

Amanda Wilson is the full time cook. I spoke with her regarding the reported concerns. She indicated she prepares morning snack, and other staff assist with breakfast and afternoon snack. She indicated she could not give a definitive answer regarding if she or other staff had served the children expired food. She provided me with the week's menu. Breakfast was cornflakes, cranberry sauce, milk, am snack was dried fruit mix, chocolate/vanilla cookies, and lunch being served was a pork patty (which I observed uncovered in the refrigerator), green beans, cornbread stuffing, and milk. Pm snack consisted of dried cranberries, and frosted flakes. It was noted on the bottom of the menu that one child had food allergies and the type. We discussed that appropriate food storage temperature should be maintained at 40 degrees. Ideally the temperature would be between 33-40 degrees. No odor was present. The freezer also contained a thermometer which read 0 degrees. In the kitchen area I observed sausage patties in bowls not covered in the refrigerator, several food items including juice, frozen items, canned goods and grits were expired, some by four years (2009). In another cold food storage area near the front entrance the director and I found a frozen item that was expired, as well as several other expired items. The area was cluttered and hard to access.

1) 109.15 Food Preparation, Storage, and Sanitation

Sanitary and safe methods in food preparation, serving, and storage sufficient to prevent the transmission of disease and spoilage of food.

I do find that the Center has violated Food Storage/Sanitation. A moderate percentage (approximately 20% of the food in the center as a whole was outdated, in some cases since 2009). Furthermore, the center has had similar issues in the past regarding outdated food. Not only did the center have outdated items in the refrigerator, the refrigerator temperature was not at recommended levels. These factors combined would further contribute to contamination and/or food spoilage. Several dry food items were improperly stored. The center has a history of improper food storage, thus indicating a pattern of disregard to this rule.

According to the Iowa State Extension Office:

For most products, date shelf life is determined by the manufacturer and is based on food quality, not food safety. The lead author of the study concluded that a standardized date labeling system providing useful information to consumers is needed. Until a system is in place, Patricia Steiner, Nutrition and Health Program Specialist for Iowa State University Extension and Outreach suggests consumers use the guide below :

A "Sell-by" date tells the store how long to display the product for sale. You should buy the product before the date expires.

A "Best If Used By (or Before)" date is recommended for best flavor or quality. It is not a purchase or safety date.

A "Use-By" date is the last date recommended for the use of the product while at peak quality. The date has been determined by the manufacturer of the product.

"Closed or coded dates" are packing numbers for use by the manufacturer.

According to the SAFE FOOD Project from Iowa State University:

Store food in original container if the container is clean, dry, and intact. If necessary, repackage food in clean, well-labeled, airtight containers. Food quality and sanitation is compromised when not stored properly.

2) 109.11(3)a(1) Center and premises are safe, and hazard free. The Center is in compliance. The Center acted appropriately to fix a temporary leak due to a heavy amount of snow fall. It is recommended however, that the center have a thorough cleaning and that storage is sought out and utilized so the premises are not cluttered.

The Director indicated due to the large amount of snowfall recently, all buildings in the community of Wapello were experiencing leaks due to gutters overflowing and infiltrating the building. I spoke to other staff about this issue. They indicated all area businesses had problems due to the amount of snow cover, and that the building's eaves became full of snow. The director indicated it was not a roof issue, as the building has a new roof. She indicated that ceiling tiles had been replaced that were damaged, however, approximately 1/3 of the tiles were stained or droopy. The center was generally unclean. Floors, walls, door handles were soiled, and a lack of storage in all rooms were noted. The Director also teaches preschool. Here things are strewn about the Center. Although this is not necessarily a safety hazard for the children it is strongly recommended that these issues be addressed by the Director. The Director admits she cannot effectively direct the Center in addition to teaching. We discussed that other arrangements need to be made so that the Center's quality and care are not effected by staff's inability to address all Center responsibilities. Another staff member should be added to either assist in directing the Center, or to take some or all teaching responsibilities from Barb.

3) 109.12(5)e Individual cribs are provided and meet recommendations of CPSC/ASTM. The Center was in compliance with this rule. The Director and I observed the infant area and viewed the crib area. One staff and three infants were present. There were more than three cribs available for the infants (7 available). The cribs were mobile, so they can be moved around the room to

maintain distance at nap time. Staff showed me how cribs were spaced at naptime to maintain sufficient spacing. Staff in charge of the area was not yet 18 (turning 18 within the month). Brenda rearranged staff to meet ratio requirements.

4) 109.8(1) All staff in ratio--if less than eighteen, under direct supervision of an adult. The Center was out of compliance with this rule, as noted above. Other staff in the Center are under 18. They must be under the direct supervision of an adult at all times. During my presence Brenda had discussions with younger staff stating that from now on they must be under staff that are over the age of eighteen's supervision.

I made a second unannounced visit to the center on 3/19/2014. Upon entering the center I noticed the clutter in the front entrance way and hallway had been removed. I observed that the hallway had also been cleaned and was much tidier than the last visit. I observed the kitchen and food storage areas. Expired food had been discarded. The freezer now has a thermometer. Thermometer readings in all food storage units indicated temperatures were within recommendations.

Appropriate age staff were within ratio.

I did not observe safety hazards on the second visit. Brenda indicated she is planning on the preschool classes being reduced from three to two next school year, so this will free up her time. She indicated she had had staff come in specifically to clean and she is working on a plan to more effectively Direct/ manage the Center in addition to her teaching responsibilities. She has contacted her CCR&R consultant in regard to the complaint and will continue to work with her. Brenda is very open to suggestions and improving the Center in any way. Brenda has spoken with staff regarding policy on outdated food. My observation is that Brenda has made great strides in a short period of time to maintain compliance with licensing rules.

Special Notes and Action Required:

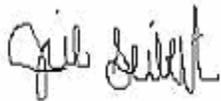
The refrigeration unit should be evenly cooled at recommended levels. The refrigerator should be cleaned on a regular basis and a routine cleaning schedule be established. When frozen foods are thawed they should have sufficient containment so debris from the unthawing process does not contaminate other foods. CACFP and National Health and Safety Performance Standards should be maintained and followed. Used by or Expired by dates should be checked frequently and food destroyed that is outdated. It is not best practice to consume or serve expired food. Once food is opened from original containers remaining food contents should be placed in airtight containers.

Ratio should be maintained per licensing rules regarding age of staff.

The Center should continue to build on cleaning and removing necessary items to free up program space.

The Center Director should formulate a plan so she can efficiently balance her responsibilities as Director/teacher.

Consultant's Signature:



Date:

03/20/2014