Kindercare Learning Center Llc 15267 Dedeaux Rd 39503 228-832-3123 Lic. No.: 3629

Director: Tammy Keys

### Please sign the acknowledgment below and send back to your licensing official.

This letter is an acknowledgment from the Mississippi State Health Child Care Licensure Division to the person(s) who will be held responsible for any violations that may be found while conducting any type of inspection.

I realize that by signing this document that I am agreeing that all required documents that are needed for a temporary, mid-year, and renewal inspection for a license are in place at this time.

Director Signature

Date of Signature



PI

Form No. 281

# MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Facility Inspection

County Harrison	)		]	Date				
Facility Name Vindon	Care			License Number	3629	7		
Purpose Virtual T	Renewa	<u>O</u> c	Capacity_	99				
All Items In Red Are Critical Qualified director present Proper staff to child ratio present	In Out CO	OS N/A	Childre Evacua Menus	Items - Must be corrected by the corrected seems of the corrected se		Out	COS	N/A
Room and playground capacity met Center capacity met License/complaint visible Certified food manager			Walls,	ng and Grounds ceilings, floors, toys, equipn nd in good repair	nent			
Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning		] [	Heating Ventila Glass a Telepho	g approved g/cooling approved tion adequate approved and shielded one on premises, available,	A CONTRACT			
Waste water system approved and functioning Food service approved			Electric Large a	actioning cal outlets protected appliances located properly and toilets working properly				
Possible Monetary Penalty  1	Monetary Per		Hot wa exceed Childre	ter at all sinks, not to				
2.       3.	\$\$ \$		nutritional guidelines, if present Exits, doors and fastening devices single action approved and in good working order					
5	\$ \$		Exits u	nobstructed ed smoke detectors, carbon ide monitors, fire extinguish	ers			
1. Fours 9	ff Name		and the in good	rmometers placed properly a l working order d kits stocked and easily acc	and			
2. SA / 9 / 3. Intents / 4 / 4. Ones / 7 /			Playgro	ound area clean, shaded, well and equipped and fence in	1			
5. Twos/ 9/			Playgro	ound equipment meets stand	ards 🗂			
6. Three's/7			Pool ar maintai	ea clean, fenced, and adequanted	itely			•
Center Director/Individual Vir	tual Fr	mpp.	number (numbe	changing stations adequate and each fully supplied for			uh Q	7

12-10-08

White Copy - Facility File

Mississippi State Department of Health

Yellow Copy - Facility Operator



Child Care Program Review

Yes No N/A  1.	racinty Name	License No	d 9 Date // 79 0000
License to be issued: A Regular Probational Restricted  Fail Follow-up within days  Hittelal Theorem	Policies and proce  Proof of Accident/ insurance is in effet  Approved arrival a  Letter of suitability  Attendance record  Current alphabetical Current staff roster  Monthly records or  Medication records  Monthly records or  Medication records  Children records  Reports of serious  Communicable di  Age appropriate process  Required toys present  Required toys present  Required toys present  Reports of serious  Required toys present  Required toys present  Required toys present  Appropriate discip  Appropriate trans  Infant feeding sche	Liability Insurance or documentation that parent heet {Rule 1.4.1 (i) & (j)} and departure procedures {Rule 1.4.1 (2)} by for staff {Rule 1.5.2 & Rule 1.6.4 (1) (f)} ls for children and staff {Rule 1.6.3 (1)} ls for children and staff {Rule 1.6.3 (1)} ls for children and staff {Rule 1.6.3 (1)} ls for children and staff {Rule 1.6.3 (5)} ls for children (includes date of birth) {Rule 1.6.4 (includes date of birth) {Rule 1.6.5 (f) fire/disaster drills {Rule 1.6.3 (5)} ls dwith date, time, signature for 90 days {Rule 1.6.4 (attach employee's records form) {Rule 1.6.4 (attach employee's records form) {Rule 1.6.4 (attach children's records form) {Rule 1.6.7 (attach children's records form) {Rule 1.7.1 (attach children's records form) {Rule 1.7.3 (attach children's records form) {Ru	e 1.6.3 (2)} .3 (3)} .6.3 (6)} ule 1.7.4} ule 1.8.1 (4) & (5)} oter 9}
Aississippi State Department of Health  Revised 12 10 12  Revised 12 10 12	License to be issued: Regular Fail Follow-up within days	Probational Restricted  White Director Designee	Child Care Representative

White Copy - Facility File Yellow Copy - Operator

Revised 12-19-13

Form 289



## Corrective Action Required: Yes No Corrections required by (Date)

Food Es	tablishment Inspec	tion Re	eport	
Establishment		Time in		
hinder care				
Address	City/State Zi	р	Telephone	
15267 Dedeaux Ra. G	sulfprint, MS	1	228 -832-	3/23
License/Permit#		rmit Holder		Risk Level
3629	b	nowle	age Universe	2
Circle designated compliance status (IN, OUT, N/O, N/A) for $IN = in$ compliance $OUT = not$ in compliance $N/O = not$ observed in the complex of the compl	For each numbered item erved N/A = not applicable	COS = co	Mark "X" in appropriate box for rected on-site during inspection	r COS and R R = repeat violation

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

**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
compliance Statu	Supervision	cos	L
I IN OUT	Person in charge present, demonstrates knowledge, and		
	performs duties		
2 IN OUT N/A	Manager certification		
	Employee Health		
3 IN OUT	Management awareness; policy present		
4 IN OUT	Proper use of reporting, restriction & exclusion		
0	Good Hygienic Practices		
5 IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		
6 IN OUT (N/O)	No discharge from eyes, nose, and mouth		
	Preventing Contamination by Hands		
7 IN OUT NO	Hands clean and properly washed		
8 IN OUT N/A N/O	No bare hand contact with ready-to-eat foods	9	Г
9 IN OUT	Adequate handwashing facilities supplied & accessible		
0	Approved Source	802.E	
0 IN OUT	Food obtained from approved source	103-1	
1 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 INOUT N/A	Food separated and protected		
5 IN OUT N/A	Food - contact surfaces: cleaned & sanitized		
	At the last of the		
	- American Inc.		
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 N/O	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		
INOUT N/A	Proper cold holding temperatures		
2 IN OUT N/A N/O	Proper date marking and disposition		_
	1		

	Compliance Status			
		Consumer Advisory	7.4	-
24	IN OUT N/A	Consumer advisory provided for raw or undercooked foods		
		Highly Susceptible Populations	in the same	11
25	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
		Chemical		
26	IN OUT (N/A)	Food additives: approved and properly used		
27	IN OUT	Toxic substances properly identified, stored, used	N-8	
		Conformance with Approved Procedures		-
28	IN OUT NA	Compliance with variance, specialized process, and HACCP plan		
29	IN OUT NA	Risk control plan as required		
		Other Critical Factors		
		tative measures to control the introduction ogens, chemicals and physical objects ods.		
30/	ÎN OUT	Water and ice from approved source	Y	
31	IN OUT	Insects, rodents, and animals not present		
32	OUT N/A	Hot and cold water available; adequate pressure		
33	NOUT N/A	Plumbing installed; proper backflow devices		
34	NOUT N/A	Sewage and waste water properly disposed		
35	INOUT	Toilet facilities: properly constructed, supplied	8	
36	IN OUT N/A	Permit/Last inspection posted		

Date 7-14	4-2020
Person in Charge (Sign	ature) VI PHUAL IMP
Inspector (Signature)	amanda K. Si

### Child Care Licensure Playground Checklist

Cen	ter N	ame	MI	nder Care Inspection Date 7-14-40
YES	NO	N/A	1.	Playground fence less than 3 1/2" from surface. (Rule 1.11.9 (8), pg 48) In good repair,
ne dominina mianta anglomore, p	~			with no gaps? (Rule 1.11.9 (8), pg 48)
4			2.	2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg. 48)
8			3.	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)
U			4.	AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47)
A			5.	No standing water present on playground or in/on playground equipment or walkways? (CPSC 2.4.2.2-5, pg 10)
P			6.	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 36)
Q-			7.	Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 15)
8			8.	All bolts on equipment & fence <2 threads beyond the nut? Are all bolts and fencing twists/wires facing away from the playground area? (Rule 1.11.9 (5), pg 47)
-8			9.	Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPSC 3.4, 3.5, pg 15)
·BT			10.	Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 40)
		Ü	11.	If swings are present, are S-hooks in good repair? If not, state deficiency  (CPSC 3.2, pg13)
J			12.	If slide is present, is exit height/exit zone adequate? If not, state deficiency  (CPSC5.3.6.4-5 pgs 34-35)
		-0	13.	Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2, pg 15)
			14.	Is age-appropriate equipment being used? If not, state which pieces are inappropriate  (Rule 1.10.2, pg 36)
-ET			15.	Is playground area clean & free of hazards? If not, state deficiency.  (Rule 1.11.11 (1), pg 49)
-			16.	Is adequate shade present on the playground? (CPSC 2.1.1, pg 5)
P			17.	Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 36)
4			18.	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2.5.5)
Direct	or \	/1	Nu	al Trop. Licensing Official Manual Control