas or bathrooms. ✓																																	
11. Pets free of disease communicable to man. *	11. Food stored in food grade containers only. ✓																																	
12. Pets living quarters clean, and well maintained. *	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process). *																																	
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis. *	13. No animals in food preparation or food storage areas. *																																	
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes. *	14. No eating, drinking, and/or smoking during food preparation. ✓																																	
15. A minimum of 18" separation between drinking fountains & hand sinks. ✓	15. Food served and not eaten shall not be re-served to children in care. *																																	
16. No high hazards cross-connections. ✓	16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. ✓																																	
B. WATER SUPPLY (circle type)	F. CLEANING AND SANITIZING																																	
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D. HYGIENE																																		
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. *																																		
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. *																																		
3. Personnel preparing/serving food is free of infection or illness. ✓																																		

Sanitation Inspection Report

FACILITY NAME DAECC Head Start	DVN 000690051	DATE 11/4/2018
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G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS
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<p>1. Single service items not reused. ✓</p> <p>2. All food equipment and utensils in good repair. ✓</p> <p>3. Food preparation and storage areas have adequate lighting. ✓</p> <p>4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented. ✓</p> <p>5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997 ✓</p> <p>6. No carpeting or absorbent floor coverings in food preparation area. ✓</p> <p>7. Adequate preparation and storage equipment for hot foods. ✓</p> <p>8. Facilities with a capacity of 20 children or less shall have:</p> <p>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 compartment sink with a third portable compartment for the final sanitizing step. ✓</p> <p>B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: 1) Hand washing only 2) Food preparation only. ✓</p>	<p>1. Cleaned as needed or at least daily. ✓</p> <p>2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair. ✓</p> <p>3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use. ✓</p> <p>4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors. ✓</p> <p>5. Hand washing sinks located in or immediately adjacent to the bathroom. ✓</p> <p>6. No carpeting or absorbent floor coverings. ✓</p> <p>7. Sufficient lighting for cleaning. ✓</p> <p>8. No storage of toothbrushes or mouthable toys. ✓</p>
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J. INFANT/TODDLER UNITS	K. DIAPERING AREA
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<p>9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:</p> <p>A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink. ✓</p> <p>B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: 1) Hand washing only 2) Food preparation only. ✓</p>	<p>1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. NA</p> <p>2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment. NA</p>
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L. REFUSE DISPOSAL	M. CATERED FOODS
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<p>10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:</p> <p>A. Facility located in provider's residence shall have separate food preparation and storage areas. ✓</p> <p>B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. ✓</p> <p>C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. ✓</p>	<p>1. No utensils or toys washed, rinsed or stored in the diaper changing area. NA</p> <p>2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface. ✓</p> <p>3. Diapering surface smooth, easily cleanable, nonabsorbent, and in good repair. ✓</p> <p>4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area. ✓</p> <p>5. Soiled diaper container emptied, washed, rinsed and sanitized daily. ✓</p>
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N. OBSERVATIONS	O. COMPLIANCE
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SECTION #	OBSERVATIONS
A8	Can of shaving cream found stored w/ Paints in Locker of Room 4. Shaving cream is a toxic agent and not approved for use in daycare facility.
A2	Hand turn can opener found w/excessive build up of metal shards next to blade. These shards could contaminate the food.
-	"Corrected" can of shaving cream was discarded.
-	"Corrected" The can opener was cleaned before I left.

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>[Signature]</i>	TELEPHONE 683-2191	DATE 11/4/18	SIGNATURE OF CHILD CARE PROVIDER <i>[Signature]</i>	DATE 1-4-18
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