

## MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES SECTION FOR CHILD CARE REGULATION

## SANITATION INSPECTION REPORT LICENSED CENTERS, GROUP HOMES AND LICENSE-EXEMPT FACILITIES

Arriva Time	a.m. p.m.	CODES X = Non-Compliances Noted
Departure Time	a.m.	N.A. = Not Observed N.A. = Not Applicable  * = Discussed requirements
DATE /21/21	Sec. of the second seco	with provider

☐ Initial ☐ Annual ☐ Reinspection ☐ Lead ☐ Special Circumstances						
SHANNON CO. HEAD START 000750361			000750361 203			
ADDRESS (Street, City, State, Zip Code)	a /	1	INSPECTOR'S NAME (Brint)			
8120 Huy 19 WINDNA	. W	10	105588 KON GASTON			
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				
Clean and free of unsanitary conditions.			Food from approved source and in sound condition; no excessively dented cans.			
2. No environmental hazards observed.			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.			Precooked food reheated to 165°.			
5. Screens on windows and doors used for ventilation in good repair.		No.	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			
7. No toxic or dangerous plants accessible to children.			freezer frozen solid.  Temp at time of Inspection 35°/39° F.			
<ol> <li>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.</li> </ol>		7.	Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)			
All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.		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.		9.	Food, toxic agents, cleaning agents not in their original containers properly			
11. Pets free of disease communicable to man.		40	labeled.			
12. Pets living quarters clean, and well maintained.			No food or food related items stored or prepared in diapering areas or bathrooms.			
<ol> <li>Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.</li> </ol>						
14. Swimming/wading pools filtered, treated, tested and water quality records main-		40	cooking process).			
tained. Meets local codes.		14.	No animals in food preparation or food storage areas.  No eating, drinking, and/or smoking during food preparation.			
<ul><li>15. A minimum of 18" separation between drinking fountains &amp; hand sinks.</li><li>16. No high hazards cross-connections.</li></ul>		74565	Food served and not eaten shall not be re-served to children in care.			
B. WATER SUPPLY (circle type)		20000	Refrigerated potentially hazardous foods properly marked with 7-day discard date			
COMMUNITY NON-COMMUNITY PRIVATE		10.	after opening or preparation.			
PRIVATE SYSTEMS ONLY		F. (	CLEANING AND SANITIZING			
Constructed to prevent contamination.		1.	All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.			
Meets DHSS-SCCR water quality requirements.     Bacteriological sample results.		2.	All utensils and toys air dried.			
B. Chemical (Prior SCCR Approval Needed)			The following items washed, rinsed and sanitized after each use:			
C. SEWAGE (circle type)			A. Food utensils			
COMMUNITY ON-SITE			B. Food contact surfaces including eating surfaces, high chairs, etc.			
ON-SITE SYSTEMS ONLY			C. Potty chairs and adapter seats.			
1. DNR Regulated System:			D. Diapering surface			
Type:			E. All toys that have had contact with body fluids.			
2. DHSS Regulated System:		4.	The following items are washed, rinsed and sanitized at least daily:			
Type:			A. Toilets, urinals, hand sinks.			
Meets DHSS-SCCR requirements.			B. Non-absorbent floors in infant/toddler spaces.			
Meets local requirements.		_	C. Infant/Toddler toys used during the day.			
<ul><li>D. HYGIENE</li><li>1. Care givers and children wash hands using soap, warm running water and sanitary</li></ul>		5.	Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.			
hand drying methods.  2. Care givers and children wash hands BEFORE: preparing, serving, and eating food;		6.	Appropriate test strips available and used to check proper concentration of sanitizing agents.			
glove use. AFTER: toileting, diapering, assisting with toileting, nose blowing, hand raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eat smoking, and as necessary.		7.	Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.			
3. Personnel preparing/serving food is free of infection or illness.						

Centers, Group Homes and License-Exempt Facilities							
Sanitation Inspection Report							
SHANNON CO H.D.		DVN CCC0750361 5/21/21					
G. FOOD EQUIPMENT AND UTENSILS		I. BATHROOMS					
Single service items not reused.		Cleaned as needed or at least daily.					
2. All food equipment and utensils in good repair.		Paper towels stored and dispensed in a manner that minimizes contamination. All					
3. Food preparation and storage areas have adequate lighting.		equipment in good repair.					
<ol><li>Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.</li></ol>		Facilities approved AFTER October 31, 1991 have:  Enclosed with full walls and solid doors. Doors closed when not in use.					
5. Facilities shall have mechanical refrigeration for facility use only.		Facilities approved AFTER October 31, 1998 have:  Mechanically vented to prevent molds and odors.					
Exception: License-Exempt facilities approved BEFORE October. 31, 1997		Mechanically verified to prevent motors and odors.     Hand washing sinks located in or immediately adjacent to the bathroom.					
No carpeting or absorbent floor coverings in food preparation area.      Adequate preparation and storage equipment for hot foods.		No carpeting or absorbent floor coverings.					
Recilities with a capacity of 20 children or less shall have:		7. Sufficient lighting for cleaning.					
		8. No storage of toothbrushes or mouthable toys.					
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	2.0	J. INFANT/TODDLER UNITS					
conjunction with the mechanical dishwasher; or a 3 compartment sink or a 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 foc		If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.					
preparation area labeled as:  1) Hand washing only 2) Food preparation only.	8-	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 <u>BEFORE</u> October 31, 1991, shall have:		K. DIAPERING AREA  1. No utensils or toys washed, rinsed or stored in the diaper changing area.					
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	, K	<ol><li>Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.</li></ol>					
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	W	Diapering surface smooth, easily cleanable, nonabsorbent, and in good repair.					
preparation area labeled as:	4	Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located					
1) Hand washing only 2) Food preparation only.		in diapering area.					
10. Facilities with a capacity of more than 20 children approved AFTER October 31,		5. Soiled diaper container emptied, washed, rinsed and sanitized daily.					
1991 shall have:		L. REFUSE DISPOSAL					
6 E 72   1   1   1   1   1   1   1   1   1		Adequate number of containers.					
A. Facility located in provider's residence shall have separate food preparation and storage areas.		2. Clean, nonabsorbent, in sound condition.					
B. A commercial dishwasher or a 3 compartment sink in addition to a separate		3. Outside refuse area clean; containers covered at all times.					
hand washing sink.		4. Inside food refuse containers covered as required.					
C. If a commercial dishwasher is used, a sink located in food preparation area		5. Restrooms used by staff have covered refuse containers.					
labeled as food preparation.		SECTION # OBSERVATIONS					
H. CATERED FOODS							
Catered food from inspected and approved source.							
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.	34						
<ol> <li>Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(8), or G(9), or G(10).</li> </ol>							
5. Food and food related items protected from contamination during transport.							
The above facility has been <b>inspected</b> 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 TELEPHONE DATE		SIGNATURE OF CHILD CARE PROVIDER DATE					
The second and an incident and the second and the s	or the second se						

Centers, Group Homes and License-Exempt Facilities	
Sanitation Inspection Report	DVN:
FACILITY NAMES HANDON CO. H. D.	DVN: 0750361 S/21/21
SECTION # OBSERVATIONS	
* HANDOUTS: DISINFECTION IN DAYCA CONTAMINATION, OHECK /IST FOR INFORT	RE DREVENTING CRUSS
CONTAMINATION, OHECK list for IN That to	Toda kn Sonte
	The control of the co
F3A (0). Distluriller only stowny 164	MAX ON THROWATER UNIT
STONY 1100 - AIST TINAND ASTOR 32	(0) 115/25 1/2
ALL FCS MUST ROUGH 160°F.	CIO MINO MORE
All FIS MUST ROACH TOUT.	3
RE-INSP 30 Days on (A)	WHEN REACHI
	1
sanitation requirements of the Missouri Department of Health and Senior Services - an (X) on this form. I agree	ed the issues marked by an asterisk (*) and/or marked by to comply with these requirements.
Section for Child Care Regulation.  SIGNATURE OF INSPECTOR  TELEPHONE  DATE  SIGNATURE OF CHILD CARE PROVID	ER DATE
9 47967-4131 5/21/21	DATE
Jany vas	