

MISSISSIPPI STATE DEPARTMENT OF HEALTH

## **Child Care Facility Inspection**

County Coahomo Date 8/18/2020				
Facility Name 6000 AUDISON 6000 License Number 2807				
Purpose Wintuck in pection car	pacity5			
All Items In Red Are Critical  Qualified director present  Proper staff to child ratio present	Other Items - Must be corrected Children's belongings separated/stored Evacuation plans posted Menus posted and served Plan of activities	In Out	COS	N/A
Room and playground capacity met  Center capacity met  License/complaint visible  Certified food manager	Building and Grounds Walls, ceilings, floors, toys, equipment clean and in good repair	Д□		
Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning	Lighting approved Heating/cooling approved Ventilation adequate Glass approved and shielded Telephone on premises, available,			
Waste water system approved and functioning Food service approved   Possible Monetary Penalty	and functioning  Electrical outlets protected  Large appliances located properly  Sinks and toilets working properly			
1 Monetary Penalty 2 \$	Hot water at all sinks, not to exceed 120° Children barred from kitchen Vending machine snacks meet			
3\$	nutritional guidelines, if present Exits, doors and fastening devices single action approved and in good working order			
5\$Age/Child/Staff Name	Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers and thermometers placed properly and			
1. 14r-44rs-8-Staff # 1	in good working order  First aid kits stocked and easily accessib			
2. 3. School Age - 10 - Stoff #3.	Playground area clean, shaded, well drained and equipped and fence in good repair			
5.	Playground equipment meets standards	了 了 二		
6.	Pool area clean, fenced, and adequately maintained			A
Center Director/Individual_	Diaper changing stations adequate in number and each fully supplied (number)  Child Care Representative	HOM		

White Copy - Facility File Yellow Copy - Facility Operator Mississippi State Department of Health



## Child Care Encounter

District			Date 8/18/2020
Name	e Aucy From Home		804
Address MU	8 Chendy St. Conter/Or	rganization/Individual	
Purpose Divit	ual-vanewal	commence / /	Mabors
Mileage Start		Mileage End	
County COOL	DMOL	Telephone No. (663) 6	97-9953
Time In 1,3	<u>C</u> Time Out <u>Z!/5</u>	Total Time	
Findings/Comme		tonjia Molors	reuxil inspection
the tell	lawing ware	m compliance	eduring textry
playaro Birenen Becol (	und cheek list, c recol an (A) opilo6 sign ack	no equipment)	
Please	survey.	llowing.	
a) Awo	Dell monus		
3) vildo	ete liabilital 3 cete oppistrato dact hrs. on all	nsurance.	
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Center Director/Designee/Individual

Mississippi State Department of Health

Child Care Representative

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# **Food Service Facility Inspection Results**

PIMS ID	Facility Name, Address Mame	Away From Home	Date
2807		T. T.	8/18/2020
CRITICALA	/IOLATIONS	CORRECTION PLAN AT	ND SCHEDULE
4	e uno loutions	(A)	AD SCHEDULE
☐ 92020 Scheduled ☐ 92030 Followup ☐ 92040 Complaint ☐ 92050 Consultation ☐ 92070 Plan Review/Const. ☐ 92080 No Inspection ☐ 92090 Restaurant Training Permit Date  Please Remit within 10 days to	92010 Permit No Charge	Facility Signature  Facility Signature  Finding Signature  White Copy - Facility Yellow Copy - PIMS Pink Copy- Environmentalist	Tummy Of fe Licence Number



### rrective Action Required Yes No Corrections required by (Date) \_\_\_\_\_

Food F	Establishment Insp	ecti	on Re	eport	
Establishment Lohne Audul From Y	1010 · Q ·		Time in		
Address 748 Chorn St	City/State Clay State MS.	Zip 38	614	Telephone / (002) (027-	- 2253
License/Permit#		Perm	it Holder	r	Risk Level
Circle designated compliance status (IN, OUT, N/O, N/IN = in compliance OUT = not in compliance N/O = not			COS = co	Mark "X" in appropriate box for the contracted on-site during inspection	

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Statu	S	COS	R
	Supervision		
I IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
2 IN OUT N/A	Manager certification		
70	Employee Health		
3 IN OUT	Management awareness; policy present		
4 IN OUT	Proper use of reporting, restriction & exclusion		
56%	Good Hygienic Practices		XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX
5 IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		
6 IN OUT N/O	No discharge from eyes, nose, and mouth		
7)	Preventing Contamination by Hands	A	
7 IN OUT N/O	Hands clean and properly washed		
8 IN OUT N/A (N/O	No bare hand contact with ready-to-eat foods		
9 IN ØUT	Adequate handwashing facilities supplied & accessible		
1	Approved Source	•	
O IN OUT	Food obtained from approved source		
I IN OUT N/A N/O	Food received at proper temperature		
2 IN OUT	Food in good condition, safe, and unadulterated		
3 IN OUT/N/A N/O	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
4 IN OUT N/A	Food separated and protected		
5 IN OUT N/A	Food - contact surfaces: cleaned & sanitized		
			Г
6 IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
	Potentially Hazardous Food (TCS food)		
7 IN OUT N/A N/O	Proper cooking time and temperatures		
8 IN OUT N/A NO	Proper reheating procedures for hot holding		
9 IN OUT N/A N/O	Proper cooling time and temperature		
0 IN OUT N/A N/O	Proper hot holding temperatures		
I IN OUT N/A	Proper cold holding temperatures		
2 IN OUT N/A N/O	Proper date marking and disposition		
3 IN OUT N/A N/O	Time as a public health control: procedure & records		$\Box$

Compliance Status		COS	R	
		Consumer Advisory		
24 IN OUT	N/A	Consumer advisory provided for raw or undercooked foods		
		Highly Susceptible Populations	-	
25 NOUT	N/A	Pasteurized foods used; prohibited foods not offered		
23.26		Chemical		
26 IN OUT	N/A	Food additives: approved and properly used		
27 ÎN OUT		Toxic substances properly identified, stored, used		
		Conformance with Approved Procedures		
28 IN OUT	N/A	Compliance with variance, specialized process, and HACCP plan		
29 IN OUT	N/A	Risk control plan as required		
		Other Critical Factors		
		rative measures to control the introduction ogens, chemicals and physical objects ods.		
30 IN OUT		Water and ice from approved source		
31 (IN OUT		Insects, rodents, and animals not present		
32 NOUT	N/A	Hot and cold water available; adequate pressure		
33 (IN)OUT	N/A	Plumbing installed; proper backflow devices		
34 IN OUT	N/A	Sewage and waste water properly disposed		
35 INOUT		Toilet facilities: properly constructed, supplied		
36 IN OUT	N/A	Permit/Last inspection posted		
		D8986999500004250098R9980000000000000000		

Date S SOO	
Person in Charge (Signature)	
Inspector (Signature)	a Sucrey



Child Care Program Review

Home, Away From Home License No. 280)

Date \$1/8/2020

Facility Name MOTTE 1000 100 1 License No. 000 7 Date 0 1000
Yes No N/A  1.
Pass — License to be issued: Regular Probational Restricted Fail Follow-up within days Director Designee  Child Care Representative

# Child Care Licensure Playground Checklist

Center Name	Tome Dway Stom Home Inspection Date 8/18/2020
YES NO N/A	/ Date 0 //0 /200C
	Playground fence less than 3 ½" from surface. (Rule 1.11.9 (8), pg 48) In good repair, with no gaps? (Rule 1.11.9 (8), pg 48)
	2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 48)
□ □ □ 3. _/	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)
	AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47)
Ø □ 5.	No standing water present on playground or in/on playground equipment or walkways? (CPSC 2.4.2.2-5, pg 10)
6.	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 36)
0 0 0 7.	bidewarks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg. 15)
<b>9</b> 0 8.	twists/wires facing away from the playground area? (Rule 1.11.9 (5), pg. 47)
9.	Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPSC 3.4, 3.5, pg 15)
<b>L</b> 0 0 10.	Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 40)
0 0 11.	If swings are present, are S-hooks in good repair? If not, state deficiency
12.	If slide is present, is exit height/exit zone adequate? If not, state deficiency
□ □ <del>□</del> 13.	(CPSC5.3.6.4-5 pgs 34-35) Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2, pg 15)
□ □ 14.	Is age-appropriate equipment being yould 15 4 4 4 4 4 4 4 -
	Is age-appropriate equipment being used? If not, state which pieces are inappropriate
	Is playground area clean & free of hazards? If not, state deficiency.
	Is adequate shade present on the playground? (CPSC 2.1.1, pg 5)
a, 0 0 17.	Are concrete feetings by the last section of the playground? (CPSC 2.1.1, pg 3)
	Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 36)
\	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2.5.5)
Director	Licensing Official WOMOL Shoopey