

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Facility Inspection

County Harrison		Date 3-31-21			
Facility Name The Mus	stand Seed	License Number 4 2	23		
Purpose Mid-Year		Capacity57			
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	In Out	COS	N/A
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	7886		
Water system approved and functioning Waste water system approved and functioning		Telephone on premises, available, 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			
2	\$	Vending machine snacks meet nutritional guidelines, if present Exits, doors and fastening devices			
4	_	single action approved and in good working order			
5		Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers			
1.		and thermometers placed properly and in good working order			
2.	45 - 27	First aid kits stocked and easily accessib Playground area clean, shaded, well	le 🔲		
 4. 	10	drained and equipped and fence in good repair			
5. Chilly Manual Sy	Spires Out	Playground equipment meets standards			
6. 7.		Pool area clean, fenced, and adequately maintained	60		
	L K	Diaper changing stations adequate in number and each fully supplied (number)			Q
Center Director/Individual	Kenz Nova	Child Care Representative \(\frac{1}{2} \)	larique	u 70	elaj
White Copy - Facility File Yellow Co Mississippi State Department of Health	ppy - Hacility Operator h	12-10-08	Fo	orm No.	. 281



MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Encounter

District	Date 3-31-2
Name The Mustard Seed	License No. 4223
Address 4247 Popps Ferry	Rd. D'Iber Ville, MS 39540
Purpose Mid-Year	Director Director Wielgos 2
Mileage Start NA	Mileage End A
County Harrison	Telephone No. 228-392-7405
Time In Time Out	Total Time
Findings/Comments	
The watering dossessed	dening Inspection.
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Mississippi State Department of Health

Center Director/Designee/Individual

Child Care Representative

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Orrective Action Require Yes No Corrections required by (Date)

Food E	Establishment Insp	pectio	on Re	eport	
Establishment)EeO		Time in		
Address Donn Fan	City/State	Zip	540	Telephone	7432
License/Permit#		Perm	it Holder		Risk Level
Circle designated compliance status (IN, OUT, N/O, N/O IN = in compliance OUT = not in compliance N/O = not			COS = cor	Mark "X" in appropriate box rected on-site during inspection	

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 Control of the Cont	COS	R
		Supervision		
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
2	IN OUT N/A	Manager certification		
		Employee Health		
3	IN OUT	Management awareness; policy present		
4	IN OUT	Proper use of reporting, restriction & exclusion		
		Good Hygienic Practices	man (4)	
5	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		
6	IN OUT N/O	No discharge from eyes, nose, and mouth	202	
		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	IN OUT	Adequate handwashing facilities supplied & accessible		
		Approved Source		
10	INOUT	Food obtained from approved source		
11	IN OUT N/A N/O	Food received at proper temperature		
12	INOUT	Food in good condition, safe, and unadulterated		
13	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction		
		Protection from Contamination		
14	IN OUT N/A	Food separated and protected		
15	IN OUT N/A	Food - contact surfaces: cleaned & sanitized		
16	IN OUT	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/O	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		

Compliance Status					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	N/A	Food additives: approved and properly used		
27	IN OUT		Toxic substances properly identified, stored, used		
		6.64	Conformance with Approved Procedures		
28	IN OUT	N/A	Compliance with variance, specialized process, and HACCP plan		
29	IN OUT	N/A	Risk control plan as required		
			Other Critical Factors		
		of path	tative measures to control the introduction ogens, chemicals and physical objects ods.		
30	IN OUT		Water and ice from approved source		Γ
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		
	IN OUT		Toilet facilities: properly constructed, supplied		
35					-

Date 3		
Person in Charge (Sign	nature)	(Sec. 1)
Inspector (Signature)	Marie	Haller

Child Care Licensure Playground Checklist

Center Name	The Mustard Seed Inspection Date 3-31-21
VES NO NA	
	Playground fence less than 3 1/2" from surface. (Rule 1.11.9 (8), pg 48) In good repair, with no gaps? (Rule 1.11.9 (8), pg 48)
0 0 0 2	2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg.48)
Q a a 3.	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)
0 0 4.	AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47)
Ø 0 0 5.	No standing water present on playground or in/on playground equipment or walkways? (CPSC 2.4.2.2-5, pg 10)
0 0 0 6.	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 36)
0 0 7.	Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 15)
2 0 0 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)
	Tree limbs at least 7ft above play surfaces? Is fence free of brush/overgrowth? (CPSC
0 0 10.	3.4, 3.5, pg 15) Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 40)
0 0 0/11.	If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3.2, pg13)
0 0 12.	If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC5.3: 6.4-5 pgs 34-35)
0 0 13.	Are spring rockers a minimum of 6 ft. apart? (ASTM 9-5.1.2, pg 15)
0 0 14.	Is age-appropriate equipment being used? If not, state which pieces are inappropriate (Rule 1.10.2, pg 36)
0 0 15.	Is playground area clean & free of hazards? If not, state deficiency. (Rule 1.11.11 (1), pg 49)
0 0 16.	Is adequate shade present on the playground? (CPSC 2.1.1, pg 5)
0 0 17.	Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 36)
Director Cere	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2.5.5) Licensing Official Monard Total