

Department of Elementary and Secondary Education Childhood - Child Care Compliance

Request for Child Care Inspection

Request Date: December 2, 2024

Local Health Office

MISSISSIPPI COUNTY HEALTH DEPARTMENT -

CHARLESTON

1200 E MARSHALL ST

CHARLESTON, MO 63834-1336 County:

MISSISSIPPI

471 SIEMERS DR STE H

CAPE GIRARDEAU, MO 63701

Specialist:

UNKNOWN CAPE GIRARDEAU AREA

SPECIALIST

Facility Information

Facility Number:

000690088

Name:

DELTA AREA ECONOMIC OPPORTUNITY CORPORATION

Telephone:

(573) 649-5005

Email:

emathis@daeoc.com

Contact:

ERICA MATHIS

115 N LINCOLN ST

EAST PRAIRIE, MO 63845-1149

County:

MISSISSIPPI

Inspection Due Date:

January 31, 2025

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:

08/05/1996

License Begin Date:

08/28/2021

License End Date:

April 1

Total Capacity:

60

Age Range:

36 MONTHS to 5 YEARS

Shifts:

06:00 am to 09:00 pm

Limitations:

Reason for Inspection: ANNUAL

Change In:

Capacity___

Age Range___

Building/Heating System___

Comments:

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

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

Arrival Time 30	p.m.
Departure Time 55	a.m.
DATE 1 - 22 - 2	1025

CODES

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

= Discussed requirements with provider

☐ Initial ☐ Reinspection ☐ Lead ☐ Special Circumstances									
ADDRESS (Street, City, State, Zip Code) ADDRESS (Street, City, State, Zip Code)									
An inspection of your facility has been made on the above date. Any non-compliances are marked below with an X.									
A. GENERAL	ion-com	E. FOOD PROTECTION							
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.		5. Food requiring refrigeration stored at 41° F or below.							
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 Inspection32, 39° F.							
 Medicines and other toxic agents not accessible to children. Child contact ite stored to prevent contamination by medicines, other toxic agents, cleaning age and waste water drain lines. 		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 or 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, modificione dust entend and other foods. No hard contest of cody to cet foods.							
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at till of Inspection 113 - 174 - ° 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. Pets free of disease communicable to man.	N/A								
12. Pets living quarters clean, and well maintained.	1	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 Psittacosis.		Food stored in food grade containers only. Food thawed under refrigeration, 70° F running water, or microwave (if part of the							
 Swimming/wading pools filtered, treated, tested and water quality records main- tained. Meets local codes. 	in-	cooking process). 13. No animals in food preparation or food storage areas.							
15. A minimum of 18" separation between drinking fountains & hand sinks.		No eating, drinking, and/or smoking during food preparation.							
No high hazards cross-connections.		15. Food served and not eaten shall not be re-served to children in care.							
B. WATER SUPPLY (circle type)		16. Refrigerated potentially hazardous foods properly marked with 7-day discard date							
COMMUNITY PRIVATE		after opening or preparation.							
PRIVATE SYSTEMS ONLY	F. CLEANING AND SANITIZING								
Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements.		All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.							
Bacteriological sample results. Chemical (Prior SCCR Approval Needed)		2. All utensils and toys air dried.							
		3. 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							
Туре:	_	E. All toys that have had contact with body fluids.							
2. DHSS Regulated System:		The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks.							
Type: Meets DHSS-SCCR requirements.		B. Non-absorbent floors in infant/toddler spaces.							
Meets local requirements.		C. Infant/Toddler toys used during the day.							
D. HYGIENE		Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when							
Care givers and children wash hands using soap, warm running water and sanit hand drying methods.	ary	contacted by body fluids.							
Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: toileting, diapering, assisting with toileting, nose blowing, handling	od;	6. Appropriate test strips available and used to check proper concentration of sanitizing agents.							
raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, 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								
FAGILITY NAME	V	۸	- 000c	DVNAADIO	A DOO	DATE 20 0C		
G. FOOD EQUIPMENT AND UTENSILS	tu	LOV DOV	WIT W	00000	0008	1-22-25		
Single service items not reused.	J		as needed or at lea	st daily.				
2. All food equipment and utensils in good repair.		_+		pensed in a manner that	minimizes contam	ination. All		
3. Food preparation and storage areas have adequate lighting.	-		in good repair.					
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat		3. Facilities	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	4. Facilities approved AFTER October 31, 1998 have:					
Exception: License-Exempt facilities approved BEFORE October, 31, 1997			Mechanically vented to prevent molds and odors.					
6. No carpeting or absorbent floor coverings in food preparation area.		5. Hand was	5. Hand washing sinks located in or immediately adjacent to the bathroom.					
7. Adequate preparation and storage equipment for hot foods.			6. No carpeting or absorbent floor coverings.					
8. Facilities with a capacity of 20 children or less shall have:			lighting for cleaning					
		_	e of toothbrushes of					
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		72 (51 (17) (7)	J. INFANT/TODDLER UNITS					
	1 1	/		nall have a sink for food	preparation separa	ate from the		
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	N	A diapering	hand washing sink		,			
preparation area labeled as:	'		used in the I/T Un	it washed, rinsed and s	sanitized after eac	ch use with		
1) Hand washing only 2) Food preparation only.			ethods and equipme					
9. Facilities with a capacity of more than 20 children approved BEFORE October 31,	1	K. DIAPERII	NG AREA					
1991, shall have:				rinsed or stored in the di	aper changing are	a.		
A Machanical dishusashar that conitizes; or ampley an additional conitizing ripes in	Т	_						
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	1. 4	accessible	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 preparation area labeled as:	$ \mathcal{N} $	3. Diapering	surface smooth, ea	asily cleanable, nonabso	rbent, and in good	repair.		
preparation area labeled as:	17	Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid lo						
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 dia	Soiled diaper container emptied, washed, rinsed and sanitized daily.						
1991 shall have:		L. REFUSE	DISPOSAL					
A. Facility located in provider's residence shall have separate food preparation and		1. Adequate	number of contain	ers.				
storage areas.	1	2. Clean, no	2. Clean, nonabsorbent, in sound condition.					
B. A commercial dishwasher or a 3 compartment sink in addition to a separate	1	3. Outside r	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 #	SECTION # OBSERVATIONS					
H. CATERED FOODS			/	$\overline{}$				
Catered food from inspected and approved source.	W	/ / }						
Safe food temperature maintained during transport.	Ι γ.	•	_/_	/				
Temperature at arrival F.								
3. Facility using catered food exclusively shall have a hand washing sink in	14		/ /	(
kitchen/food service area.	$\perp \perp$				~			
4. Facility not using single service utensils exclusively meets applicable dishwashing			/)			
requirements as stated in Section G(8), or G(9), or G(10).	W				/			
5. Food and food related items protected from contamination during transport.	N		/_	_/	/			
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The above facility has been inspected and X does does not conform with the said	nitatio	n The inspector	nas discussed the is	ssues marked by an aste	erisk (*) and/or m	arked by an (X) on		
requirements of the Missouri Department of Health and Senior Services - Section for Child C				hese requirements.	•	, ,		
Regulation. SIGNITURE OF INSPECTOR TELEPHONE DA	TE	SIGNATURE OF CH	ILD CARE PROVIDER			DATE		
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