



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

| | |
|--------------------------------|--|
| Arrival Time 09:52 | CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance |
| Departure Time 10:38 | |
| Date 29 Feb 2024 | |

Initial Annual Reinspection Lead Special Circumstances _____

| | | |
|---|--|---------------------------|
| FACILITY NAME Holly Hoesli Daycare, LLC | DVN 002300674 | COUNTY CODE 017 |
| ADDRESS (Street, City, State, Zip Code) 14951 BCR 418, Marble Hill MO 63764 | INSPECTOR'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. 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. | 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. | IN |
| 4. Well ventilated, no evidence of mold, noxious or harmful odors. | NO | 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. | 36.5 |
| 7. No toxic or dangerous plants accessible to children. | NO | Temp at time of Inspection _____ ° F. | |
| 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. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.) | IN |
| 9. 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 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 |
| 10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection 116.5° F. | IN | 9. Food, toxic agents, cleaning agents not in their original containers properly labeled. | NO |
| 11. Pets free of disease communicable to man. | N.A. | 10. No food or food related items stored or prepared in diapering areas or bathrooms. | NO |
| 12. Pets living quarters clean, and well maintained. | N.A. | 11. Food stored in food grade containers only. | IN |
| 13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis. | N.A. | 12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process). | NO |
| 14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes. | N.A. | 13. No animals in food preparation or food storage areas. | NO |
| 15. A minimum of 18" separation between drinking fountains & hand sinks. | N.A. | 14. No eating, drinking, and/or smoking during food preparation. | NO |
| 16. No high hazards cross-connections. | NO | 15. Food served and not eaten shall not be re-served to children in care. | NO |
| B. WATER SUPPLY (circle type) | | 16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. | |
| COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE <input checked="" type="checkbox"/> | | | |
| PRIVATE SYSTEMS ONLY | | F. CLEANING AND SANITIZING | |
| 1. Constructed to prevent contamination. | | 1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. | IN |
| 2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed) | | 2. All utensils and toys air dried. | IN |
| C. SEWAGE (circle type) | | 3. The following items washed, rinsed and sanitized after each use: | |
| COMMUNITY <input type="checkbox"/> ON-SITE <input checked="" type="checkbox"/> | | A. Food utensils | |
| ON-SITE SYSTEMS ONLY | | B. Food contact surfaces including eating surfaces, high chairs, etc. | |
| 1. DNR Regulated System: Type: _____ | | C. Potty chairs and adapter seats. | |
| 2. DHSS Regulated System: Type: <u>Lagoon</u> Meets DHSS-SCCR requirements. | IN | D. Diapering surface | |
| 3. Meets local requirements. | IN | E. All toys that have had contact with body fluids. | |
| D. HYGIENE | | 4. The following items are washed, rinsed and sanitized at least daily: | |
| 1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. | NO | A. Toilets, urinals, hand sinks. | |
| 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. | NO | B. Non-absorbent floors in infant/toddler spaces. | |
| 3. Personnel preparing/serving food is free of infection or illness. | NO | C. Infant/Toddler toys used during the day. | |
| | | 5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids. | |
| | | 6. Appropriate test strips available and used to check proper concentration of sanitizing agents. | |
| | | 7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items. | |

Centers, Group Homes and License-Exempt Facilities
Sanitation Inspection Report

FACILITY NAME: **Holly Hoesli Daycare, LLC** DVN: **002300674** DATE: **29 Feb 2024**

| G. FOOD EQUIPMENT AND UTENSILS | | I. BATHROOMS | |
|---|------|---|----|
| 1. Single service items not reused. | NO | 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. | NO | 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 BEFORE October 31, 1997 | IN | 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. | IN |
| 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. | | 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. | IN |
| 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. | IN |
| A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink. | | 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. | NO |
| 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. | | 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. | IN |
| H. CATERED FOODS | | L. REFUSE DISPOSAL | |
| 1. Catered food from inspected and approved source. | N.A. | 1. Adequate number of containers. | IN |
| 2. Safe food temperature maintained during transport. Temperature at arrival _____ °F. | N.A. | 2. Clean, nonabsorbent, in sound condition. | IN |
| 3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area. | N.A. | 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). | N.A. | 4. Inside food refuse containers covered as required. | IN |
| 5. Food and food related items protected from contamination during transport. | N.A. | 5. Restrooms used by staff have covered refuse containers. | IN |
| | | SECTION # | |
| | | OBSERVATIONS | |
| | | No violations noted at time of inspection. | |

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

SIGNATURE OF INSPECTOR: *Ami S Cooper* TELEPHONE: 573-238-2817 DATE: 29 Feb 2024

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 CHILD CARE PROVIDER: *Holly Hoesli* DATE: 29 Feb 2024