



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
 CHILDCARE PROVIDER SANITATION CHECKLIST FOR NEW CHILD CARE
 CENTERS, GROUP CHILD CARE HOMES, AND LICENSE-EXEMPT FACILITIES

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-SanitationInspectionCenters.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"/> Facility is free of environmental hazards (Asbestos, carbon monoxide, gasoline odors, misuse of pesticides, etc.).	Page 3: 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 5: A.3
<input type="checkbox"/> Facility is well ventilated and free of molds and odors.	Page 5: 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 6: A.6
<input type="checkbox"/> All sinks have mixing faucets and are supplied with both hot and cold running water.	Page 8: A.9
<input type="checkbox"/> Hot water temperatures at least 100° F.; hand sinks used by children are maximum of 120° F.	Page 9: A.10
<input type="checkbox"/> Pets free of communicable diseases; current vaccinations on file as required by local codes; pet living quarters are clean; No reptiles.	Page 10: A.11
<input type="checkbox"/> Swimming pools are treated, filtered and tested; meets local codes. Secured from child access when not in use.	Page 11: A.14
<input type="checkbox"/> At least 18 " space, or solid cleanable barrier, separating food preparation surfaces & sinks from diapering surfaces & hand sinks.	Page 11: A.15
<input type="checkbox"/> At least one permanent potable water source available for drinking purposes / human consumption only.	Page 14: B.1
<input type="checkbox"/> Type of water supply: <input type="checkbox"/> Public or <input type="checkbox"/> Well.	
<input type="checkbox"/> Sewage system in compliance with state and local regulations. Type of sewage system: <input type="checkbox"/> Public or <input type="checkbox"/> On-site	Page 17: C.1
<input type="checkbox"/> Soap, warm running water, and sanitary hand drying methods at each hand sink location.	Page 19: D.1
<input type="checkbox"/> Food served to children in care is from approved sources. (No home prepared foods or unpasteurized milk).	Page 22: E.1
<input type="checkbox"/> Refrigerator in kitchen posted for childcare use only; holds temperature at 41° F., or less with readable thermometer.	Page 24: E.6
<input type="checkbox"/> Metal-stemmed thermometer for checking hot / cold food & water temperatures; minimum range of 0-220° F. in 2° increments.	Page 24: E.7
<input type="checkbox"/> Approved 3-bottle method used for wash, rinse, and sanitizing of food contact surfaces, diapering surfaces, clean-in-place toys.	Page 30: F.1
<input type="checkbox"/> Walls, ceilings and floors are in good repair. (Constructed of smooth and easily cleanable materials).	Page 33: F.5
<input type="checkbox"/> Appropriate test strips available for type of sanitizer agents used.	Page 34: F.6
<input type="checkbox"/> No carpet or absorbent floor coverings in kitchens, bathrooms (I.6) and infant/toddler units (F.4.b).	Page 37: G.6
<input type="checkbox"/> Kitchen (food preparation area) has adequate ware washing, food preparation and storage equipment for requested child care capacity.	Page 38-39
<input type="checkbox"/> Kitchen (food preparation area) has a separate hand washing sink.	Page 39:G.10
<input type="checkbox"/> If meals are catered (from an approved source), a hand washing sink available within the designated food service area.	Page 40: H.3
<input type="checkbox"/> Mechanical ventilation installed in all bathrooms.	Page 42: I.4
<input type="checkbox"/> If food / bottle preparation occurs within infant / toddler unit, a separately located food preparation sink is required.	Page 44: J.1
<input type="checkbox"/> Diapering surfaces are in good repair (no tears, rips, or holes); constructed of smooth, easily cleanable, and non-absorbent materials.	Page 46: K.3
<input type="checkbox"/> Non-absorbent containers with tight-fitting lids designated for diaper use only; installed immediately adjacent to the diapering surface.	Page 46: K.4
<input type="checkbox"/> Adequate number of waste containers; food waste containers covered w/ tight-fitting lids when not in use; covered unit in staff bathroom.	Page 47: L.1-5
<input type="checkbox"/> A Plan Review has been performed by BEHS on this facility.	

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.