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, Mar or e (name), serve in the capacity of owner, director, or director designee of 50 um c After School Center (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



MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Facility Inspection

County Landordale		Date10 - 26 - 20
Facility Name After school	I Center	License Number 23(8
Purpose Represent	¥	CapacityQ
All Items In Red Are Critical Qualified director present Proper staff to child ratio present Room and playground capacity met	In Out COS N	Plan of activities
Center capacity met License/complaint visible Certified food manager		Walls, ceilings, floors, toys, equipment clean and in good repair
Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning Waste water system approved		Lighting approved Heating/cooling approved Ventilation adequate Glass approved and shielded 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
1	Monetary Penalty \$\$	Hot water at all sinks, not to exceed 120° Children barred from kitchen Vending machine snacks meet nutritional guidelines, if present
3 _*	\$\$ \$	Exits, doors and fastening devices single action approved and in good working order
Age/Child/State	\$ ff Name	Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers and thermometers placed properly and
2.		in good working order
3. 4.		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		Diaper changing stations adequate in number and each fully supplied (number)



Child Care Encounter

District_	6					Date	0-26-20
Name	Afterschool	Center		License No	38C 10	RA-2	318
Address_	3 937 Por	plar Spring					
Purpose_	Renewal		Direc		ovie Ha	ul_	
Mileage	Start		Mileage	End			
County_	Landordul		Telephon	ne No. 60	1- 381-0	228]	
Time In_		Time Out		Tot	tal Time		
Findings	/Comments NO	Violations	Observed	during	this Inspe	CHION.	
	7.						
100							
							_
		N	Mil. Bra	m	V Ve	White Copy -	Facility File Operator

Center Director/Designee/Individual

Child Care Representative



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

Food Establishment Inspection Report						
Establishment	After school	Center		Time in		
Address	3937 Poplar	City/State Meridian	™ Zij	39305	Telephone 601 - 38+- 0	5 P
License/Permit#	2318			rmit Holde	oric Hall	Risk Level
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				100	Mark "X" in appropriate box for prected on-site during inspection	or 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	ıs	cos	F
	Supervision	Allerel	7
TUOUT	Person in charge present, demonstrates knowledge, and performs duties	S. Y	
2 INOUT N/A	Manager certification	zvi/	
	Employee Health	7	
3 TNOUT	Management awareness; policy present	7	Г
4 NOUT	Proper use of reporting, restriction & exclusion		Г
	Good Hygienic Practices		
5 INDUT N/O	Proper eating, tasting, drinking, or tobacco use		Γ
6 NOUT N/O	No discharge from eyes, nose, and mouth		Г
	Preventing Contamination by Hands		_
7 IN OUT N/O	Hands clean and properly washed		Г
8 IN OUT N/A N/O	No bare hand contact with ready-to-eat foods		
9 NOUT	Adequate handwashing facilities supplied & accessible		
	Approved Source	ebile.	H
OINOUT	Food obtained from approved source	187	
INDUT N/A N/O	Food received at proper temperature	VIA BELLE	
2 NOUT	Food in good condition, safe, and unadulterated		П
3 OUT N/A N/O	Required records available: shellstock tags, parasite destruction		
A	Protection from Contamination		
4 INOUT N/A	Food separated and protected		
5 IN DUT N/A	Food - contact surfaces: cleaned & sanitized		
	ANY THE STATE OF T		
N	Antonia		Г
6 IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
nel nel	Potentially Hazardous Food (TCS food)		_
7 IN OUT N/A (N/O)	Proper cooking time and temperatures		
8 IN OUT N/A NO	Proper reheating procedures for hot holding		
9 IN OUT N/A	Proper cooling time and temperature		
IN OUT N/A	Proper hot holding temperatures		
IN OUT	Proper cold holding temperatures		
IN OUT N/A NO	Proper date marking and disposition		
IN OUT N/A NO	Time as a public health control: procedure & records		

		atus	COS	F
	43/17	Consumer Advisory		
24 IN O	UT N/A	Consumer advisory provided for raw or undercooked foods		
-	ACCE	Highly Susceptible Populations		
25 IN Ø	UT N/A	Pasteurized foods used; prohibited foods not offered		
0	100	Chemical		1
26 100	UT N/A	Food additives: approved and properly used		Γ
27 (IN)	UT	Toxic substances properly identified, stored, used		T
~	le Rexa	Conformance with Approved Procedures		
28 11) 0	UT N/A	Compliance with variance, specialized process, and HACCP plan		
	The second second			-
29 IN 0	JT N/A	Risk control plan as required		
29 IN O	JT N/A	Risk control plan as required Other Critical Factors		
29 IN 0	Prevo of pa			
6	Prevo of pa	Other Critical Factors entative measures to control the introduction thogens, chemicals and physical objects		
30 1100	Prevo of pa into	Other Critical Factors entative measures to control the introduction thogens, chemicals and physical objects foods.		
30 II) OI	Prevo of pa into	Other Critical Factors entative measures to control the introduction thogens, chemicals and physical objects foods. Water and ice from approved source		
30 II) OI	Prevo of pa into i	Other Critical Factors entative measures to control the introduction thogens, chemicals and physical objects foods. Water and ice from approved source Insects, rodents, and animals not present		
30 IV OI 31 IV OI 32 IV OI	Prevo of parinto parin	Other Critical Factors entative measures to control the introduction thogens, chemicals and physical objects foods. Water and ice from approved source Insects, rodents, and animals not present Hot and cold water available; adequate pressure		
30 13 01 31 13 01 32 18 01 33 48 01	Prevo of pa into into into into into into into into	Other Critical Factors entative measures to control the introduction thogens, chemicals and physical objects foods. Water and ice from approved source Insects, rodents, and animals not present Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices		

Date W- 26	-20	Ties.	
Person in Charge (Sign	nature)		
Inspector (Signature)	Mir.	Bran	

Child Care Licensure Playground Checkust

	Cent	er Na	ıme	After school Conter Inspection Date 10-26-20
7	ves Z	00 []	N/A	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)
1	1	□	□ 2	2 entrances/exits, with one being remote from the building? (Rule 1 (19 (8) pg 48)
8	1	□	□ 3	Is surfacing adequate? If not, where is it madequate? (CPSC 242 pg8)
٦	X] 4	AC units, high-voltage cabling/wires inaccessible? (Rule 1 11 9 (1), pg 47)
Z	i (= (1 5	No standing water present on playground or in/on playground equipment or walkways? (CPSC 2 4 2 2-5, pg 10)
Z	(] [J 6.	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1 10 2 (2) pg 36)
Z			7 .	Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3 6, pg 15)
Z] [1 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 (19 (5) pg 47)
D			9 10.	Tree limbs at least 7ft, above play surfaces? Is fence free of brush/overgrowth? (CPSC 3.4, 3.5, pg 15) Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9 pg 40)
٥		K		If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3 2 pg/3)
Z		□	12	If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC5 3 6 4-5 pgs 34-35)
6		☐	13	Are spring rockers a minimum of 6 ft. apart? (ASTM 9 5.1 2 pg 15)
Ø			14	Is age-appropriate equipment being used? If not, state which pieces are inappropriate [Rule 10 2, pg 36]
D	☐		15	Is playground area clean & free of hazards? If not, state deficiency (Rule
A			16	Is adequate shade present on the playground? (CPSC 2 (1 pg 5)
X				Are concrete footings located at least 6" beneath the surface? (Rule 1 10 2 (2) pg 36)
A		□		Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2.5.5)
Direct	tor_			Licensing Official Min. Brem