



MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Facility Inspection

County <u>Madison</u>	Date <u>8/7/2020</u>
Facility Name <u>Kids Are Kids Too</u>	License Number <u>7454</u>
Purpose <u>Virtual Renewal Inspection</u>	Capacity <u>114</u>

All Items In Red Are Critical

	In/	Out	COS	N/A
Qualified director present	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Proper staff to child ratio present	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Room and playground capacity met	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Center capacity met	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
License/complaint visible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Certified food manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Sanitation Approved

Garbage and garbage bins maintained	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Vector control maintained	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Water system approved and functioning	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Waste water system approved and functioning	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food service approved	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Possible Monetary Penalty

	Monetary Penalty
1. _____	\$ _____
2. _____	\$ _____
3. _____	\$ _____
4. _____	\$ _____
5. _____	\$ _____

	Age/Child/Staff Name
1.	Infants 131 Caregiver #1
2.	3-4yrs 151 Caregiver #2
3.	Schoolage 161 Caregiver #3
4.	
5.	
6.	
7.	

Other Items - Must be corrected	In	Out	COS	N/A
Children's belongings separated/stored	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Evacuation plans posted	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Menus posted and served	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Plan of activities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Building and Grounds

Walls, ceilings, floors, toys, equipment clean and in good repair	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lighting approved	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Heating/cooling approved *	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Ventilation adequate	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Glass approved and shielded	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Telephone on premises, available, and functioning	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Electrical outlets protected	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Large appliances located properly	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sinks and toilets working properly	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Hot water at all sinks, not to exceed 120° *	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Children barred from kitchen	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Vending machine snacks meet nutritional guidelines, if present	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Exits, doors and fastening devices single action approved and in good working order	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Exits unobstructed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Required smoke detectors, carbon monoxide monitors, fire extinguishers and thermometers placed properly and in good working order	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
First aid kits stocked and easily accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Playground area clean, shaded, well drained and equipped and fence in good repair	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Playground equipment meets standards	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Pool area clean, fenced, and adequately maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Diaper changing stations adequate in number and each fully supplied (number <u>2</u>)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Center Director/Individual See MSDH Renewal Letter Child Care Representative (Signature)



MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Encounter

District 5Date 8/7/2020

Name	<u>Kids Are Kids Too</u>	License No.	<u>45CEPFSWA-7454</u>
Address	<u>727 Rice Rd. Ridgeland, MS 39157</u>		
	Center/Organization/Individual		
Purpose	<u>Virtual Renewal Inspection</u>	Director	<u>Lutaya Stewart, Chandrea Cage</u>
Mileage Start		Mileage End	
County	<u>Madison</u>	Telephone No.	<u>769-300-2457, 601-213-6572</u>
Time In	<u>8:30am</u>	Time Out	<u>9:00am</u>
		Total Time	

Findings/Comments The purpose of this meeting is to conduct a virtual renewal inspection via Zoom. The facility owner, Lutaya Stewart was present. The following observations were made:

- No critical violations were observed regarding the facility building and grounds. Per. Ms. Stewart, the facility is only utilizing 3 classrooms due to the current enrollment of 15 children.
- No critical violations were observed regarding the facility Kitchen area. Please note, per facility owner, all infant formula is stored in the Kitchen refrigerator on a designated shelf. Per Ms. Stewart a refrigerator will be obtained for the infant room.
- Technical assistance was provided regarding the MSDH records checklist.
- Renewal pending the receipt of all requested documentation.
- All facility records are in compliance with the MSDH Records Checklist, per the facility director.

Class I and II violations may result in a monetary penalty. Repeated violations may result in the doubling of a monetary penalty, suspension, or revocation of the license.

See MSDH Renewal Letter
Center Director/Designee/Individual

Child Care Representative

White Copy - Facility File
Yellow Copy - Operator



Food Establishment Inspection Report

Establishment Kids Are Kids Too		Time in 8:30am Zoom	
Address 727 Rice Rd.	City/State Hidgeland, MS	Zip 39157	Telephone 769-300-2457
License/Permit# 45CEPFSA WA - 7454		Permit Holder Lutaya Stewart	Risk Level 2

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

Mark "X" in appropriate box for COS and R
COS = corrected on-site during inspection 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 Status		COS	R
Supervision			
1 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT	Person in charge present, demonstrates knowledge, and performs duties		
2 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT N/A	Manager certification		
Employee Health			
3 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT	Management awareness; policy present		
4 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT	Proper use of reporting, restriction & exclusion		
Good Hygienic Practices			
5 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/O	Proper eating, tasting, drinking, or tobacco use		
6 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/O	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
7 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/O	Hands clean and properly washed		
8 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O	No bare hand contact with ready-to-eat foods		
9 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT	Adequate handwashing facilities supplied & accessible		
Approved Source			
10 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT	Food obtained from approved source		
11 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O	Food received at proper temperature		
12 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT	Food in good condition, safe, and unadulterated		
13 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O	Required records available: shellstock tags, parasite destruction		
Protection from Contamination			
14 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A	Food separated and protected		
15 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A	Food - contact surfaces: cleaned & sanitized		
16 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Potentially Hazardous Food (TCS food)			
17 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O	Proper cooking time and temperatures		
18 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O	Proper reheating procedures for hot holding		
19 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O	Proper cooling time and temperature		
20 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O	Proper hot holding temperatures		
21 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A	Proper cold holding temperatures		
22 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O	Proper date marking and disposition		
23 <input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O	Time as a public health control: procedure & records		

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

Date	8/7/2020
Person in Charge (Signature)	See 'MSD# Renewal Letter'
Inspector (Signature)	[Signature]

Letter grade "A" rec'd

Child Care Licensure Playground Checklist

Center Name Kids Are Kids Too # 7454

Inspection Date 01/17/2020

YES NO N/A

- ☒ ☐ ☐ 1. Playground fence less than 3 1/2" from surface. (Rule 1.11.9 (8), pg 60) In good repair, with no gaps? (Rule 1.11.9 (8), pg 60)
- ☒ ☐ ☐ 2. 2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 60)
- ☒ ☐ ☐ 3. Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg 9-10 & 4.3)
- ☒ ☐ ☐ 4. AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 59)
- ☒ ☐ ☐ 5. No standing water present on playground or in/on playground equipment or walkways? (CPSC 2.4.2.2(5), pg 10 & Rule 1.11.11 (4), pg 61)
- ☒ ☐ ☐ 6. Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 46)
- ☒ ☐ ☐ 7. Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 16-17)
- ☒ ☐ ☐ 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 59)
- ☒ ☐ ☐ 9. Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPSC 3.4, 3.5, pg 16)
- ☐ ☐ ☐ 10. Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 41)
- ☐ ☐ ☒ 11. If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3.2, pg 2.5.2, pg 1 & 5.3.8.1, pg 3)
- ☒ ☐ ☐ 12. If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC 5.3.6.4-5 pgs 3)
- ☐ ☐ ☒ 13. Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2 & CPSC 5.3.7. pg 36-37)
- ☒ ☐ ☐ 14. Is age-appropriate equipment being used? If not, state which pieces are inappropriate (Rule 1.10.2, & CPSC 2.2.6, pg 4)
- ☒ ☐ ☐ 15. Is playground area clean & free of hazards? If not, state deficiency. (Rule 1.11.11 (1), pg 61)
- ☒ ☐ ☐ 16. Is adequate shade present on the playground? (Rule 1.11.9 (7), pg 60 & CPSC 2.1.1, pg 4)
- ☒ ☐ ☐ 17. Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 4 & CPSC 3.6, pg 16-17)
- ☒ ☐ ☐ 18. Is wood smooth? Documentation provided that wood has been properly treated. (Rule 2.5.5, pg 15)

Director See the MSDH Renewal Letter

Licensing Official [Signature]