

 <p>MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES</p> <p>BUREAU OF ENVIRONMENTAL HEALTH SERVICES SANITATION INSPECTION REPORT LICENSED CENTERS, GROUP HOMES AND LICENSE-EXEMPT FACILITIES</p>	Arrival: 10:00	CODES X = Defects Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and agrees to comply with requirements
	Departure: 10:45	
	Date September 3, 2024	
Inspection Purpose: RE-INSPECTION - INITIAL		
Facility Name: THE NEST DAYCARE AND PRESCHOOL	DVN: 003053770	County: SHANNON
Address: (Street, City, State, Zip) 17214 STATE RTE E #19, EMINENCE, MO 65466	Inspector's Name: PAULA CATES	
An inspection of your facility has been made on the above date. Any defects are marked below with an X.		
A. GENERAL REQUIREMENTS		
1. Clean and free of unsanitary conditions.	N.O.	
2. No environmental hazards observed.	N.O.	
3. No evidence of insects, spiders, rodents or pest harborage.	OK	
4. Well ventilated, no evidence of mold, noxious or harmful odors.	N.O.	
5. Screens on windows and doors used for ventilation in good repair.	N.O.	
6. No indications of lead hazards.	N.O.	
7. No toxic or dangerous plants accessible to children.	N.O.	
8. Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items.	OK	
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	N.O.	
10. Hot water temperature at sinks accessible to children: 100-120 degrees F. Temp(s) at time of inspection: n/o	N.O.	
11. Pets free of diseases communicable to man.	N.O.	
12. Pets living quarters clean and well maintained.	N.O.	
13. Reptiles prohibited on the premises. Birds of the parrot family tested for Psittacosis.	N.O.	
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meet local codes.	N.O.	
15. A minimum of 18" separation between drinking fountains and hand sinks.	N.O.	
16. No high hazard cross connections.	N.O.	
B. WATER SUPPLY (Check Type)		
Water Type: Non-Community		
PRIVATE SYSTEMS ONLY		

Constructed to prevent contamination.	OK
Meets DHSS water quality requirements.	X
A. Bacteriological sample results: Coliform positive E. coli. negative	
B. Chemical sample results: n/o	
C. SEWAGE (Check Type)	
Sewage Type: On-Site	
1. DNR Regulated System Type:	
2. DHSS Regulated System Type: tank and tile field	
3. Meets DHSS requirements.	N.O.
4. Meets local requirements.	N.O.
D. HYGIENE	
1. Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods.	OK
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.	N.O.
3. Personnel preparing food free of infection or illness.	N.O.
E. FOOD PROTECTION	
1. Food from an approved source and in sound condition; no excessively dented cans.	N.O.
2. No use of home-canned food. No unpasteurized milk.	N.O.
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 135° F; all hot food kept at 135° F or above.	N.O.
4. Precooked food reheated to 165° F.	N.O.
5. Food requiring refrigeration stored at 41° F or below.	N.O.
6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp(s) at time of inspection: n/o	N.O.
7. Metal stemmed thermometer reading 0 - 220° F in 2° increments for checking food temperatures.	N.O.
8. Food, food related items and utensils covered and stored to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods. No bare hand contact with ready-to-eat foods.	N.O.
9. Food, toxic agents, cleaning agents not in their original containers shall be properly labeled.	N.O.
10. No food stored or prepared in diapering areas or bathrooms.	N.O.
11. Food stored in food grade containers only.	N.O.
12. Food thawed under refrigeration, 70° F running water, or microwave if part of the cooking process.	N.O.
13. No animals in food preparation or food storage areas.	N.O.
14. No eating, smoking, drinking during food preparation.	N.O.
15. Food served and not eaten shall not be re-served to children in care.	N.O.
16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	N.O.
F. CLEANING AND SANITIZING	
1. All items requiring sanitizing shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations.	OK
2. All utensils and toys air dried.	N.O.
3. The following items washed, rinsed and sanitized after each use:	
A. Food Utensils	N.O.
B. Food contact surfaces including eating surfaces, high chairs, etc.	N.O.
C. Potty chairs and adapter seats.	N.O.
D. Diapering surfaces.	N.O.
E. All toys that have had contact with body fluids.	N.O.
4. The following items washed, rinsed and sanitized after each use:	
A. Toilets, urinals, handsinks.	N.O.
B. Non-absorbant floors in infant/toddler spaces.	N.O.

C. Infant/Toddler toys used during the day.	N.O.
5. Walls, ceiling, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	N.O.
6. Appropriate test strips available to check proper concentration of sanitizing agents.	N.O.
7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items.	N.O.
G. FOOD EQUIPMENT AND UTENSILS	
1. Single service items not reused.	N.O.
2. All food equipment and utensils in good repair.	N.O.
3. Food preparation and storage areas have adequate lighting.	N.O.
4. Kitchen equipment that produces excessive grease laden vapors, moisture, or heat is properly vented.	N.O.
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997.	N.O.
6. No carpeting or absorbent floor coverings in food preparation areas.	N.O.
7. Adequate preparation and storage equipment for hot foods.	N.O.
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 the 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.	N.A
B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation areas labeled as: 1) Hand washing only 2) Food preparation only.	N.A
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:	
A. Facilities located in a provider's residence shall have separate food preparation and storage areas.	N.A
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	N.O.
C. If a commercial dishwasher is used, a sink located in the food preparation area labeled as food preparation.	N.A
H. CATERED FOOD	
1. Catered food from inspected and approved source.	N.A
2. Safe food temperature maintained during transport. Temperature at arrival: n/a	N.A
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	N.A
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(8), G(9), or G(10).	N.A
5. Food and food related items protected from contamination during transport.	N.A
I. BATHROOMS	
1. Cleaned as needed or at least daily.	N.O.
2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.	OK
3. Facilities approved AFTER October 31, 1991 have:	
• Enclosed with full walls and solid doors. Doors closed when not in use.	N.O.
4. Facilities approved AFTER October 31, 1998 have:	
• Mechanical venting to prevent molds and odors.	N.O.

5. Hand washing sinks located in or immediately adjacent to the bathrooms.	N.O.
6. No carpeting or absorbent floor coverings.	N.O.
7. Sufficient lighting for cleaning.	N.O.
8. No storage of toothbrushes or mouthable toys.	N.O.
J. INFANT/TODDLER UNITS	
1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.	N.O.
2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	N.O.
K. DIAPERING AREA	
1. No utensils or toys washed, rinsed or stored in the diaper changing area	N.O.
2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	N.O.
3. Diapering surface smooth, easily cleanable, nonabsorbent, and in good repair	N.O.
4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area	OK
5. Soiled diaper container emptied, washed, rinsed, and sanitized daily.	N.O.
L. REFUSE DISPOSAL	
1. Adequate number of containers.	N.O.
2. Clean, nonabsorbent, in sound condition.	N.O.
3. Outside refuse area clean; containers covered at all times.	N.O.
4. Inside food refuse containers covered as required.	N.O.
5. Restrooms used by staff have covered refuse containers.	OK

The above facility has been inspected and at this time fails to conform with the sanitation requirements of the Missouri Department of Health and Senior Services.

The following observations/deficiencies were identified during the inspection and are listed below.

Deficiencies noted:

Clean and free of unsanitary conditions.

No evidence of insects, spiders, rodents or pest harborage.

Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items.

Pets free of diseases communicable to man.

Per staff, no pets present or planned.

Swimming/wading pools filtered, treated, tested and water quality records maintained. Meet local codes.

Per staff, no pools present or planned.

B. WATER SUPPLY:

Meets DHSS water quality requirements.

OBSERVED: The water sample results came back positive for the presence of coliform bacteria. REQUIRED: Water shall be safe and potable.

Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods.

All items requiring sanitizing shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations.

Walls, ceiling, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.

Appropriate test strips available to check proper concentration of sanitizing agents.

Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.

If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.

Per staff, all food preparation will take place in the kitchen. Staffing has been arranged so that this may take place at all times.

Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.

Restrooms used by staff have covered refuse containers.

Deficiencies shall be corrected by . If compliance can't be met by the reinspection date, please contact your inspector.

Inspector Signature:

A handwritten signature in black ink, appearing to be 'D. J. [unclear]', located in the upper right quadrant of the page.

Inspector Phone: 573-291-8047

General Comments: There must be two satisfactory water samples collected at least five (5) days apart before sanitation approval can be granted.

Images/Files: