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

☐ Initial  ☑ Annual  ☐ Reinspection  ☐ Lead  ☐ Special Circumstances

FACILITY NAME: Summerville Preschool
ADDRESS: Hwy 106 Richards ST Summerville, MO 65571

An inspection of your facility has been made on the above date. Any non-compliances are marked below with an X.

A. GENERAL
1. Clean and free of unsanitary conditions.
2. No environmental hazards observed.
3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage.
4. Well ventilated, no evidence of mold, noxious or harmful odors.
5. Screens on windows and doors used for ventilation in good repair.
6. No indication of lead hazards.
7. No toxic or dangerous plants accessible to children.
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.
9. All sinks equipped with faucets or combination faucets with hot and cold running water under pressure.
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection: 100° F.
11. Pets free of disease communicable to man.
12. Pets living quarters clean, and well maintained.
13. Reptiles are prohibited on the premises. Birds of the Parrot family tested for Psittacosis.
15. A minimum of 18" separation between drinking fountains & hand sinks.
16. No high hazards cross-connections.

B. WATER SUPPLY (circle type)
COMMUNITY  NON-COMMUNITY  PRIVATE

PRIVATE SYSTEMS ONLY
1. Constructed to prevent contamination.
2. Meets DHSS-SCCR water quality requirements.
A. Bacteriological sample results.
B. Chemical (Prior SCCR Approval Needed)

C. SEWAGE (circle type)
COMMUNITY  ON-SITE
ON-SITE SYSTEMS ONLY
1. DNR Regulated System:
Type:
2. DHSS Regulated System:
Type:
Meets DHSS-SCCR requirements.
3. Meets local requirements.

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.

E. FOOD PROTECTION
1. Food from approved source and in sound condition, no excessively dented cans.
2. No use of home canned food. No unpasteurized milk.
3. Ground beef cooked to 155° F; poultry and poached 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. Precooked food reheated to 165°.
5. Food requiring refrigeration stored at 41° F or below.
6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid.
   Temp at time of inspection: 32° F.
7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)
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. Food, toxic agents, cleaning agents not in their original containers properly labeled.
10. No food or food related items stored or prepared in diapering areas or bathrooms.
11. Food stored in food grade containers only.
12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).
13. No animals in food preparation or food storage areas.
14. No eating, drinking, and/or smoking during food preparation.
15. Food served and not eaten shall not be re-served to children in cars.
16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.

F. CLEANING AND SANITIZING
1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.
2. All utensils and toys air dried.
3. The following items were washed, rinsed and sanitized after each use:
   A. Food utensils
   B. Food contact surfaces including eating surfaces, high chairs, etc.
   C. Potty chairs and adapter seats.
   D. Diapering surface
   E. All toys that have had contact with body fluids.
4. The following items are washed, rinsed and sanitized at least daily:
   A. Toilets, urinals, hand sinks.
   B. Non-absorbent floors in infant/toddler spaces.
   C. Infant/Toddler toys used during the day.
5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.
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.
### 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 ventilated.
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 use 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:
     - Hand washing only
     - Food preparation only.
* Handouts provided & Wash your hands after handling duck/chicks / Food Product Thermometer Calibration

* Are you checking food PHF's / Milk Temps. coming from CAFETERIA?

* No violations observed.