

MISSISSIPPI STATE DEPARTMENT OF HEALTH

	Lniid Care Fa	cility Inspection				
County45CCPFA-0066		Date 782020	Date 182020			
HELEN'S CHILD C. 733 COTTON HILL	DD	License Number 45CC PFA - 00 lole				
Facility N <sup>2</sup> MADISON MS 39110 601-856-9782	0	.1.5	FFH U			
Purpose		Capacity 40				
All Items In Red Are Critical	In, Out COS N/A	Other Items - Must be corrected Children's belongings separated/stored Evacuation plans posted Menus posted and served			N/A	
Qualified director present Proper staff to child ratio present Room and playground capacity met Center capacity met License/complaint visible Certified food manager		Plan of activities <b>Building and Grounds</b> Walls, ceilings, floors, toys, equipment clean and in good repair Lighting 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 Food service approved		Electrical outlets protected Large appliances located properly Sinks and toilets working properly				
Possible Monetary Penalty           1           2		Hot water at all sinks, not to exceed 120 <sup>o</sup> Children barred from kitchen Vending machine snacks meet nutritional guidelines, if present Exits, doors and fastening devices				
3	\$\$	single action approved and in good working order Exits unobstructed				
5Age/Child/Sta	\$ ff Name	Required smoke detectors, carbon monoxide monitors, fire extinguishers and thermometers placed properly and in good working order				
1. Infants 21 Careg	年り	First aid kits stocked and easily accessible				
2. 1- Lyrs 4 Caregive 3. 2-3yrs 5 Caregive 4. 340-4401 12 ( accu	- #3 in #4 and #5	Playground area clean, shaded, well drained and equipped and fence in good repair				
5.		Playground equipment meets standards				
6.		Pool area clean, fenced, and adequately maintained			4	
7.		Diaper changing stations adequate in number and each fully supplied (number)				
Center Director/Individual	the MSDH Renoval	Letter Child Care Representative	,	-		
White Copy - Facility File Yellow (	Copy - Facility Operator					

White Copy - Facility FileYellow Copy - Facility OperatorMississippi State Department of Health

Form No. 281

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Encounter	
45CCPFA-0066 DistrictHELEN'S CHILD CARE, INC	Date 782020
733 COTTON HULL DD	
NameMADISON MS 39110 License No45CC	-PFH-0066
Address	
Purpose Virtual Renewal Inspection Director Phyllis	Cotten
Mileage Start Mileage End	
County Madison Telephone No 601-856-	- 9782
Time In         Zoon         Time Out         Total Time	
Findings/Comments The purpose of this meeting is to conduct inspection. The facility director, Phyllis Cotton, is press	A victual renewal
inspection. The facility director, Phullis Cotton, is pres	ent. The following
observations were made:	j
- No critical violations were observed regarding the grounds. Per the facility director, all of the equip pla	facility building and
grounds. Per the facility director, all of the equip pla	y equipment has
Deen remped.	
- No critical violations were observed regarding the	tacility Kitchen
Meal prep area.	
- Technical assistance was provided, as needed, inde	L' ha ardia
of evacuation rates and thermaneters at child h	eight the posting
	eighti
- henewal pending the receipt of the reguested docu	mentation
- all facility records are in compliance with the p	ASOH Records
Checklist per the director.	
	and Unicletions may result in a
	and II violations may result in a tary penalty. Repeated violations
may re	esult in the doubling of a
	tary penalty, suspension, or
	-
Center Director/Designee/Individual Child Care Representative	White Copy - Facility File Yellow Copy - Operator
Cinic Care Representative	

Mississippi State Department of Health

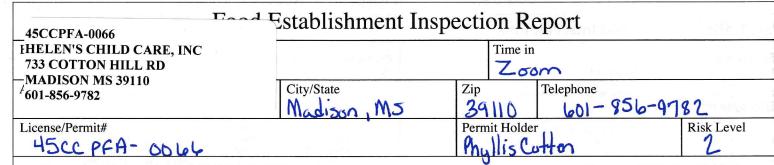
Revised 6-24-09

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Corrective Action Required: Yes

No

Corrections required by (Date)



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 appropriate box for COS and R COS = corrected on-site during inspection 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 Status			COS	R
		Supervision		
1	INOUT	Person in charge present, demonstrates knowledge, and performs duties	2,307	έε,
2	IN OUT N/A	Manager certification		100
		Employee Health		
3	INOUT	Management awareness; policy present		
4	INOUT	Proper use of reporting, restriction & exclusion	a escar <sup>a</sup> e e y	
	V	Good Hygienic Practices		
5	INOUT N/O	Proper eating, tasting, drinking, or tobacco use	1 8 <u>1</u> 1	
6	INOUT N/O	No discharge from eyes, nose, and mouth		
	0	Preventing Contamination by Hands	1	
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	INOUT	Adequate handwashing facilities supplied & accessible		
		Approved Source	BUC T	
10	INOUT	Food obtained from approved source		
11	IN OUT N/A N/O	Food received at proper temperature		
12	IN OUT	Food in good condition, safe, and unadulterated		
13	NOUT N/A N/O	Required records available: shellstock tags, parasite destruction		
		Protection from Contamination	1920	Śa
14	IN OUT N/A	Food separated and protected		
15	INOUT N/A	Food - contact surfaces: cleaned & sanitized		
	<b>V</b>			
			-	
16	INOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
		Potentially Hazardous Food (TCS food)	а 11 - 11	
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	INOUT N/A	Proper cold holding temperatures		
22	IN OUT N/A N/O	Proper date marking and disposition	2 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	
23	IN OUT N/A N/O	Time as a public health control: procedure & records		

_	compnance	e Statu	15	COS	1
			Consumer Advisory		
24	NOUT 1	N/A	Consumer advisory provided for raw or undercooked foods		
			Highly Susceptible Populations	[49])Yee	
25	IN OUT 1	N/A	Pasteurized foods used; prohibited foods not offered		2
			Chemical		
26	INOUT 1	N/A	Food additives: approved and properly used		
27	INOUT		Toxic substances properly identified, stored, used		
	Y		Conformance with Approved Procedures		
28	IN OUT	N/A	Compliance with variance, specialized process, and HACCP plan		
			1		
29	IN OUT	NA	Risk control plan as required		
29	· P O		Risk control plan as required Other Critical Factors tative measures to control the introduction ogens, chemicals and physical objects		
29	· P O	f patho	Risk control plan as required Other Critical Factors tative measures to control the introduction ogens, chemicals and physical objects		
29 - 30	· P O	f patho	Risk control plan as required Other Critical Factors tative measures to control the introduction ogens, chemicals and physical objects		
30	P o ir	f patho	Risk control plan as required Other Critical Factors tative measures to control the introduction ogens, chemicals and physical objects ods.		
30		f patho	Risk control plan as required Other Critical Factors tative measures to control the introduction ogens, chemicals and physical objects ods. Water and ice from approved source		
30 31 32		f patho nto foc	Risk control plan as required         Other Critical Factors         tative measures to control the introduction ogens, chemicals and physical objects ods.         Water and ice from approved source         Insects, rodents, and animals not present		
30 31 32 33		f patho nto foc	Risk control plan as required         Other Critical Factors         tative measures to control the introduction ogens, chemicals and physical objects ods.         Water and ice from approved source       Insects, rodents, and animals not present         Hot and cold water available; adequate pressure		
30 31 32 33 34		f patho nto foc N/A N/A	Risk control plan as required         Other Critical Factors         tative measures to control the introduction         ogens, chemicals and physical objects         ods.         Water and ice from approved source         Insects, rodents, and animals not present         Hot and cold water available; adequate pressure         Plumbing installed; proper backflow devices		

Letter grade "A"

Display for Public View

## Food Service Facility Inspection Pesults

	45CCPFA HELEN'S	-0066 CHILD CARE, INC	
PIMS ID Fac	cility Name, Address 733 COTT MADISO	TON HILL RD N MS 39110	Date 7 8 2020
CRITICAL VIO	601-856-9 LATIONS	CORRECTION PLAN	
- Critical No cr were observed c	ifical violations		
inspection. - Letter grade			
		Ph 11:- ( 1)-	Saul
<ul> <li>92020 Scheduled</li> <li>92030 Followup</li> <li>92040 Complaint</li> <li>92050 Consultation</li> <li>92070 Plan Review/Const.</li> <li>92080 No Inspection</li> <li>92090 Restaurant Training</li> </ul>	<ul> <li>☐ 92010 Permit No Charge</li> <li>☐ 92015 Permit 1 \$30.00</li> <li>☐ 92011 Permit 2 \$100.00</li> <li>☐ 92012 Permit 3 \$150.00</li> <li>☐ 92013 Permit 4 \$200.00</li> </ul>	Facility Signature	DervSute Licence Number Exp. 5/25/2023 MSDH Renewal Letter
Permit Date Please Remit within 10 days to:	Environmentalist Code	Environmentalist Signature White Copy - Facility Yellow Copy - PIMS Pink Copy- Environmentalist	

Mississippi State Department of Health

## **Child Care Licensure Playground Checklist**

Center	Na	me _	Hel	ens Child Care, Inc # 0066 Inspection Date 1/8/2020		
YES N	0	N/A				
			1.	Playground fence less than 3 <sup>1</sup> / <sub>2</sub> " from surface. ( <i>Rule 1.11.9 (8), pg 48</i> ) In good repair, with no gaps? ( <i>Rule 1.11.9 (8), pg 48</i> )		
	]		2.	2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 48)		
	ב		3.	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)		
			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? ( <i>Rule 1.11.9 (5), pg 47</i> )		
			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)		
		U	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)		
			13.	Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2, pg 15)		
<b>1</b>			14.	Is age-appropriate equipment being used? If not, state which pieces are inappropriate (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)		
			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. <i>(CPSC 2.5.5)</i>		
Directo	or_	S	er. H	MSDH Renewal Licensing Official		
	Letter					
4	k Per the facility director , the facility has topunteurity Volunteerily removed all play grand equipment.					