



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:** APRATT@DAEOC.COM  
**Contact:** 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 <b>10:30</b>	<input checked="" type="radio"/> a.m. <input type="radio"/> p.m.
Departure Time <b>11:05</b>	<input checked="" type="radio"/> a.m. <input type="radio"/> p.m.
DATE <b>11-17-2020</b>	

**CODES**  
X = Non-Compliances Noted  
N.O. = Not Observed  
N.A. = Not Applicable  
\* = Discussed requirements with provider

Initial    Annual    Reinspection    Lead    Special Circumstances

FACILITY NAME <b>Delta Area Economic Opportunity Corporation</b>	DVN <b>000690051</b>	COUNTY CODE <b>133</b>
ADDRESS (Street, City, State, Zip Code) <b>711 E Commercial Charleston, MO 63834</b>	INSPECTOR'S NAME (Print)	

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

**Sanitation Inspection Report**

FACILITY NAME

*Delta Area Economic Opportunity Corporation*

DVN

*000690051*

DATE

*11-17-2020*

**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:

*N/D*  
↓

- 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.

*N/A*  
↓

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.

*N/D*  
↓

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.

*N/D*  
↓

**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.

*N/D*  
↓

**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.

*N/D*  
↓

**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.

*N/A*  
↓

**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.

*N/D*  
↓

**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.

*N/D*  
↓

**SECTION # OBSERVATIONS**

*Note: All items were corrected.*

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

*Godie Marcus*

TELEPHONE

*573-683-2191*

DATE

*11/17/2020*

SIGNATURE OF CHILD CARE PROVIDER

*Rae Jolley*

DATE

*11-17-2020*