



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

Arrival Time 12:31 p.m.	<b>CODES</b> X = Non-Compliances Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider ✓ = OK
Departure Time 1:15 p.m.	
DATE 3/6/17	

Initial  Annual  Reinspection  Lead  Special Circumstances

FACILITY NAME <u>East Prairie Head Start</u>	DVN <u>000690088</u>	COUNTY CODE <u>133</u>
ADDRESS (Street, City, State, Zip Code) <u>115 N. Lincoln East Prairie MO 63845</u>	INSPECTOR'S NAME (Print) <u>Clinton Walford</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.	✓	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.	N.A.	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. Temp at time of Inspection <u>39°F / 35°F</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.	✓	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>89</u> °F. <u>101°F corrected</u>	X	10. No food or food related items stored or prepared in diapering areas or bathrooms.	✓
11. Pets free of disease communicable to man.	NA	11. Food stored in food grade containers only.	✓
12. Pets living quarters clean, and well maintained.	NA	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.	NA	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.	NA	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	
COMMUNITY	NON-COMMUNITY	PRIVATE	
PRIVATE SYSTEMS ONLY			
1. Constructed to prevent contamination.		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	✓
2. Meets DHSS-SCCR water quality requirements.		2. All utensils and toys air dried.	✓
A. Bacteriological sample results.		3. The following items washed, rinsed and sanitized after each use:	
B. Chemical (Prior SCCR Approval Needed)		A. Food utensils	✓
C. SEWAGE (circle type)		B. Food contact surfaces including eating surfaces, high chairs, etc.	✓
COMMUNITY	ON-SITE	C. Potty chairs and adapter seats.	✓
ON-SITE SYSTEMS ONLY		D. Diapering surface	✓
1. DNR Regulated System: Type:		E. All toys that have had contact with body fluids.	✓
2. DHSS Regulated System: Type: Meets DHSS-SCCR requirements.		4. The following items are washed, rinsed and sanitized at least daily:	
3. Meets local requirements.		A. Toilets, urinals, hand sinks.	✓
D. HYGIENE		B. Non-absorbent floors in infant/toddler spaces.	✓
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	✓	C. Infant/Toddler toys used during the day.	✓
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.	✓	5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	✓
3. Personnel preparing/serving food is free of infection or illness.	✓	6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	✓
		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

East Prairie Head Start

DVN

000690088

DATE

3/6/17

**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. N/A
  - 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.

**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. N/A
- 2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment. ✓

**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. N/A
- 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.

**K. DIAPERING AREA**

- 1. No utensils or toys washed, rinsed or stored in the diaper changing area. N/A
- 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. ✓

**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. ✓

**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. ✓

**H. CATERED FOODS**

- 1. Catered food from inspected and approved source. N/A
- 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. ✓

SECTION #	OBSERVATIONS
A10	Water temp. In Bathroom were found to be 89°F "corrected" Hot water temp was <del>adjusted</del> adjusted and temp to 101°F.

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

*[Signature]*

TELEPHONE

683-2191

DATE

3/6/17

SIGNATURE OF CHILD CARE PROVIDER

*[Signature]*

DATE

3-6-17