

## MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES SECTION FOR CHILD CARE REGULATION SANITATION INSPECTION REPORT LICENSED CENTERS, GROUP HOMES

Arrival Time 10:03	CODES X = Non-Compliance Noted
Departure Time 10:47	N.O. = Not Observed N.A. = Not Applicable  = Discussed requirements
Date 10 Feb 2023	with provider IN = In Compliance

	AND LICENSE-EXEMPT FACILITIES			10 Feb 2023	3	IN = In Compliance	
Initial Annual Reinspection Lead Special Circumstances							
East Missouri Action Agency, Inc.  ADDRESS (Street, City, State, Zip Code)  DVN 000705919 INSPECTOR'S NAME (Print)					017	Œ	
MANAGE CO.	O State Highway 34 East, Marble Hill, MO 63	764			NSPECTOR'S NAME (Print) Kevin S. Cooper		
	An inspection of your facility has been made on the above date. Any non-compliances are marked below.						
A. G	ENERAL			OOD PROTECTION			
	Clean and free of unsanitary conditions.	IN	1.	Food from approved source a	and in sound condition; no	excessively dented cans.	IN
2	No environmental hazards observed.	NO		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.			*
4.	Well ventilated, no evidence of mold, noxious or harmful odors.	IN	4.	Precooked food reheated to	165°.		*
5.	Screens on windows and doors used for ventilation in good repair.	IN	5.	Foodrequiringrefrigeration stored at 41°F or below.			IN
6.	No indication of lead hazards.	NO	6.	Refrigerator 41° F or below, a	ccessible readable thermo	meter required. Foods in	
7.	No toxic or dangerous plants accessible to children.	NO		freezer frozen solid.		38 ∘ F.	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	7.	Temp at time of Inspection38 ° F.  Metal stemmed thermometer reading 0°-220° F in 2° increments for checking temperatures. (Also use to check hot water temperature.)			IN
	All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	IN	8.	Food, food related items, and utensils covered, stored and handled to preve contamination by individuals, pests, toxic agents, cleaning agents, water drain line			
	Hotwater temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection 109.4 °F.	IN	9.				IN
	Pets free of disease communicable to man.	NO	- 10	labeled.			150000
	Pets living quarters clean, and well maintained.	NA	_	No food or food related items s		g areas or bathrooms.	IN
13.	Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	NO		Food stored in food grade cor	Martin Carlotte Comment		IN
14.	Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	NA		Food thawed under refrigerat cooking process).		r microwave (if part of the	*
15	A minimum of 18" separation between drinking fountains & hand sinks.	INI	14.	No animals in food preparation No eating, drinking, and/or sn		tion	NO
		IN				N to G	NO
	No high hazards cross-connections.  ATER SUPPLY (circle type)	NO 15. Food served and not eaten shall not be re-served to children in care			NO		
B. WATER SUPPLY (circle type)  COMMUNITY NON-COMMUNITY PRIVATE				Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.  F. CLEANING AND SANITIZING			
1.	PRIVATE SYSTEMS ONLY Constructed to prevent contamination.		г. С	All items requiringsanitizing s	CONTRACTOR OF STREET, STREET, STREET, ST.	sanitized with approved	1000
2.	Meets DHSS-SCCR water quality requirements.		1.	agents, methods, and concern All utensils and toys air dried.		samuzed with approved	IN
	Bacteriological sample results. Chemical (Prior SCCR Approval Needed)				ad ringed and equitizes	I often each week	IN
			The following items washed, rinsed and sanitized after each use:     A. Foodutensils				IN
C. SE	EWAGE (circle type)			B. Food contact surfaces inc	luding eating surfaces, hig	h chairs, etc.	IN
	COMMUNITY ON-SITE 🗸			C. Potty chairs and adapter s			IN
	ON-SITE SYSTEMS ONLY	Service.		D. Diapering surface			IN
1.	DNR Regulated System:			E. All toys that have had cont	act with body fluids.		IN
	Туре:		4.	The following items are w	ashed, rinsed and sanit	ized at least daily:	
	DHSS Regulated System:			A. Toilets,urinals, hand sinks			IN
	Type: Tank & Field Lines  Meets DHSS-SCCR requirements.			B. Non-absorbent floors in in	fanVtoddler spaces.		IN
3	Meets local requirements.			C. Infanl/Toddler toys used du			IN
D. HY	GIENE Care givers and children wash hands using soap, warm running water and sanitary			Walls, ceilings, and floors cle contacted by body fluids.			IN
	hand drying methods.  Care givers and children wash hands REFORE; preparing sensing and cating facel.	IN		Appropriate test strips avail sanitizing agents.			IN
	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	7.	Soiled laundry stored and har food related items and child of		pes not contaminate food,	NO
3.	Personnel preparing/serving food is free of infection or illness.	NO					

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report					
FACILITY NAME East Missouri Action Agency, Inc.			DVN 000705919	DATE 10 Feb	2023
G. FOOD EQUIPMENT AND UTENSILS	To all	I. BATHRO	OMS	and the St	7.33
Single service items not reused.	IN		as needed or at least daily.		IN
All food equipment and utensils in good repair.	IN	2.Paper towels stored and dispensed in a manner that minimizes contamination. A			IN
Food preparation and storage areas have adequate lighting.	IN	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.			
Facilities shall have mechanical refrigeration for facility use only.     Exception: License-Exempt facilities approved BEFORE October 31, 1997			approved AFTER October 31, 1998 have: ically vented to prevent molds and odors.		IN
No carpeting or absorbent floor coverings in food preparation area.	IN	The state of the s			IN
7. Adequate preparation and storage equipment for hotfoods.	NO	No carpeting or absorbent floor coverings.			IN
8. Facilities with a capacity of 20 children or less shall have:	Fig.	7. Sufficien	t lighting for cleaning.		IN
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in		No storage of toothbrushes or mouthable toys.			
conjunction with the mechanical dishwasher; or a 3 compartment sink or a 2	NA	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.		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,	STATE OF	K. DIAPERI	NG AREA		
1991, shall have:		1. No utens	sils or toys washed, rinsed or stored in the diaper changing a	area.	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.		Hand sirk 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	NA	Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.			
preparation area labeled as:  1) Hand washing only 2) Food preparation only.		Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.			
<ol> <li>Facilities with a capacity of more than 20 children approved <u>AFTER October 31</u>, 1991 shall have:</li> </ol>		Soiled diaper container emptied, washed, rinsed and sanitized daily.      REFUSE DISPOSAL			
A. Facility located in provider's residence shall have separate food preparation and		Adequate number of containers.			IN
storage areas.		2. Clean, nonabsorbent, in sound condition.			
B. A commercial dishwasher or a 3 compartment shk in addition to a separate		Outside refuse area clean; containers covered at all times.			
hand washing sink.  C. If a commercial dishwasher is used, a sink located in food preparation area		Inside food refuse containers covered as required.			
labeled as food preparation.		<ol><li>Restrooms used by staff have covered refuse containers.</li></ol>			
H. CATERED FOODS	17814	SECTION #	OBSERVATIONS		E WIS
Catered food from inspected and approved source.	NA	E.	No date marking on bottles in refri		
Safe food temperature maintained during transport.     Temperature at arrival°F.	NA	F.	Sanitizer to STRONG in bathroom and K		
<ol><li>Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.</li></ol>	NA		(Both locations corrected immedia	itely)	
<ol> <li>Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).</li> </ol>					
Food and food related items protected from contamination during transport.	NA				
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					_
The above facility has been <b>inspected</b> and does does not conform with the sanitat requirements of the Missouri Department of Health and Senior Services Section for Child Regulation	tion Care	The inspector on this form. I	has discussed the issues marked by an asterisk (*) and/or agreato comply with these requirements.	r marked by an	(X)
SCNATURE OF INSPECTOR TELEPHONE DATE	TE	SIGNATURE OF CHIL	D OARE PROVIDER	DATE	
Herr of Core 238-2817 10 Fe	A	Wa Oneso	10 Feb	2023	
			Was a series of the series of		

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report			
FACILITY NAME: East Missouri Action Agency, Inc.		DVN: 000705919	10 Feb 2023
SECTION# OB	SERVATIONS		
		3	
			*
Reinspection date: NA			
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 to an (X) on this form. I agree to	he issues marked by an asterisk (comply with these requirements.	*) and/or marked by
SGNATURE OF INSPECTORS  TELEPHONE  DATE  238-2817  10 Feb 20	SIGNATURE OF CHILD, CARE PROVIDER	Delo	10 Feb 2023