

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Facility Inspection

County Omor	Learning Ladder 516 Mitchell Ave. Purvis, MS 3	10.23.20)		
	769-456-7688 Lic. No.:37CCF	7-30A-1332			
Facility Name	Director: AMY FOWLER	se Number			
Purpose Temp to Reg	Sup	42			
All Items In Red Are Critical Qualified director present Proper staff to child ratio present	In Out COS N/A	Other Items - Must be corrected Children's belongings separated/stored Evacuation plans posted Menus posted and served Plan of activities		COS	N/A
Room and playground capacity met Center capacity met License/complaint visible		Building and Grounds Walls, ceilings, floors, toys, equipment clean and in good repair			
Certified food manager 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, and functioning			
Waste water system approved and functioning Food service approved		Electrical outlets protected Large appliances located properly Sinks and toilets working properly			
Possible Monetary Penalty 1	Monetary Penalty	Hot water at all sinks, not to exceed 120° Children barred from kitchen			
2. 3.		Vending machine snacks meet nutritional guidelines, if present Exits, doors and fastening devices single action approved and in good			
4.		working order			
5	\$	Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers			
Age/Child/St	<u>ad</u>	and thermometers placed properly and in good working order			
1. 1 3 - 5 -		First aid kits stocked and easily accessi	ble \Bigg 📋		
2. 3. 2 infant - 3 - 4.		Playground area clean, shaded, well drained and equipped and fence in good repair	i e o		
5.		Playground equipment meets standards			
6.		Pool area clean, fenced, and adequately maintained			1
7.		Diaper changing stations adequate in number and each fully supplied (number)		П	
Center Director/Individual		Child Care Representative	mu	WB.	onla
Center Director/marvioual		_ Cillia Care Representative			



Child Care Encounter

District	Date_	0.25,20
Name	Learning Ladder 516 Mitchell Ave. Purvis, MS 39475 769-456-7688 Lic. No.:37CCPFSOA-7532 Director: AMY FOWLER	
Purpose Temp to Raylar Virtual		
Mileage Start	Mileage End	
	Telephone No	
Time In_\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	1:48 Total Time	-
	np to regular inspect	
No deficiencies	observed.	
Lorea	it 506;	
		,
*		
		* ************************************
•		
	White Copyellow	py - Facility File py - Operator

Center Director/Designee/Individual

Child Care Representative

Learning Ladder 516 Mitchell Ave. Purvis, MS 39475 769-456-7688 Lic. No.:37CCPFSOA-7532 MISSISSIPPI STATE DEPARTMENT OF HEALTH

Director: AMY FOWLER

hild Care Program Review

Facility Name	License No.	Date 10.23,20
Yes No N/A 1.	res (Parent's Handbook) {Rule 1.4.1} bility Insurance or documentation that parent hat {Rule 1.4.1 (i) & (j)} departure procedures {Rule 1.4.1 (2)} or staff {Rule 1.5.2 & Rule 1.6.4 (1) (f)} or children and staff {Rule 1.6.3 (1)} roster of children (includes date of birth) {Rule includes date of birth & date of hire) {Rule 1.6.3 (5)} or children and Staff {Rule 1.6.3 (5)} or Children and Staff {Rule 1.6.3 (8)} stach employee's records form) {Rule 1.6.4}	1.6.3 (2)} (3.3) (5.3 (6)} (le 1.7.4) (le 1.8.1 (4) & (5)} (rer 9)
Comments/Recommendations Pass – License to be issued: Regular Fail Follow-up within days	□ Probational □ Restricted □ Director □ Designee	Shauha Benna Child Care Representative

Food Service Facility Inspection Results

Learning Ladder 516 Mitchell Ave. Purvis, MS 39475 769-456-7688 Lic. No.:37CCPFSOA-7532 PIMS ID Facility Naı Date Director: AMY FOWLER 10.23.21 **CRITICAL VIOLATIONS CORRECTION PLAN AND SCHEDULE** No critical violations 11 PLEODING JOHNS lummys Certified Manager □ 92020 Scheduled 92010 Permit No Charge exp March 2025 92015 Permit 1 ☐ 92030 Followup \$30.00 ☐ 92040 Complaint ☐ 92011 Permit 2 \$100.00 ☐ 92050 Consultation ☐ 92012 Permit 3 \$150.00 92070 Plan Review/Const. ☐ 92013 Permit 4 \$200.00 ☐ 92080 No Inspection Facility Signature ☐ 92090 Restaurant Training Environmentalist Signature Permit Date Environmentalist Code enau White Copy - Facility Please Remit within 10 days to: Yellow Copy - PIMS Pink Copy- Environmentalist



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

	Food Establishment Insp	ecti	on Re	eport		
Establishment	Learning Ladder 516 Mitchell Ave. Purvis, MS 39475 769-456-7688 Lic. No.:37CCPFSOA-7532 Director: AMY FOWLER		Time in		200 .20.10	
Address				Telephone	ARTON TO STANK	
License/Permit#		Permit Holder		r	Risk Level	
	IN, OUT, N/O, N/A) for each numbered item iance N/O = not observed N/A = not applicable		COS = co	Mark "X" in appropriate	box for COS and R	

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
		Supervision		
1	MOUT	Person in charge present, demonstrates knowledge, and performs duties	7	
2	IN OUT N/A	Manager certification		
		Employee Health		
3	IN OUT	Management awareness; policy present	7	
4	N OUT	Proper use of reporting, restriction & exclusion		
		Good Hygienic Practices		
5	IN OUT NO	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 N/O	Hands clean and properly washed		
8	IN OUT N/A N#O	No bare hand contact with ready-to-eat foods		
9	INOUT	Adequate handwashing facilities supplied & accessible		
		Approved Source		
10.	NOUT	Food obtained from approved source		
11	IN OUT MA N/O	Food received at proper temperature		
12	NOUT	Food in good condition, safe, and unadulterated		
13	IN OUT WA N/O	Required records available: shellstock tags, parasite destruction		
		Protection from Contamination		
4	JN OUT N/A	Food separated and protected		
5	NOUT N/A	Food - contact surfaces: cleaned & sanitized		
	1			
16	IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
a .		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 MO	Proper cooling time and temperature		
0.	IN OUT N/A N/O	Proper hot holding temperatures		
1	IN OUT NA	Proper cold holding temperatures		
2	IN OUT N/A N/O	Proper date marking and disposition		
3	IN OUT M/A N/O	Time as a public health control: procedure & records		

Compliance Status			COS	R	
			Consumer Advisory		
24	IN OUT	N/A	Consumer advisory provided for raw or undercooked foods		
			Highly Susceptible Populations		
25	IN OUT	N/A	Pasteurized foods used; prohibited foods not offered		
			Chemical		
26	IN OUT	NIA	Food additives: approved and properly used		
27	INOUT		Toxic substances properly identified, stored, used		
	· Verille		Conformance with Approved Procedures		
28	IN OUT	NHA	Compliance with variance, specialized process, and HACCP plan		
29	IN OUT	N/A	Risk control plan as required		
			Other Critical Factors		
			ative measures to control the introduction ogens, chemicals and physical objects ds.		
30	IN OUT	110	Water and ice from approved source		-
31	IN OUT		Insects, rodents, and animals not present		
32	#N OUT	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	IN OUT		Toilet facilities: properly constructed, supplied		
36	IN OUT	N/A	Permit/Last inspection posted		

Date 10.23.20	
Person in Charge (Signature)	
Inspector (Signature) Many the Dennis	

Learning Ladder 516 Mitchell Ave. Purvis, MS 39475

Inspection Date 10.23.20 769-456-7688 Lic. No.:37CCPFSOA-7532 Center Name ___ Director: AMY FOWLER

YES D	40 _	NA O	<u>.</u> .	Playground fence less than 3 47 from surface. (Rule 1.11.9 (3), pg 48) in good repair. with no gaps? (Rule 1.11.9 (8), pg 43)
		J	2.	I an transportation with one being remote from the bunding, the states
			3.	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)
			· · · ·	AC units, high-voltage cabling/wires inaccessible? (Rule I.11.9 (5), pg 47)
		口	5.	No standing water present on playground or in/on playground equipment of Mank vay.
			ó.	- a - i - rood renair? (none broken/deletiotating) (1688) 111012 (3) 25
			7.	in a military military manager (no tito distance) (C1 00 110, po - 1)
			3.	All bolts on equipment & fence <2 threads beyond me nat. Ale an botto and bolts on equipment & fence <2 threads beyond me nat. Ale an botto and bo
J	口		9.	Tree limbs at least 7st. above play surfaces? Is letter tree or brush overgoon.
			10.	Are use zones adequate? If not, where are they madequater (or be start as
			12.	If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3.2. p.
□			12.	Eslice is present is each heightfeath zone adequate? If not, some deficiency (CPSCL 3.6.4-5 pgs 3
		1	13.	A Tools of 6 ft apart? (ASTM 9.5.1.2, pg 1)
			14,	Is age-appropriate equipment being used? If not, state which pieces are inappropriate [Rule 1.10.2.]
7			15.	Is playground area clean & free of hazards? If not, state deficiency. [Rule 1.11.11 (1).]
6			16.	Is adequate shade present on the playground? (CPSC 2.1.1. pg 5)
1		\Box	17.	Are concrete footings located at least 6" beneath the surface? (Rule 1.10.3 (2), pg)
7	=	Image: Control of the	13.	Is wood smooth? Documentation provided that wood has been properly treated. (C)
Directi	ייר			Licensing Official Moneth Ogh

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

This letter is an acknowledgement 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, Amy Fowler (name), serve in the capacity of owner, director, or director designee of Learning Lader (center name). I acknowledge that I was instructed to review my records and building to assure that all documents are current and up-to-date and that the facility is free of hazards.

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