

MISSISSIPPI STATE DEPARTMENT OF HEALTH

### **Child Care Facility Inspection**

County Madison		_		Date	7/13/2020				
Facility Name	ids Wedy	day Mini	stry	Licens	e Number 45CE	LFS	MA	- 701	,4
Purpose Vintral Renewal	Inspection	on .	Capa	city	150			1.711	
All Items In Red Are Critical Qualified director present Proper staff to child ratio present	In Out C	COS N/A			nd served	In O'S S	Out	cos	<b>N/A</b>
Room and playground capacity met Center capacity met License/complaint visible Certified food manager				Building and Walls, ceilings, clean and in goo	floors, toys, equipment	₫			
Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning	<b>5</b>			Lighting approv Heating/cooling Ventilation adeq Glass approved	approved ** uate				
Waste water system approved and functioning Food service approved				and functioning Electrical outlets Large appliance	s protected s located properly				
Possible Monetary Penalty	Monetary   \$	Penalty		Hot water at all exceed 120° Children barred Vending machin	from kitchen				
3	\$ \$		]	Exits, doors and	elines, if present fastening devices proved and in good				
Age/Child/Staff	1			monoxide monit and thermomete	detectors, carbon cors, fire extinguishers rs placed properly and				
1. No children were present	of during	the	_	n good working First aid kits sto	order cked and easily accessible		, 🗆		
3. 4.			(		clean, shaded, well ipped and fence in good		. 🗆		
5.			_	Playground equi	pment meets standards	V			
7.	8			Pool area clean, maintained	fenced, and adequately				4
Center Director/Individual	the Moon	H Renow	1	number and each		<b>√</b>			

White Copy - Facility File

Yellow Copy - Facility Operator



MISSISSIPPI STATE DEPARTMENT OF HEALTH

### **Child Care Encounter**

Cilia Care Encounter
District
Name Life Kids Weekday Ministries License No. 45 CERFSMA-7064
Address 610 Highland Colony Parkuny hidgeland, MS 39157 Center/Organization/Individual
Purpose Virtual henewal Inspection Director Sarah Roberts
Mileage Start Mileage End
County <u>Nadison</u> Telephone No. <u>601-190-0808</u>
Time In Total Time
Findings/Comments The purpose of this meeting is to conduct a virtual
renewal inspection via Zoom. The facility director Surah Roberts, was present. The following observations were made:
- There were no children present in the facility building or on the
grounds during this inspection. Per the facility director, the building
preparation for the upcoming school session.
- a walkthrough was conducted of the 1st floor classrooms for
each room will be assigned 2 staff, 3 staff for the Infant,
Crawlers, and One year old rooms. also, a walkthrough of the 2nd floor
crawlers, and One year old rooms. also, a walkthrough of the 2nd floor area, for the school age children was conducted.
- No mine delii
- No major deficiencies were observed regarding the buildings and grands, including the restrooms and playgrand areas.
- No major deficiences were observed regarding the Kitchen area.
- No major ceticiences were observed regarding the Kitchen area.
- henewal pending the receipt of the requested documentation.
- all facility records are in compliance per Class I and II violations may result in a
the MSDH Decords Checklish and the decords monetary penalty. Repeated violations
may result in the doubling of a monetary penalty, suspension, or
Technical Assistance was provided has needed "" of the license
See MSOH Renewal Letter Center Director/Designee/Individual  White Copy - Facility File Yellow Copy - Operator

# Food Service Facility Inspection Results

PIMS ID	Facility Name, Address		
			Date
	Lifikids Weekday	Ministry	7/13/2020
CRITICAL V	TOLATIONS	CORRECTION PLAN AND	
No critical observed du virtual insp		CONNECTION FLANAN	DSCHEDULE
92020 Scheduled 92030 Followup 92040 Complaint 92050 Consultation 92070 Plan Review/Const. 92080 No Inspection 92090 Restaurant Training Permit Date	□ 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  TB \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	Lice Lice	ence Number p.01/30/2023



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

Food Establishment Ins	pection Report	
Establishment Lifekids Weekdan Ministry	Time in	nneithnas.
Life Kids Weekday Ministry Address 670 Highland Colony Parlway Ridgeland MS	Zip Telephone   190 - 190 - 1	3808
License/Permit# 4 SCERFS MA 7064	Permit Holder Word of Life Church	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	Mark "X" in appropria COS = corrected on-site during ins	

#### 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 Sta	tus	COS	R
	Supervision		
1 NOUT	Person in charge present, demonstrates knowledge, and performs duties		
2 IN OUT N/A	Manager certification		1313
	Employee Health	la i	
3 IN OUT	Management awareness; policy present	Page 1	
4 IN OUT	Proper use of reporting, restriction & exclusion	552	
	Good Hygienic Practices		
5 IN OUT (10)	Proper eating, tasting, drinking, or tobacco use		
6 IN OUT NO	No discharge from eyes, nose, and mouth		
	Preventing Contamination by Hands		demon
7 IN OUT N/O	Hands clean and properly washed		
8 IN OUT N/A(N/C	No bare hand contact with ready-to-eat foods	-92.5	Γ
9 MOUT	Adequate handwashing facilities supplied & accessible		
	Approved Source	300 h	
O (IN)OUT	Food obtained from approved source	16.70	
I INOUT N/A N/C	Food received at proper temperature		
2 INOUT	Food in good condition, safe, and unadulterated		
3 IN OUT N/A N/C	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination	. Entailing	
4 IN OUT N/A	Food separated and protected		Γ
5 IN DUT N/A	Food - contact surfaces: cleaned & sanitized	while	T
1882			T
			T
6 INOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
1	Potentially Hazardous Food (TCS food)		-
7 IN OUT N/A N/C	Proper cooking time and temperatures	2377	
8 IN OUT N/A N/C	Proper reheating procedures for hot holding		T
9 IN OUT N/A N/C	Proper cooling time and temperature	-	T
0 IN OUT N/A N/C	Proper hot holding temperatures		
I IN OUT N/A	Proper cold holding temperatures		T
2 IN OUT N/A N/C	<del></del>		T
3 IN OUT N/A N/C	Time as a public health control: procedure & records		

	tus	COS	R
	Consumer Advisory		
4 NOUT NA	Consumer advisory provided for raw or undercooked foods		
^	Highly Susceptible Populations	D. R. FRED	
5 ODDUT NA	Pasteurized foods used; prohibited foods not offered		
	Chemical		
OINDUT N/A	Food additives: approved and properly used		
INOUT	Toxic substances properly identified, stored, used		
	Conformance with Approved Procedures		
8 IN OUT (N/A)	Compliance with variance, specialized process, and HACCP plan		
9 IN OUT (N/A)	Risk control plan as required		1
	Other Critical Factors		
or pau	hogens, chemicals and physical objects oods.		
into fo	oods.		1
into fo	water and ice from approved source		1
into fo	Water and ice from approved source Insects, rodents, and animals not present		
into for the following into for the following into the following into the following into for the following into fo	water and ice from approved source		
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into for the form of the form	Water and ice from approved source Insects, rodents, and animals not present Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices Sewage and waste water properly disposed Toilet facilities: properly constructed, supplied	2 0	
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Letter grade "A" recid

## Child Care Licensure Playground Checklist

Center Name	Kids Weekday Ministries # 7064 Inspection Date 7/13/2020
YES NO N/A □ □ □ 1. □ □ 3.	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 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 48)  Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)
	AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47)  No standing water present on playground or in/on playground equipment or walkways? (CPSC 2.4.2.2-5, pg 10)  Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 36)  Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 15)  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 3.4, 3.5, pg 15)  Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 40)
	If swings are present, are S-hooks in good repair? If not, state deficiency  (CPSC 3.2, pg13)
<b>d</b> 🗆 🗆 12.	If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC5.3.6.4-5 pgs 34-35)
□ □ 13. □ □ □ 14.	Are spring rockers a 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)
	Is playground area clean & free of hazards? If not, state deficiency.  (Rule 1.11.11 (1), pg 49)
	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)  Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2.5.5)
Director See the	MSDH Acknowledge Licensing Official Mong CCFIN