

Department of Health and Senior Services Section for Child Care Regulation

Request for Child Care Inspection

Request Date: June 11, 2019

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: JESSICA GRAHAM

(573) 275-9052

Facility Information

Facility Number:

001588447

Name:

FUN TIME DAY CARE

Telephone:

(573) 649-5420

Contact:

PATRICIA MONIQUE THURMAN

15 MERRILLIAN DRIVE EAST PRAIRIE, MO 63845

County:

MISSISSIPPI

Inspection Due Date:

August 31, 2019

The following information must be completed for initial sanitation inspections:

Water System: PUBLIC Other:
Sewer System: PUBLIC Other:

Type of Facility:

ACTIVE CHILD CARE CENTER

Initial License / Approval:

11/08/2006 11/01/2018

License Begin Date:

11/01/2010

License End Date:

10/31/2020 48

Total Capacity:

1 MONTH to 12 YEARS

Age Range: Shifts:

06:00 am to 09:00 pm

Limitations:

8 CHILDREN IN THE INFANT/TODDLER UNIT

5 CHILDREN UNDER 12 MONTHS

22 FULL DAY PRESCHOOL CHILDREN

Reason for Inspection:

ANNUAL

Change In:

Capacity_

Age Range

Building/Heating System

Comments:

Directions:



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

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

Arrival Time	am p.m.
Departure Time	a.m.
DATES -12 -3	2020

CODES

X = Non-Compliances Noted N.O. = Not Observed

N.A. = Not Applicable

* = Discussed requirements with provider

	nitial Annual 🗆 Reinspection 🗀 Lead 🗀 Special Circu	mstanc	es			
ADDRE	DVN Time Day Care DVN 01588447 COUNTY-CODE 15 Merrillian Drive Tidie Marcum/Paula Cate					
Anı	nspection of your facility has been made on the above date. Any not	n-comp	npliances are marked below with an X.			
	Clean and free of unsanitary conditions.	-	E. FOOD PROTECTION			
	No environmental hazards observed.	X	Food from approved source and in sound condition; no excessively dented cans.			
	No evidence of insects, spiders, rodents or pest entry points, or pest harborage.		2. No use of home canned food. No unpasteurized milk.			
			 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. 	*		
	Well ventilated, no evidence of mold, noxious or harmful odors.		4. Precooked food reheated to 165°.	*		
	Screens on windows and doors used for ventilation in good repair. No indication of lead hazards.	-	5. Food requiring refrigeration stored at 41° F or below.			
	D. III. Mark and the control of the		6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in	. /		
	No toxic or dangerous plants accessible to children.		freezer frozen solid. Temp at time of Inspection32,40° F.	X		
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.	X	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.		 Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, 			
10.	Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection° F.		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			
11.		*	labeled.			
12.	Pets living quarters clean, and well maintained.	4	No food or food related items stored or prepared in diapering areas or bathrooms.			
13.	Reptiles are prohibited on the premises. Birds of the Parrot Family tested for		11. Food stored in food grade containers only.			
	Psittacosis.	V	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the			
14.	Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.		cooking process).			
15	A minimum of 18" separation between drinking fountains & hand sinks.		13. No animals in food preparation or food storage areas.			
	No high hazards cross-connections.		14. No eating, drinking, and/or smoking during food preparation.			
	WATER SUPPLY (circle type)	4	15. Food served and not eaten shall not be re-served to children in care.			
	G	VATE	 Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. 	X		
	PRIVATE SYSTEMS ONLY	TAIL	F. CLEANING AND SANITIZING			
1.	Constructed to prevent contamination.		All items requiring sanitizing shall be washed, rinsed and sanitized with approved			
2.	Meets DHSS-SCCR water quality requirements. Bacteriological sample results.		agents, methods, and concentrations.	X		
B.	Chemical (Prior SCCR Approval Needed)		2. All utensils and toys air dried. 3. The following items weeked sized and equitived offer each use.			
_	SEWAGE (circle type)		The following items washed, rinsed and sanitized after each use: A. Food utensils			
COMMUNITY ON-SITE			B. Food contact surfaces including eating surfaces, high chairs, etc.	V		
	ON-SITE SYSTEMS ONLY	- 1	C. Potty chairs and adapter seats.	X		
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: WILLUSSESSOUR YE MEDICETION	*	A. Toilets, urinals, hand sinks.			
	Meets DHSS-SCCR requirements.		B. Non-absorbent floors in infant/toddler spaces.	X		
_	Meets local requirements.		C. Infant/Toddler toys used during the day.	X		
	TYGIENE Care givers and children wash hands using soap, warm running water and sanitary		Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.			
2.	hand drying methods. Care givers and children wash hands BEFORE: preparing, serving, and eating food:		Appropriate test strips available and used to check proper concentration of sanitizing agents.			
	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.		 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				
Fun Time Day Care		001588447 3-12-202		
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.		
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat		3. Facilities approved AFTER October 31, 1991 have:		
is properly vented.		Enclosed with full walls and solid doors. Doors closed when not in use.		
5. Facilities shall have mechanical refrigeration for facility use only.		4. Facilities approved AFTER October 31, 1998 have:		
Exception: License-Exempt facilities approved BEFORE October, 31, 1997		Mechanically vented to prevent molds and odors.		
No carpeting or absorbent floor coverings in food preparation area.		5. Hand washing sinks located in or immediately adjacent to the bathroom.		
7. Adequate preparation and storage equipment for hot foods.		No carpeting or absorbent floor coverings.		
8. Facilities with a capacity of 20 children or less shall have:		7. Sufficient lighting for cleaning.		
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	N/A	8. No storage of toothbrushes or mouthable toys.		
conjunction with the mechanical dishwasher; or a 3 compartment sink or a 2	[]	J. INFANT/TODDLER UNITS		
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		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.	V	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,		K. DIAPERING AREA		
1991, shall have:		No utensils or toys washed, rinsed or stored in the diaper changing area.		
	. 5 h.			
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	NA	Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.		
B. If a mechanical dishwasher is used, a minimum of two sinks located in food		3. Diapering surface smooth, easily cleanable, nonabsorbent, and in good repair.		
preparation area labeled as: 1) Hand washing only 2) Food preparation only.	V	Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located 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		
		Adequate number of containers.		
A. Facility located in provider's residence shall have separate food preparation and	NIA			
storage areas.		2. Clean, nonabsorbent, in sound condition.		
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.		3. Outside refuse area clean; containers covered at all times.		
If a commercial dishwasher is used, a sink located in food preparation area.		4. Inside food refuse containers covered as required.		
labeled as food preparation.	1//A-	5. Restrooms used by staff have covered refuse containers.		
	IV/IT	SECTION # OBSERVATIONS		
H. CATERED FOODS	X 7 76			
Catered food from inspected and approved source.	N/I t			
Safe food temperature maintained during transport. Temperature at arrival				
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 proteoted from contamination during transport.	4			
	//			
	_			
The above facility has been inspected and does does not conform with the san requirements of the Missouri Department of Health and Senior Services - Section for Child Regulation.	itation d Care	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.		
Godie Marce 575-1683-2191 3-12.	-20	Mulyour Mulena 3-12-26		
MO 580-1916 (4-07) DISTRIBUTION: WHITE/SCC	CR CAN	ARY/INSPECTOR PINK/PROVDER BCC-35-2		

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report FACILIPY NAME: SECTION # bedding and blankets being Stored Wed the sleeping cots (Children's Henry) Strong individually hidding were too big to fit brushes beside Claimed they don't baby room had inaccurate themoneter tahrennei -day discard dat Container should Openad worker Stated that sink or by using spray bottles noom should only Observed noon urs should not have any The above facility has been **inspected** and \square does \square does not conform with the The inspector has discussed the issues marked by an asterisk (*) and/or marked by sanitation requirements of the Missouri Department of Health and Senior Services an (X) on this form. I agree to comply with these requirements. Section for Child Care Regulation. SIGNATURE OF INSPECTOR RE OF CHILD CARE PROVIDER Godie Marcin MO 580-1916 (4-07) DISTRIBUTION: WHITE/SCCR CANARY/INSPECTOR PINK/PROVIDE

	page 4 of 4					
Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report	To age					
FACILITY NAME:	001588447 3-12-2					
SECTION# OBSERVATIONS	001388777					
F3C In girls restroom I observed a	toilet seat adapter that					
was soiled with dried unne and	teces.					
required: Toilet seat adapters should be	Cleaned after each use,					
EUB In the bule mon the Worker	aprocedure					
FYB In the buby room the worker floors with bleach water do	cilar-					
required. In the buby room the floors.	should be washed, ninsed,					
and santifed dally.						
F4C In the buly room the worker 8	stated that they clean the					
tous Using spray bothes in the	baby room.					
required: The toys in the baby room sho sampled in 3 buy sink.	oud be washed, noted, and					
K4 In baby room sorted diapers	are not being stored in					
La Contribute a transfit	Tha lid					
regured: Soiled diapers should be store Container with a fight fitting I	ed in a solid, nonabsorbant					
Container with a fight fitting 1.	d located in diapening area.					
J						
Will re-inspert without 31	Will re-inspect within 30 days.					
The above facility has been inspected and \(\square\) does not conform with the The inspector	has discussed the issues marked by an asterisk (*) and/or marked by					
constation requirements of the Misser of Denouter at the Health and Contra Contra	form. I agree to comply with these requirements.					
SIGNATURE OF INSPECTOR/NOVIUM-573-083 2191 3-12-20 SIGNATURE OF CHI	LD CARE PROVIDER DATE					
	Brigas Museman 3-12-21					
O 580-1916 (4-07) DISTRIBUTION: WHITE/SCCR CANARY/INSPECTOR	PINK/PROVIDE BCC-35-3					