



Department of Health and Senior Services
Section for Child Care Regulation

Request for Child Care Inspection

Request Date: March 26, 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: 000690088
Name: DELTA AREA ECONOMIC OPPORTUNITY CORPORATION
Telephone: (573) 649-5005
Contact: KRISTIN LEAH BYASSE
115 N LINCOLN
EAST PRAIRIE, MO 63845

County: MISSISSIPPI

Inspection Due Date: March 31, 2018

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
License Begin Date: 06/01/2017
License End Date: 05/31/2019
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: FROM I-55, TAKE THE EAST PRAIRIE EXIT #58. TURN EAST (LEFT) ON HWY 80. STAY ON HWY 80 UNTIL YOU GET INTO EAST PRAIRIE. TURN LEFT ON PINE STREET, THEN RIGHT ONTO LINCOLN STREET. CENTER IS LOCATED AT 115. NORTH LINCOLN.



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

Arrival Time 2:05	a.m.	CODES X = Non-Compliances Noted N.O. = Not Observed N.A. = Not Applicable = Discussed requirements with provider V=OK
Departure Time 3:10	a.m.	
DATE 4/2/18		

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME DAECC Head Start	DVN 000690088	COUNTY CODE 133
ADDRESS (Street, City, State, Zip Code) 115 N Lincoln East Prairie Mo 63845	INSPECTOR'S NAME (Print) Clinton Walford	

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.	<input checked="" type="checkbox"/>	1. Food from approved source and in sound condition; no excessively dented cans.	<input checked="" type="checkbox"/>
2. No environmental hazards observed.	<input checked="" type="checkbox"/>	2. No use of home canned food. No unpasteurized milk.	<input checked="" type="checkbox"/>
3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	<input checked="" type="checkbox"/>	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.	<input checked="" type="checkbox"/>
4. Well ventilated, no evidence of mold, noxious or harmful odors.	<input checked="" type="checkbox"/>	4. Precooked food reheated to 165°.	<input checked="" type="checkbox"/>
5. Screens on windows and doors used for ventilation in good repair.	<input checked="" type="checkbox"/>	5. Food requiring refrigeration stored at 41° F or below.	<input checked="" type="checkbox"/>
6. No indication of lead hazards.	<input checked="" type="checkbox"/>	6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp at time of Inspection 59 ° F.	<input checked="" type="checkbox"/>
7. No toxic or dangerous plants accessible to children.	<input checked="" type="checkbox"/>	7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	<input checked="" type="checkbox"/>
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.	<input checked="" type="checkbox"/>	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.	<input checked="" type="checkbox"/>
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	<input checked="" type="checkbox"/>	9. Food, toxic agents, cleaning agents not in their original containers properly labeled.	<input checked="" type="checkbox"/>
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection 104 / 106 ° F.	<input checked="" type="checkbox"/>	10. No food or food related items stored or prepared in diapering areas or bathrooms.	<input checked="" type="checkbox"/>
11. Pets free of disease communicable to man.	<input checked="" type="checkbox"/>	11. Food stored in food grade containers only.	<input checked="" type="checkbox"/>
12. Pets living quarters clean, and well maintained.	<input checked="" type="checkbox"/>	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	<input checked="" type="checkbox"/>
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	<input checked="" type="checkbox"/>	13. No animals in food preparation or food storage areas.	<input checked="" type="checkbox"/>
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	<input checked="" type="checkbox"/>	14. No eating, drinking, and/or smoking during food preparation.	<input checked="" type="checkbox"/>
15. A minimum of 18" separation between drinking fountains & hand sinks.	<input checked="" type="checkbox"/>	15. Food served and not eaten shall not be re-served to children in care.	<input checked="" type="checkbox"/>
16. No high hazards cross-connections.	<input checked="" type="checkbox"/>	16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	<input checked="" type="checkbox"/>
B. WATER SUPPLY (circle type)		F. CLEANING AND SANITIZING	
<input checked="" type="checkbox"/> COMMUNITY	<input type="checkbox"/> NON-COMMUNITY	1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	<input checked="" type="checkbox"/>
<input type="checkbox"/> PRIVATE	<input type="checkbox"/> PRIVATE SYSTEMS ONLY	2. All utensils and toys air dried.	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
A. Bacteriological sample results: _____		B. Food contact surfaces including eating surfaces, high chairs, etc.	<input checked="" type="checkbox"/>
B. Chemical (Prior SCCR Approval Needed) _____		C. Potty chairs and adapter seats.	<input checked="" type="checkbox"/>
C. SEWAGE (circle type)		D. Diapering surface	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> COMMUNITY	<input type="checkbox"/> ON-SITE	E. All toys that have had contact with body fluids.	<input checked="" type="checkbox"/>
<input type="checkbox"/> 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.	<input checked="" type="checkbox"/>
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.		B. Non-absorbent floors in infant/toddler spaces.	<input checked="" type="checkbox"/>
3. Meets local requirements.		C. Infant/Toddler toys used during the day.	<input checked="" type="checkbox"/>
D. HYGIENE		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	<input checked="" type="checkbox"/>
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	<input checked="" type="checkbox"/>	6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	<input checked="" type="checkbox"/>
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.	<input checked="" type="checkbox"/>	7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	<input checked="" type="checkbox"/>
3. Personnel preparing/serving food is free of infection or illness.	<input checked="" type="checkbox"/>		

Sanitation Inspection Report

FACILITY NAME <i>DAECC Heald Street</i>	DVN <i>000660088</i>	DATE <i>4/2/18</i>
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G. FOOD EQUIPMENT AND UTENSILS

1. Single service items not reused.
2. All food equipment and utensils in good repair.
3. Food preparation and storage areas have adequate lighting.
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.
5. Facilities shall have mechanical refrigeration for facility use only.
Exception: License-Exempt facilities approved **BEFORE October 31, 1997**
6. No carpeting or absorbent floor coverings in food preparation area.
7. Adequate preparation and storage equipment for hot foods.
8. Facilities with a capacity of 20 children or less shall have:
 - 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.
 - 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.

9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:

- A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.
- 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.

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 or a 3 compartment sink in addition to a separate hand washing sink.
- C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.

H. CATERED FOODS

1. Catered food from inspected and approved source.
2. Safe food temperature maintained during transport.
Temperature at arrival _____ °F.
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(8), or G(9), or G(10).
5. Food and food related items protected from contamination during transport.

I. BATHROOMS

1. Cleaned as needed or at least daily.
2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.
3. Facilities approved **AFTER** October 31, 1991 have:
Enclosed with full walls and solid doors. Doors closed when not in use.
4. Facilities approved **AFTER** October 31, 1998 have:
Mechanically vented to prevent molds and odors.
5. Hand washing sinks located in or immediately adjacent to the bathroom.
6. No carpeting or absorbent floor coverings.
7. Sufficient lighting for cleaning.
8. No storage of toothbrushes or mouthable toys.

J. INFANT/TODDLER UNITS

1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.
2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.

K. DIAPERING AREA

1. No utensils or toys washed, rinsed or stored in the diaper changing area.
2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.
3. Diapering surface smooth, easily cleanable, nonabsorbent, and in good repair.
4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.
5. Soiled diaper container emptied, washed, rinsed and sanitized daily.

L. REFUSE DISPOSAL

1. Adequate number of containers.
2. Clean, nonabsorbent, in sound condition.
3. Outside refuse area clean; containers covered at all times.
4. Inside food refuse containers covered as required.
5. Restrooms used by staff have covered refuse containers.

SECTION #	OBSERVATIONS
E8	Eggs stored over milk boxes (Single use) (Corrected on Site)
A8	Medicine stored w/ food utensils (corrected on Site)
A9	Can of shaving cream found in storage cabinet w/ art supplies (corrected on Site)

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 <i>613-2191</i>	DATE <i>4/2/18</i>	SIGNATURE OF CHILD CARE PROVIDER <i>[Signature]</i>	DATE <i>4-2-18</i>
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