

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Facility Inspection

County_Hinds	County Hinds Date 07/01/8080				
Facility Name True Wo	rahip	License Number 69	68		
Purpose Virtual Rona	الص	Capacity 30			
All Items In Red Are Critical Qualified director present Proper staff to child ratio present Room and playground capacity met Center capacity met License/complaint visible Certified food manager	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 Building and Grounds Walls, ceilings, floors, toys, equipment clean and in good repair Lighting approved	In Out	cos	N/A
Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning Waste water system approved		Heating/cooling approved Ventilation adequate Glass approved and shielded Telephone on premises, available, and functioning			
and functioning Food service approved Possible Monetary Penalty 1	Monetary Penalty	Electrical outlets protected Large appliances located properly Sinks and toilets working properly Hot water at all sinks, not to exceed 120° Children barred from kitchen		000 00	000 00
3.	\$	Vending machine snacks meet nutritional guidelines, if present Exits, doors and fastening devices single action approved and in good working order			
5. Age/Child/Staf	\$	Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers and thermometers placed properly and			
1. No children were	present	in good working order First aid kits stocked and easily accessible			
3.		Playground area clean, shaded, well drained and equipped and fence in good repair			
5,		Playground equipment meets standards			
6. 7.	. 0	Pool area clean, fenced, and adequately maintained Diaper changing stations adequate in number and each fully supplied (number)			4
Center Director/Individual	tual Koneu	Child Care Representative		al	con

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



MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Encounter

District 5
Name True Worship Ministry Enrichment License No. 6962 Address 5019 Clinton Blvd Sochson MS 39809 Center/Organization/Individual
Purpose Virtual Prenewal Inspection Director Vivett Anderson
Mileage Start Mileage End Mileage End
County Hinds Telephone No. 601-259-8791
Time In 10:30 an Total Time Total Time Total Time
interacted with the tacility director lowner MB. Anderson.
During this inspection the licensing official was able to virtually see the facility's building and Grounds
No children were present during this inspection due to the center being closed for Independence Bloy.
Technical Assistance was given on the tollowing: Labeling and Dating all open items in the tocilly tridge. Planged thermometer in the tacility treezer
No critical violations were found during this virtual
the facility director has submitted all required
Destinated violations may result in a monetary penalty. Repeated violations may result in the doubling of a monetary penalty, suspension for revocation one the license.
VII (Q)
Center Director/Designee/Individual Child Care Representative White Copy - Facility File Yellow Copy - Operator



Child Care Program Review

	les,	No	N/A	
	3,			Policies and procedures (Parent's Handbook) {Rule 1.4.1}
	4			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)}
	2	0		Letter of suitability for staff {Rule 1.5.2 & Rule 1.6.4 (1) (f)}
	1	0	0	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)}
	1			Current staff roster (includes date of birth & date of hire) {Rule 1.6.3 (2)}
	B		0	Monthly records of fire/disaster drills {Rule 1.6.3 (5)}
			H	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}
	0.	ū	9	Volunteer records {Rule 1.6.5 & Rule 1.6.6}
		0		Children records (attach children's records form) {Rule 1.6.7}
	3			Reports of serious occurences made as required {Rule 1.7.1}
	2			Communicable diseases reported as required (Rule 1.7.3)
		0		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}
			B	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 preschool room {Rule 1.10.1 (4)} Licensed pest control contractor {Rule 1.11.14}
		ā		Pets present (proof of immunization as required, signed by veterinarian) {Rule 1.12.6}
	-			Appropriate discipline policy followed {Subchapter 14}
				Appropriate transportation policy followed {Subchapter 15}
[7		4	Infant feeding schedules posted (Appendix C, VII)
n	ıme	nts/	Rec	ommendations



Corrective Action Required: Yes Corrections required by (Date) _

	0
	No
1/	10
14	

Food Establishment Ins	pection Report	art 1. Risk Fed
Establishment	Time in	
True Worship Ministry Enrichment	Acquipmouse >	11.101-S 11.501-S
Address City/State	Zip	2791
5019 Clinton Blvd Jachson MB	Permit Holder	Risk Level
God	Vivett Anderson	$\mathbb{I}_{\mathcal{A}}$

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.

1	Compliance Stat	us	COS	R
1		Supervision		1
1	NOUT	Person in charge present, demonstrates knowledge, and performs duties	1	18
1	OUT N/A	Manager certification	/1	
		Employee Health	Janes.	polyte-
3	MAPUT	Management awareness; policy present	1000	
4	IN OUT	Proper use of reporting, restriction & exclusion	Will.	
-		Good Hygienic Practices		
5	IN OUT (VO)	Proper eating, tasting, drinking, or tobacco use		
6	IN OUT (N/O)	No discharge from eyes, nose, and mouth		
		Preventing Contamination by Hands	2354	
7	IN OUT (O)	Hands clean and properly washed	200 to X	
8	IN OUT N/A N/O	No bare hand contact with ready-to-eat foods	0011	
9	INOUT	Adequate handwashing facilities supplied & accessible	and I	
		Approved Source		
10	(IN)DUT	Food obtained from approved source		
1	IN OUT N/A N/O	Food received at proper temperature		
2	INDUT	Food in good condition, safe, and unadulterated	tax Ti	
3	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction		
		Protection from Contamination	0.8/753	
4	INOUT N/A	Food separated and protected		
5/	INOUT N/A	Food - contact surfaces: cleaned & sanitized		
-	9001	The Land Mary Annual Property of the Control of the	JE - 8	
		And the second of the second o		
6	NOUT	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		
20	IN OUT N/A IV/O	Proper hot holding temperatures		
21	IN OUT (N/A)	Proper cold holding temperatures		
22	IN OUT N/A (V/O	Proper date marking and disposition	-91 (4.0)	J.S.
23	IN OUT N/A N/O	Time as a public health control: procedure & records		10.

	Complian	nce Statu	IS words to the control of the Contr	n Mi	COS	R
			Consumer Advisory	II.IS	-3	
24	IN OUT	(A)	Consumer advisory provided for raw or undercooked foods	NI NA	9	
			Highly Susceptible Populations	ing t	PENCH	
25	IN OUT	(I/A)	Pasteurized foods used; prohibited foods not offered	01.12	£	29
1			Chemical	61.14	3-	
26	IN DUT	N/A	Food additives: approved and properly used	at te	8	
27	THOUT		Toxic substances properly identified, stored, used	11.10	8	
	9		Conformance with Approved Procedures	Er.50	3-5	
28	IN OUT	(N/A)	Compliance with variance, specialized process, an HACCP plan	02 br	3-5	
29	INOUT	(N/A)	Risk control plan as required		8	.0
	V		Other Critical Factors	ar.so	3-6	Yes
aceter Control		Prevent	tative measures to control the introduction	n		
		of path	ogens, chemicals and physical objects ods.			
30	(in out			17.50 51.50 81.50	LE LE PULLED	3
	-		ods.	02.12 02.12 11.13 04.11	E E E E E E E E E E E E E E E E E E E	3 13
31			Water and ice from approved source	02.11 02.12 02.12 04.12 04.13	2-4 1-5 1-7-11-11-11-11-11-11-11-11-11-11-11-11-	803
31	N OUT	into foo	water and ice from approved source Insects, rodents, and animals not present	02.12		3 3
33	N OUT	into foo	Water and ice from approved source Insects, rodents, and animals not present Hot and cold water available; adequate pressure	02.12		3 13
31 32 33 34	N OUT N OUT N OUT	N/A N/A	Mater and ice from approved source Insects, rodents, and animals not present Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices	02.12	N-8 N-1978 1 C	

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Date	07	01	808C		ial Coc	metn
Person in Cl	harge (Sig	gnature	Virtua	1 he	news	3/
Inspector (S		the	DED (Dell	on	15574
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Food Service Facility Inspection Results

T	Tacility Name, Address Yue Worship Ministry 2019 Clinton BIV 50	Enrichment CTR.	Date 07/01/2020
No Critical U	olations were uring this	CORRECTION PLAN	NAND SCHEDULE
☐ 92020 Scheduled ☐ 92030 Followup ☐ 92040 Complaint ☐ 92050 Consultation ☐ 92070 Plan Review/Const. ☐ 92080 No Inspection ☐ 92090 Restaurant Training	☐ 92010 Permit No Charge ☐ 92015 Permit 1 \$30.00 ☐ 92011 Permit 2 \$100.00 ☐ 92012 Permit 3 \$150.00 ☐ 92013 Permit 4 \$200.00	Facility Signature Virtual	Jummy Soke Licence Number 10 \(\beta 5 \) \(\square 083 \) Renewal
Permit Date Please Remit within 10 days to:	Environmentalist Code	Environmentalist Signature White Copy - Facility Yellow Copy - PIMS Pink Copy- Environmentalist	hereug/ > Ollon

Child Care Licensure Playground Checklist

Center 1	Name	Tr	rue Worship	Inspection Date 07/01/80/80
YES NO	O N/A			
		1.	Playground fence less than 3 ½" from surface. (Rule 1. with no gaps? (Rule 1.11.9 (8), pg 48)	
		2.	2 entrances/exits, with one being remote from the build	ding? (Rule 1.11.9 (8), pg 40)
0 0	1 18	3.	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)
		4.	AC units, high-voltage cabling/wires inaccessible? (Re	ule 1.11.9 (5), pg 47)
) 0	5.	No standing water present on playground or in/on play	ground equipment or walkways?
		6.	Toys & equipment in good repair? (none broken/deter	iorating) (Rule 1.10.2 (2), pg 36)
	 1	7.	Sidewalks provide smooth walking surface? (no trip h	azards) (CPSC 3.6, pg 15)
		8.	All bolts on equipment & fence <2 threads beyond the twists/wires facing away from the playground area?	e nut? Are all bolts and fencing Rule 1.11.9 (5), pg 47)
	0 0	9.	Tree limbs at least 7ft. above play surfaces? Is fence f	ree of brush/overgrowth? (CPSC
		10.	Are use zones adequate? If not, where are they inadeq	uate? (CPSC 5.3.9, pg 40)
		11.	If swings are present, are S-hooks in good repair? If n	not, state deficiency (CPSC 3.2, pg13)
		12.	If slide is present, is exit height/exit zone adequate? In	f not, state deficiency (CPSC5.3.6.4-5 pgs 34-35)
пг	- m-	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	e which pieces are inappropriate (Rule 1.10.2, pg 36)
	<u> </u>	15.	Is playground area clean & free of hazards? If not, sta	ate deficiency. (Rule 1.11.11 (1), pg 49)
		16.	Is adequate shade present on the playground? (CPSC	2.1.1, pg 5)
	, n	17.	Are concrete footings located at least 6" beneath the	surface? (Rule 1.10.2 (2), pg 36)
	_ L	18	Is wood smooth? Documentation provided that wood	l has been properly treated. (CPSC
U I	\	10.	2.5.5) Licensing Official Way	
Directo	r V.	tual	1 Meneuri Licensing Officer	