

## **Child Care Facility Inspection**

County gackson		Date	July 13,20	20		
Facility Name GOL York	5 Childre		nse Number <u>4953</u>			
Purpose Renew		_ Capacity6	, 7			
All Items In Red Are Critical Qualified director present Proper staff to child ratio present	In Out COS	Children's be Evacuation p Menus poste Plan of activ	d and served	In Out	COS	<b>N/A</b>
Room and playground capacity met Center capacity met License/complaint visible Certified food manager			nd Grounds gs, floors, toys, equipment good repair			
Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning		Ventilation a Glass approv	ing approved			
Waste water system approved and functioning Food service approved	<b>A</b> = = =	and function  Electrical ou Large applia	ing tlets protected nces located properly			
Possible Monetary Penalty  1	Monetary Penalt	Hot water at exceed 120° Children bar	ilets working properly all sinks, not to red from kitchen chine snacks meet			
3.	\$\$	nutritional gr Exits, doors	uidelines, if present and fastening devices approved and in good			
5	\$	Exits unobst Required sm monoxide m	ructed oke detectors, carbon onitors, fire extinguishers	□ □		
1. 2.		in good work	neters placed properly and king order stocked and easily accessible			
3. 4.		Playground a	area clean, shaded, well equipped and fence in good	g o		
5.,		Playground o	equipment meets standards			
6. <u>.</u> 7. <u></u>		maintained	ean, fenced, and adequately			
Cent	ulual exn	number and (number	ging stations adequate in each fully supplied ure Representative	nne	Z	Za.



## MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Encounter

District	Date Dely 13. 202.
Name all Dod's Children RC	License No. 4953
Address 613 Magnolia Dec Center/Or	Or. Daulier 39553 ganization/Individual
Purpose Leneurl	Director Bobbie Burrenser
Mileage Start	Mileage End
County Dadson	Telephone No. 228 - 522-2424
Time In 9:30 app. Time Out	Total Time
Findings/Comments	
a virtual Inspection was	- Conducted
Once the Record sheet in	recevere a lecense
Virtual Inspection Child Ca	White Copy - Facility File Yellow Copy - Operator

Mississippi State Department of Health



### MISSISSIPPI STATE DEPARTMENT OF HEALTH

# Child Care Program Review Facility Name all License No. 4953 Date 7-13-20

	Yes	No	N/A
1.			Policies and procedures (Parent's Handbook) {Rule 1.4.1}
2.			Proof of Accident/Liability Insurance or documentation that parent has been notified that no
1			insurance is in effect {Rule 1.4.1 (i) & (j)}
3.			Approved arrival and departure procedures {Rule 1.4.1 (2)}
4.			Letter of suitability for staff {Rule 1.5.2 & Rule 1.6.4 (1) (f)}
5.			Attendance records for children and staff {Rule 1.6.3 (1)}
6.			Current alphabetical roster of children (includes date of birth) {Rule 1.6.3 (2)}
7.			Current staff roster (includes date of birth & date of hire) {Rule 1.6.3 (3)}
8.			Monthly records of fire/disaster drills {Rule 1.6.3 (5)}
10.			Medication record with date, time, signature for 90 days {Rule 1.6.3 (6)}
11.		<u> </u>	Immunization Records for Children and Staff (Rule 1.6.3 (8))
12.		]	Personnel records (attach employee's records form) {Rule 1.6.4} Volunteer records {Rule 1.6.5 & Rule 1.6.6}
13.		] []	Children records (attach children's records form) {Rule 1.6.7}
1	3		Reports of serious occurences made as required {Rule 1.6./}
15.			Communicable diseases reported as required {Rule 1.7.1}
16.			Daily written reports provided to parents for infants and toddlers {Rule 1.7.4}
17.	4		Staff present who hold valid CPR and First Aid Certification {Rule 1.8.1 (4) & (5)}
18.			Age appropriate program of activities posted in each room {Subchapter 9}
19.			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)}
	3		☐ Licensed pest control contractor {Rule 1.11.14}
23.			Pets present (proof of immunization as required, signed by veterinarian) {Rule 1.12.6}
24.			Appropriate discipline policy followed {Subchapter 14}
25.			Appropriate transportation policy followed {Subchapter 15}
26.	_		☐ Infant feeding schedules posted (Appendix C, VII)
Co	mme	ents/	Recommendations
9			
-			
-			
	Da		
	Pass -		ha insural. 1970 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
	Fail	130 10	be issued: Regular Probational Restricted
		W/_111	within days Virtual Dosney 1500 Dosney 1500
_	ı OHO	₩-up	Carried to the contract of the
			☐ Director ☐ Designee Child Care Representative



	Co	rrective A	Action I	Requii	ed: Yes No		
	45 Co	mostions	roguiro	d by	Dota)		
MISSISSIPPI STATE	DEPARTMENT OF HEALTH	rrections	require	d by (	Date)		
	Food Establ	ishment ]	Inspecti	ion Re	port		
Establishment Q01	Dod's Childien	&C		Time in 9			
Address	Dod's Childien City/Str e13 magnoliance	ate $\mathcal M$	Zip	3555	Telephone	_	
T 12 12 1:11	e sagnolia Alle De	. Dan			900 322-24	,27	
License/Permit#	4953		Peri	mit Holder Bobbi	Risk	Level	
	d compliance status (IN, OUT, N/O, N/A) for each OUT = not in compliance N/O = not observed		e	COS = coi	Mark "X" in appropriate box for COS a rected on-site during inspection R = re	and R peat viola	ation
FOOD	BORNE ILLNESS RISK FA	CTORS AN	D PUBL	IC HE	ALTH INTERVENTION	1S	
Risk	Factors are food preparation prac	tices and emp	lovee beha	viors mo	st commonly reported to the	e	
	ters for Disease Control and Preve						
CCII	Public health interventions are						
	Public nearth interventions are	control measu	nes to piev	CIII 1000	bothe filless of figury.		
Compliance Status	S	COS R	Compliance	Status		COS	R
	Supervision			S - T -	Consumer Advisory		
INDUT	Person in charge present, demonstrates knowledge, and performs duties		24 IN OUT (N		mer advisory provided for raw or ooked foods		
2 IN OUT N/A	Manager certification		(	/ Hi	ghly Susceptible Populations		
3 (IN OUT	Employee Health  Management awareness; policy present	7	25 IN OUT 🕓	Pasteu offere	rized foods used; prohibited foods not		
# INOUT	Proper use of reporting, restriction & exclusion		Washing !		Chemical		
#Timoor	Good Hygienic Practices		26 IN OUT N	Food a	dditives: approved and properly used		
5 IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		27 IN OUT	Toxic	substances properly identified, stored, used		
6/IN OUT N/O	No discharge from eyes, nose, and mouth		9	Confor	mance with Approved Procedures	111	
0/11/001 1//0	Preventing Contamination by Hands		28 IN OUT		iance with variance, specialized process, and		
7 INOUT N/O	Hands clean and properly washed				P plan		
8 OUT N/A N/O	No bare hand contact with ready-to-eat foods		29 IN OUT	/A Risk c	ontrol plan as required		
9 INOUT	Adequate handwashing facilities supplied & accessible				Other Critical Factors		
	Approved Source	THE REAL PROPERTY.			neasures to control the introduction		
10 IN OUT	Food obtained from approved source			pathogens, to foods.	chemicals and physical objects		
II IN OUT N/A N/O	Food received at proper temperature						-
13 (NOI)	Food in good condition, safe, and unadulterated		30 (N) OUT	Water	and ice from approved source		

	ingo!	performs duties
2/	INOUT N/A	Manager certification
		Employee Health
3	INDUT	Management awareness; policy present
(	INOUT	Proper use of reporting, restriction & exclusion
		Good Hygienic Practices
5/	IN OUT NO	Proper eating, tasting, drinking, or tobacco use
6	IN OUT NO	No discharge from eyes, nose, and mouth
	<u> </u>	Preventing Contamination by Hands
7	INDUT N/O	Hands clean and properly washed
8	OUT N/A N/O	No bare hand contact with ready-to-eat foods
g	INOUT	Adequate handwashing facilities supplied & accessible
		Approved Source
10	IN OUT	Food obtained from approved source
11	IN OUT N/A N/O	Food received at proper temperature
12	(NOU)	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; clonned & sanitized
		ARRIVER
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 DUT 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 VA	Proper cold holding temperatures
26	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

	oods.
30 (N) OUT	Water and ice from approved source
II IN OUT	Insects, rodents, and animals not present
32 VOUT N/A	Hot and cold water available; adequate pressure
33 OUT N/A	Plumbing installed; proper backflow devices
34 DUT N/A	Sewage and waste water properly disposed
35 Жошт	Toilet facilities: properly constructed, supplied
36 NOUT N/A	Permit/Last inspection posted
Date Que	ly 13, 2020  urge (Signature) Virtual Onsneyly

## 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, Bobbi Cobbi Charles, serve in the capacity of owner, director, or director designee of All Good Charles and Superiter 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