



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
**CHILDCARE PROVIDER SANITATION CHECKLIST FOR NEW
 FAMILY CHILD CARE HOMES**

TO BE COMPLETED BY APPLICANT

DVN#:	Provider Name / Facility Name:
Facility Address:	Contact Information (Phone#, E-mail Address, Cell#, etc.):

The complete copy of the sanitation guidelines can be found on the internet at:
<http://health.mo.gov/safety/childcare/pdf/Guidelines-FamilyHome.pdf>

Please read the Sanitation Inspection Guidelines (Guidelines). The checklist below includes some of the most common deficiencies found on initial sanitation inspections. Each sanitation requirement is designed to help the caregiver keep children healthy and safe. Please verify facility compliance of all items listed within the enclosed sanitation checklist prior to submitting the form.

Item	Reference/Interpretive Guidelines
<input type="checkbox"/> Facility is clean and free of unsanitary conditions.	Page 2: A.1
<input type="checkbox"/> Walls, ceilings and floors are in good repair.	Page 2: A.1
<input type="checkbox"/> Facility is free of environmental hazards (Asbestos, carbon monoxide, gasoline odors, misuse of pesticides, etc.).	Page 2: A.2
<input type="checkbox"/> Painted or varnished surfaces are in good repair (no chipping or peeling surface coatings). Year facility was built:_____.	Page 3: A.2
<input type="checkbox"/> Facility is free of evidence or harborage of pests and rodents (entire premises).	Page 4: A.3
<input type="checkbox"/> Facility is well vented and free of molds and odors.	Page 4: A.4
<input type="checkbox"/> Mechanical ventilation installed in all bathrooms.	Page 4: A.4
<input type="checkbox"/> Provider agrees that if a lead hazard evaluation suggests there may be a lead hazard in the facility a licensed risk assessor must conduct a lead risk assessment.	Page 5: A.6
<input type="checkbox"/> No toxic or dangerous plants accessible to children.	Page 6: A.7
<input type="checkbox"/> All sinks have mixing faucets and are supplied with both hot and cold running water.	Page 7: A.9
<input type="checkbox"/> Hot water temperatures at least 100° F.; hand sinks used by children are maximum of 120° F.	Page 7: A.10
<input type="checkbox"/> Pets free of communicable diseases; current vaccinations on file as required by local codes ; pet living quarters are clean.	Page 8: A.11
<input type="checkbox"/> No reptiles. Birds of parrot family are tested for psittacosis.	Page 9: A.13
<input type="checkbox"/> Swimming pools are treated, filtered and tested; meets local codes (No wading pools).	Page 9: A.14
<input type="checkbox"/> At least one permanent potable water source available for drinking purposes / human consumption only.	Page 11: B.1
<input type="checkbox"/> Type of water supply: <input type="checkbox"/> Public or <input type="checkbox"/> Well	Page 11: B.1
<input type="checkbox"/> Sewage system in compliance with state and local regulations.	Page 12: C.1
<input type="checkbox"/> Type of sewage system: <input type="checkbox"/> Public or <input type="checkbox"/> On-site	Page 12: C.1
<input type="checkbox"/> <input type="checkbox"/> No open discharge pipes.	Page 12: C.1
<input type="checkbox"/> <input type="checkbox"/> Lagoon fenced (48 inches high, minimum).	Page 12: C.1
<input type="checkbox"/> Kitchen (food preparation area) has adequate ware washing equipment (2-compartment sink, minimum).	Page 14: D.3
<input type="checkbox"/> Food served to children in care is from approved sources. (No use of home-canned food; No unpasteurized milk).	Page 16: E.1
<input type="checkbox"/> Refrigerator in kitchen holds temperature at 41° F., or less with readable thermometer.	Page 18: E.7
<input type="checkbox"/> Soap, warm running water, and sanitary hand drying mechanisms installed at each hand sink location.	Page 19: D.1
<input type="checkbox"/> Metal-stemmed thermometer for checking hot / cold food & water temperatures; minimum range of 0-220° F. in 2° increments.	Page 19: E.8
<input type="checkbox"/> Approved 3-bottle method used for wash, rinse, and sanitizing of food contact surfaces, diapering surfaces, clean-in-place toys.	Page 24: F.3
<input type="checkbox"/> Appropriate test strips available for type of sanitizer agents used.	Page 27: F.6
<input type="checkbox"/> Diapering surfaces are in good repair (no tears, rips, or holes); constructed of smooth, easily cleanable, and non-absorbent materials.	Page 26: F.5
<input type="checkbox"/> Adequate number of waste containers.	Page 28: G.1
<input type="checkbox"/> Food waste containers covered w/ tight-fitting lids when not in use; covered unit in staff bathroom.	Page 28: G.3
<input type="checkbox"/> Non-absorbent containers with tight-fitting lids designated for diaper use only; installed immediately adjacent to the diapering surface.	Page 29: G.5

I hereby acknowledge that I and my staff have read the Guidelines. I have checked-off each item above, and by doing so, I acknowledge that to the best of my knowledge, my facility meets the sanitation requirements therein. I understand I will be contacted to schedule an inspection.

Applicant Name (please print) _____ Applicant Signature _____ Date _____

Sign and return this form by sending it to: Bureau of Environmental Health Services-Environmental Child Care Program, PO Box 570, 930 Wildwood Dr., Jefferson City, MO 65102-0570. An Environmental Public Health Specialist will contact you to schedule an appointment for your initial sanitation inspection **after** the completed checklist has been received and processed by the ECC office. If you have any questions or need additional clarification, please feel free to contact BEHS-ECC by phone at (573) 751-6095.