

Child Care Facility Inspection

County TOO COST	Date 6 20 2020
Facility Name Turnjia's Little Ones	License Number 6516
Purpose Renewal (vivtual) Cap	pacity_4
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 U U U U U U U U U U U U U U U U U U U
Proper staff to child ratio present 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
Sanitation Approved Garbage and garbage bins maintained Vector control maintained	Lighting approved Heating/cooling approved Ventilation adequate Glass approved and shielded Talanhara on provinces available
Water system approved and functioning Waste water system approved	Telephone on premises, available, and functioning
and functioning Food service approved Possible Monetary Penalty	Electrical outlets protected Large appliances located properly Sinks and toilets working properly
Monetary Penalty 1\$	Hot water at all sinks, not to exceed 120° Children barred from kitchen Vending machine snacks meet
2. \$ 3. \$	nutritional guidelines, if present Exits, doors and fastening devices single action approved and in good
4	working order
Age/Child/Staff Name 1. Infants - 5 -	Required smoke detectors, carbon monoxide monitors, fire extinguishers and thermometers placed properly and in good working order
2. 3 chr - 10	First aid kits stocked and easily accessible
3. 2 yr 6. 4. 4 yr 10	Playground area clean, shaded, well drained and equipped and fence in good repair
5.	Playground equipment meets standards
6. 7.	Pool area clean, fenced, and adequately maintained
Center Director/Individual Virtual inspection	Diaper changing stations adequate in number and each fully supplied (number) Child Care Representative

Form No. 287



District	8			are Lincounter		
					Date	8 20 2020
Name_	Tunjias L	ittle One'		License No	18CCPF - 69	576
	104 N	39th A	ve, Hatti	solurg ganization/Individual		
Purpose	Renewal	(virtual		Director_Tunji	a Felts	
Mileage	Start			Mileage End		
County_	Forest			Telephone No. 601	336-8435	
			me Out		otal Time	
No	deficier	rcies ob	served d	tual inspec assist ishur uring the	ing the i	rispection.
race	lity h	ias Sub	emitted	all veguer	ed Jenewal	document
-		-				
Virtu Center Di	al in Special Contraction (Designer)	Individual	Child Cara	a My	White Cop Yellow Cop	y - Facility File y - Operator

Revised 6-24-09

Mississippi State Department of Health



Child Care Program Review

Child Development Contr. License No. 6516 Date 8/20/2020						
Yes No N/A 1. Policies and procedures (Parent's Handbook) {Rule 1.4.1} 2. Proof of Accident/Liability Insurance or documentation that parent has been notified that no insurance is in effect (Pule 1.4.1 (i) & (i))						
Proof of Accident/Liability Insurance or documentation that parent has been notified that no insurance is in effect {Rule 1.4.1 (i) & (j)} Approved arrival and departure procedures {Rule 1.4.1 (2)} Letter of suitability for staff {Rule 1.5.2 & Rule 1.6.4 (1) (ft)} Attendance records for children and staff {Rule 1.6.3 (1)} Current alphabetical roster of children (includes date of birth) {Rule 1.6.3 (2)} Current staff roster (includes date of birth & date of hire) {Rule 1.6.3 (3)} Monthly records of fire/disaster drills {Rule 1.6.3 (5)} Medication record with date, time, signature for 90 days {Rule 1.6.3 (6)} Immunization Records for Children and Staff {Rule 1.6.3 (8)} Personnel records (attach employee's records form) {Rule 1.6.4} Volunteer records {Rule 1.6.5 & Rule 1.6.6} Children records (attach children's records form) {Rule 1.6.7} Reports of serious occurences made as required {Rule 1.7.1} Communicable diseases reported as required {Rule 1.7.3} Daily written reports provided to parents for infants and toddlers {Rule 1.7.4} Staff present who hold valid CPR and First Aid Certification {Rule 1.8.1 (4) & (5)} Age appropriate program of activities posted in each room {Subchapter 9} Required toys present in infant room {Rule 1.10.1 (2)} Required toys present in toddler room {Rule 1.10.1 (3)} Required toys present in toddler room {Rule 1.10.1 (4)} Licensed pest control contractor {Rule 1.11.14} Pets present (proof of immunization as required, signed by veterinarian) {Rule 1.12.6}						
25. Appropriate transportation policy followed {Subchapter 15} 26. Linfant feeding schedules posted (Appendix C, VII)						
Comments/Recommendations						
Pass – License to be issued: Regular Probational Restricted Fail Follow-up within days Virtual Inspection Designee Child Care Representative						

Child Care Licensure Playground Checklist

Ce	nter	Name	TU	Inspection Date 8/20 2000
AE	S NO	O N/A	1.	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)
A			2.	2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg. 48)
D	Ö		3.	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)
Q			4.	AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47)
P			5.	No standing water present on playground or in/on playground equipment or walkways? (CPSC 2.4.2.2-5, pg 10)
7			6.	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 36)
7			7.	Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 15)
Z			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)
Z			9.	Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPSC
コ		A	10.	Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 40)
J		闰	11.	If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3.2, pgl3)
]		A	12.	If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC 5.3.6.4-5 pgs 34-35)
]		D	13.	Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2, pg 15)
1			14.	Is age-appropriate equipment being used? If not, state which pieces are inappropriate (Rule 1.10.2, pg 36)
X			15.	Is playground area clean & free of hazards? If not, state deficiency. (Rule 1.11.11 (1), pg 49)
X			16.	Is adequate shade present on the playground? (CPSC 2.1.1, pg 5)
1			17.	Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 36)
1			18.	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC
				2 5 5)
rect	or \	irtu	al	Inspection Licensing Official Jimia Melys
				v v



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

Fo	od Establishment Insp	pectio	n Rep	ort
Establishment The state of the	Child Day Contra		Time in	
Tunjia's Little Ones Address 104 N 39th Ave	Child Dev. Cntr. City/State HattieSburg, MS	Zip 394		lephone 001-3310-8435
License/Permit#	Thermodesia).	Perm	it Holder	Risk Level
			M	ork "Y" in appropriate box for COS and R

 $\label{eq:compliance} \begin{array}{ll} Circle \ designated \ compliance \ status \ (IN, OUT, N/O, N/A) \ for each numbered \ item \\ IN = in \ compliance \ OUT = not \ in \ compliance \ N/O = not \ observed \ N/A = not \ applicable \end{array}$

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		Ī
1	INOUT	Person in charge present, demonstrates knowledge, and performs duties		
2	JN OUT N/A	Manager certification		
1		Employee Health		_
3	TUON	Management awareness; policy present		
4	TUO IN	Proper use of reporting, restriction & exclusion		
		Good Hygienic Practices		
5	IN OUT NO	Proper eating, tasting, drinking, or tobacco use		
6	IN OUT NO	No discharge from eyes, nose, and mouth		
		Preventing Contamination by Hands		_
7	IN OUT NO	Hands clean and properly washed		L
8	IN OUT N/A N/O	No bare hand contact with ready-to-eat foods		\perp
9	IN OUT	Adequate handwashing facilities supplied & accessible		
		Approved Source		
10	IN OUT	Food obtained from approved source		
11	IN OUT N/A N/O	Food received at proper temperature		
12	TUOM	Food in good condition, safe, and unadulterated		1
13	IN OUT NA N/O	Required records available: shellstock tags, parasite destruction		
		Protection from Contamination		_
14	JN OUT N/A	Food separated and protected		
15	IN OUT N/A	Food - contact surfaces: cleaned & sanitized		
		CONTROL AND THE SECOND		
_		/		
16	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
1		Potentially Hazardous Food (TCS food)		
17	IN OUT N/A N/Ø	Proper cooking time and temperatures		\perp
18	IN OUT N/A N/O	Proper reheating procedures for hot holding		1
19	IN OUT N/A N/O	Proper cooling time and temperature		
20	, ,	Proper hot holding temperatures		1
2		Proper cold holding temperatures		
2:	2 IN OUT N/A N/O	Proper date marking and disposition		
2	3 IN OUT N/A N/O	Time as a public health control: procedure & records	-	

Compliance Status		COS	R
Consumer Advisory			_
24 IN OUT NA	Consumer advisory provided for raw or undercooked foods		
	Highly Susceptible Populations	L 335 B	
25 IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
	Chemical		_
26 IN OUT NA Food additives: approved and properly used		L	
27 IN OUT	Toxic substances properly identified, stored, used		
	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		
No.	Other Critical Factors		
	ntative measures to control the introduction nogens, chemicals and physical objects pods.		
30 -IN OUT	Water and ice from approved source		-
31 IN OUT Insects, rodents, and animals not present			
32 IN 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		1
36 NOUT N/A Permit/Last inspection posted			

Date 8 20 2020	DEFECT DESTRUCTION
Person in Charge (Signature) Victuo	al inspection
Inspector (Signature)	np

COS R