

Child Care Facility Inspection

County Madison	Date
Facility Name Eagle's Nest Early Childh	the state of the s
Purpose Virtual Renewal Inspection Cap	pacity50
All Items In Red Are Critical Qualified director present Qualified director present	Other Items - Must be corrected Children's belongings separated/stored Evacuation plans posted Menus posted and served Plan of activities Out COS N// 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 (TA - govern) Lighting approved Heating/cooling approved
Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning	Heating/cooling approved Ventilation adequate Glass approved and shielded Telephone on premises, available, and functioning
Waste water system approved and functioning	Electrical outlets protected Large appliances located properly Sinks and toilets working properly
Possible Monetary Penalty Monetary Penalty Superior Sup	Hot water at all sinks, not to exceed 120° Children barred from kitchen Vending machine snacks meet nutritional guidelines, if present
2\$	nutritional guidelines, if present Exits, doors and fastening devices single action approved and in good working order
5\$	Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers and thermometers placed properly and
1. Schoolage 4 Caregiver # 2. Infant 4 Caregiver # 2	in good working order First aid kits stocked and easily accessible
3. 4. 5.	Playground area clean, shaded, well drained and equipped and fence in good repair (TA-Surfacing Cequired III III III III III III III III III I
5. 6. 7.	Pool area clean, fenced, and adequately maintained
	Diaper changing stations adequate in number and each fully supplied (number)
Center Director/Individual See the MSDH henewal	Child Care Representative

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



Child Care Encounter

		Cilia Care Elicoante.	nlalains
District	5	# 2281	Date 7 9 2020
Name Foul Address	802 Fulton St.	hildhood Learning License No Canton, MS 39046 Center/Organization/Individual	2281
	al Benewal Insper	dion Director Lonni	e Hunlin-April
Mileage Start	,	Mileage End	
County Mad		Telephone No	01-260-2153, 601-855-0509
Time In 7001			tal Time
inspection	observations we	uner direct, Lonnie Humlin-	April, is present. The
Techni repla	irmods cal assistance h cina surfacina fi	sure observed regarding gos provided regarding gos the playgrand area, wring the summer m	eneral cleaning, so
- No cri	tical violations	were observed regarding	ing the facility Kitchen
- Technic	ial assistance	was provided, as need	led.
- herew	al pending the	receipt of the request	ted documentation.
- all for the check	1 0 11 1.	c in compliance per the	MSDH hecurds
			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 the M Center Director	SOH hones a Lottor r/Designee/Individual	Child-Care Representative	White Copy - Facility File Yellow Copy - Operator



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

Food	Establishment In	spection R	eport	
Establishment Eagles Nest Early Chi	ldhood	Time in		- 12 - Ye (A
Address Fulton St.	City/State	39046	Telephone 601-855-0	509
License/Permit# 45CCPESWA - 2281	Principle .	Permit Holde	Jumlin -April	Risk Level
Circle designated association of effects (IN OUT N/O	N/A) for each numbered item		Mark "X" in appropriate ho	ox for COS and R

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

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	100	
1 DOUT	Person in charge present, demonstrates knowledge, and performs duties		de
2 IN OUT N/A	Manager certification		
	Employee Health		. 6
3 INOUT	Management awareness; policy present		
4 IN OUT	Proper use of reporting, restriction & exclusion		
·	Good Hygienic Practices		
5 IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		
6 INOUT N/O	No discharge from eyes, nose, and mouth	19-20 19-11	
	Preventing Contamination by Hands	Clear 1	
7 IN OUT (1/O)	Hands clean and properly washed		
8 IN OUT N/A N/O	No bare hand contact with ready-to-eat foods	ghaf	
9 INOUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
10 (ÎN OUT	Food obtained from approved source		
I INOUT N/A N/O	Food received at proper temperature		
12 DOUT	Food in good condition, safe, and unadulterated	332	
13 IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination	1754107	
14 NOUT N/A	Food separated and protected		
15 INOUT N/A	Food - contact surfaces: cleaned & sanitized	5/8/5/2	
0		J. (3) 4 - 5)	
16 INOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
	Potentially Hazardous Food (TCS food)		
17 IN OUT N/A N/O	Proper cooking time and temperatures		
18 IN OUT N/A(N/O	Proper reheating procedures for hot holding		
19 IN OUT N/A N/Q	Proper cooling time and temperature		
20 IN OUT N/A N/O	Proper hot holding temperatures		
21 (IN)OUT N/A	Proper cold holding temperatures		
22 IN OUT N/A N/O	Proper date marking and disposition		
23 IN OUT N/A N/O	Time as a public health control: procedure & records		T

Compliance Status		COS	R		
			Consumer Advisory		
24	(D)UT	N/A	Consumer advisory provided for raw or undercooked foods		
			Highly Susceptible Populations	Light of	te.
5	INDUT	N/A	Pasteurized foods used; prohibited foods not offered		
			Chemical	= 2	
6	TOOUT	N/A	Food additives: approved and properly used		
7	IN DUT		Toxic substances properly identified, stored, used	Oli L	
	12.7		Conformance with Approved Procedures		
28	IN OUT	(1)	Compliance with variance, specialized process, and HACCP plan		
9	IN OUT	8	Risk control plan as required		. 3 1
		5-15-16-1	Other Critical Factors	ii.	
			tative measures to control the introduction ogens, chemicals and physical objects ods.		13.
			Water and ice from approved source	11 12 12 14	12
30	IN DUT		water and ice from approved source	6.	
-	IN DUT		Insects, rodents, and animals not present		
31	X	N/A			
31	INDUT	N/A N/A	Insects, rodents, and animals not present		
31	IN DUT		Insects, rodents, and animals not present Hot and cold water available; adequate pressure		
330 331 332 333 334	IN OUT	N/A	Insects, rodents, and animals not present Hot and cold water available; adequate pressure Plambing installed; proper backflow devices		

Date	12020	See le	MSDIT Renewal
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Food Service Facility Inspection Results

PIMS ID Fac	ility Name, Address	ildhood	Date
90	Thulton St. Cunton	ms 39046	71912020
CRITICAL VIOI	ATIONS	CORRECTION PLAN	AND SCHEDULE
- No critical vio observed during inspection. - Letter grade	g the virtual		
☐ 92020 Scheduled ☐ 92030 Followup ☐ 92040 Complaint ☐ 92050 Consultation ☐ 92070 Plan Review/Const. ☐ 92080 No Inspection ☐ 92090 Restaurant Training Permit Date Please Remit within 10 days to:	☐ 92010 Permit No Charge ☐ 92015 Permit 1 \$30.00 ☐ 92011 Permit 2 \$100.00 ☐ 92012 Permit 3 \$150.00 ☐ 92013 Permit 4 \$200.00 Environmentalist Code T3, N5	Facility Signature Environmentalist Signature White Copy - Facility Yellow Copy - PIMS Pink Copy- Environmentalist	Tummy Sata Licence Number Exp. 10/28/2020

Child Care Licensure Playground Checklist

Cent	er Na	ame	Eagl	e's Nest Early Childhood # 2281 Inspection Date 792020
	NO			
			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)
₫,			2.	2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 48)
			3.	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8) The provided regarding the replacement of surfacing of materials
T.			4.	AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47)
			5.	No standing water present on playground or in/on playground equipment or walkways? (CPSC 2.4.2.2-5, pg 10)
			6.	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 36)
			7.	Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 15)
			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)
			9.	Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPSC 3.4, 3.5, pg 15)
			10.	Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 40)
			11.	If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3.2, pg13)
			12.	If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC5.3.6.4-5 pgs 34-35)
T.			13.	Are spring rockers a minimum of 6 ft, apart? (ASTM 9,5.1.2, pg 15) A princed restricting the minimum of 6 ft, apart? (ASTM 9,5.1.2, pg 15) Is age-appropriate equipment being used? If not, state which pieces are inappropriate (Rule 1 10 2 pg 36)
V			14.	Is age-appropriate equipment being used: It not, state which pieces are mappropriate (Rule 1.10.2, pg 36)
			15.	Is playground area clean & free of hazards? If not, state deficiency. [Rule 1.11.11 (1), pg 49]
			16.	Is adequate shade present on the playground? (CPSC 2.1.1, pg 5) Are concrete footings located at least 6, beneath the surface? (Rule 1.10.2 (2), pg 36)
	, 🗆		17.	Are concrete footings located at least 6' beneath the surface? (Rule 1.10.2 (2), pg 36)
			18.	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2.5.5)
Dire	ctor ₋	5	ee H	re MSDH Renewal Licensing Official ARM CCFII
		L	ette,	