



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

| | |
|--------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Arrival Time 09:31 | CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance |
| Departure Time 10:03 | |
| Date 14 Aug 2024 | |

Initial Annual Reinspection Lead Special Circumstances _____

| | | |
|---------------------------------------------------------------------------------------------------|-----------------------------------------------------|---------------------------|
| FACILITY NAME East Missouri Action Agency, Inc. | DVN 000705919 | COUNTY CODE 017 |
| ADDRESS (Street, City, State, Zip Code) 400 State Highway 34 East, Marble Hill MO 63764 | INSPECTOR'S NAME (Print) Cooper, Kevin S. | |

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

A. GENERAL **E. FOOD PROTECTION**

| | | | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| 1. Clean and free of unsanitary conditions. | IN | 1. Food from approved source and in sound condition; no excessively dented cans. | IN |
| 2. No environmental hazards observed. | IN | 2. No use of home canned food. No unpasteurized milk. | NO |
| 3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage. | NO | 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. | IN |
| 4. Well ventilated, no evidence of mold, noxious or harmful odors. | IN | 4. Precooked food reheated to 165°. | IN |
| 5. Screens on windows and doors used for ventilation in good repair. | IN | 5. Food requiring refrigeration stored at 41° F or below. | IN |
| 6. No indication of lead hazards. | NO | 6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp at time of Inspection _____ 39° F. | IN |
| 7. No toxic or dangerous plants accessible to children. | IN | 7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.) | IN |
| 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. | IN | 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. | IN |
| 9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure. | IN | 9. Food, toxic agents, cleaning agents not in their original containers properly labeled. | IN |
| 10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection _____ 101.5° F. | IN | 10. No food or food related items stored or prepared in diapering areas or bathrooms. | IN |
| 11. Pets free of disease communicable to man. | IN | 11. Food stored in food grade containers only. | IN |
| 12. Pets living quarters clean, and well maintained. | NA | 12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process). | IN |
| 13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis. | NA | 13. No animals in food preparation or food storage areas. | NA |
| 14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes. | NA | 14. No eating, drinking, and/or smoking during food preparation. | NO |
| 15. A minimum of 18" separation between drinking fountains & hand sinks. | IN | 15. Food served and not eaten shall not be re-served to children in care. | NO |
| 16. No high hazards cross-connections. | IN | 16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. | IN |

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

PRIVATE SYSTEMS ONLY

| | |
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| 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: <u>Tank & Field Lines</u> Meets DHSS-SCCR requirements. | IN |
| 3. Meets local requirements. | |

D. HYGIENE

| | |
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| 1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. | IN |
| 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. | IN |
| 3. Personnel preparing/serving food is free of infection or illness. | IN |

F. CLEANING AND SANITIZING

| | |
|-------------------------------------------------------------------------------------------------------------------------------|----|
| 1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. | IN |
| 2. All utensils and toys air dried. | IN |
| 3. The following items washed, rinsed and sanitized after each use: | |
| A. Food utensils | IN |
| B. Food contact surfaces including eating surfaces, high chairs, etc. | IN |
| C. Potty chairs and adapter seats. | NO |
| D. Diapering surface | IN |
| E. All toys that have had contact with body fluids. | IN |
| 4. The following items are washed, rinsed and sanitized at least daily: | |
| A. Toilets, urinals, hand sinks. | IN |
| B. Non-absorbent floors in infant/toddler spaces. | IN |
| C. Infant/Toddler toys used during the day. | IN |
| 5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids. | NO |
| 6. Appropriate test strips available and used to check proper concentration of sanitizing agents. | IN |
| 7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items. | NO |

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| G. FOOD EQUIPMENT AND UTENSILS | | I. BATHROOMS | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|---------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------|
| 1. Single service items not reused. | IN | 1. Cleaned as needed or at least daily. | IN |
| 2. All food equipment and utensils in good repair. | IN | 2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair. | IN |
| 3. Food preparation and storage areas have adequate lighting. | IN | 3. Facilities approved <u>AFTER</u> October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use. | IN |
| 4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented. | IN | 4. Facilities approved <u>AFTER</u> October 31, 1998 have: Mechanically vented to prevent molds and odors. | IN |
| 5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved <u>BEFORE</u> October 31, 1997 | NO | 5. Hand washing sinks located in or immediately adjacent to the bathroom. | IN |
| 6. No carpeting or absorbent floor coverings in food preparation area. | IN | 6. No carpeting or absorbent floor coverings. | IN |
| 7. Adequate preparation and storage equipment for hot foods. | IN | 7. Sufficient lighting for cleaning. | IN |
| 8. Facilities with a capacity of 20 children or less shall have: | | 8. No storage of toothbrushes or mouthable toys. | NO |
| 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. | NA | J. INFANT / TODDLER UNITS | |
| B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: 1) Hand washing only 2) Food preparation only. | | 1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. | NA |
| 9. Facilities with a capacity of more than 20 children approved <u>BEFORE</u> October 31, 1991, shall have: | | 2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment. | NA |
| A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink. | NA | K. DIAPERING AREA | |
| B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: 1) Hand washing only 2) Food preparation only. | | 1. No utensils or toys washed, rinsed or stored in the diaper changing area. | IN |
| 10. Facilities with a capacity of more than 20 children approved <u>AFTER</u> October 31, 1991 shall have: | | 2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface. | IN |
| A. Facility located in provider's residence shall have separate food preparation and storage areas. | IN | 3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair. | IN |
| B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. | | 4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area. | IN |
| C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. | | 5. Soiled diaper container emptied, washed, rinsed and sanitized daily. | NO |
| H. CATERED FOODS | | L. REFUSE DISPOSAL | |
| 1. Catered food from inspected and approved source. | NA | 1. Adequate number of containers. | IN |
| 2. Safe food temperature maintained during transport. Temperature at arrival _____ °F. | NA | 2. Clean, nonabsorbent, in sound condition. | IN |
| 3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area. | NA | 3. Outside refuse area clean; containers covered at all times. | IN |
| 4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10). | NA | 4. Inside food refuse containers covered as required. | IN |
| 5. Food and food related items protected from contamination during transport. | NA | 5. Restrooms used by staff have covered refuse containers. | X/IN |
| | | SECTION # | OBSERVATIONS |
| | | I | Staff Bathroom Trashcan NO-Lid (corrected) |

The above facility has been inspected 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: *Laura S. Coyle* TELEPHONE: 573-238-2817 DATE: 14 Aug 2024
SIGNATURE OF CHILD CARE PROVIDER: *Lisa Stacy* DATE: 14 Aug 2024