



MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Encounter (Continuation)

Date 3-5-21Facility Name First United MethodistLicense No. 0475Room 1 4 Infants
Brittany Boyette
Paige Rudolph
Room 2 9 childrenKim SmithRoom 3 N/ARoom 6 4 children 2 years
Alannah Bozeman
Victoria Turner
Lexy Bush
Room # 7 9 children 2 years oldLexy BushRoom 1st 9 children 4 year oldMarian CappsLindsey Smart

Center Director/Designee/Individual

M. B. B. B.

Child Care Representative

 White Copy - Facility File
 Yellow Copy - Operator

Center Name First MethodistInspection Date 3-5-21YES NO N/A
☒ ☒ ☐ MB.

Playground fence less than 3 1/2" from surface (Rule 1119 (8) pg 48) in good repair with no gaps? (Rule 1119 (8) pg 48) Need Surfacing at least benches all over

2 entrances/exits, with one being remote from the building? (Rule 1119 (8) pg 48)

Is surfacing adequate? If not, where is it inadequate? (CPSC 242 pg 8)

Need more surfacing all over play ground

AC units, high-voltage cabling/wires inaccessible? (Rule 1119 (3) pg 47)

No standing water present on playground or in/on playground equipment or walkways? (CPSC 242 2-5 pg 10)

Toys & equipment in good repair? (none broken/deteriorating) (Rule 1102 (2) pg 36) Need to repair swing

Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 36 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 1119 (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 539 pg 40)

If swings are present, are S-hooks in good repair? If not, state deficiency

Need to repair swing

(CPSC 32 pg 13)

If slide is present, is exit height/exit zone adequate? If not, state deficiency

(CPSC 536 4-5 pgs 34-35)

Are spring rockers a minimum of 6 ft. apart? (ASTM 9512 pg 15)

Is age-appropriate equipment being used? If not, state which pieces are inappropriate

(Rule 1102 pg 36)

Is playground area clean & free of hazards? If not, state deficiency

Need to shave off timberlands and replace rotten

timbers (Rule 1111 (1) pg 49)

Is adequate shade present on the playground? (CPSC 211 pg 5)

Are concrete footings located at least 6" beneath the surface? (Rule 1102 (2) pg 36)

Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 255)

Need to shave and replace timbers on the play ground against the fence.

Director

Lindsey Stuart

Licensing Official

Mu. Brien

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Food Establishment Inspection Report

Establishment <i>First United Methodist Church Day Care</i>		Time in	
Address <i>563 E Main Street</i>	City/State <i>Philadelphia MS</i>	Zip <i>39350</i>	Telephone <i>601-656-1417</i>
License/Permit# <i>0975</i>		Permit Holder <i>Lindsey Stewart</i>	Risk Level <i>III</i>

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	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			
5	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use	
6	IN OUT N/O	No discharge from eyes, nose, and mouth	
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	IN OUT	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	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		COS	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	
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			
Preventative measures to control the introduction of pathogens, chemicals and physical objects into foods.			
30	IN OUT	Water and ice from approved source	
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	
35	IN OUT	Toilet facilities: properly constructed, supplied	
36	IN OUT N/A	Permit/Last inspection posted	

Date

Person in Charge (Signature) *Lindsey Stewart*Inspector (Signature) *M. Brian*

Food Code References for Risk Factors/Interventions Specified on the Food Establishment Inspection Report

Part 1. Risk Factors and Interventions

Supervision

1. 2-101.11 Assignment *
- 2-102.11 Demonstration *
2. 2-103.11 Person-In-Charge (PIC) Duties

Employee Health

3. 2-201.11 Responsibility of PIC, Conditional & Food Employees *
4. 2-201.12 Exclusions & Restrictions *
- 2-201.13 Removal of Exclusions & Restrictions

Good Hygienic Practices

5. 2-401.11 Eating, Drinking, or Using Tobacco *
- 3-301.12 Preventing Contamination when Testing *
6. 2-401.12 Discharges from the Eyes, Nose, and Mouth *

Control of Hands as a Vehicle of Contamination

7. 2-301.11 Clean condition *
- 2-301.12 Cleaning Procedure *
- 2-301.14 When to Wash *
- 2-301.15 Where to Wash
- 2-301.16 Hand Antiseptics
8. 3-301.11 Preventing Contamination from Hands *
9. 5-203.11 Handwashing Sinks (nos./capacities) *
- 5-204.11 Handwashing Sinks (loc./placement) *
- 5-205.11 Using a Handwashing Sink
- 6-301.11 Handwashing Cleanser, Availability
- 6-301.12 Hand Drying Provision
- 6-301.13 Handwashing Aids & Devices, Use Restrictions
- 6-301.14 Handwashing Signage
- 6-501.18 Maintaining & Using Handwashing Sinks

Approved Source

10. 3-201.11 Compliance with Food Law *
- 3-201.12 Food in Hermetically Sealed Container *
- 3-201.13 Fluid Milk & Milk Products *
- 3-201.14 Fish *
- 3-201.15 Molluscan Shellfish *
- 3-201.16 Wild Mushrooms *
- 3-201.17 Game Animals *
- 3-202.13 Eggs *
- 3-202.14 Eggs & Milk Products, Pasteurized *
- 3-202.110 Prepackaged Juice-Treated
- 5-101.13 Bottled Drinking Water *
11. 3-202.11 Temperature *
12. 3-101.11 Safe, Unadulterated & Honestly Presented *
- 3-202.15 Package Integrity *
13. 3-202.18 Shellstock Identification *
- 3-203.12 Shellstock, Maintaining Identification *
- 3-402.11 Parasite Destruction *
- 3-402.12 Records, Creation, & Retention

Protection from Contamination

14. 3-302.11 Separation, Packaging, & Segregation *
- 3-304.11 Food Contact with Equipment & Utensils *
- 3-306.13(A) Consumer Self Service Operations *

Protection from Contamination

15. 4-501.111 Manual Warewashing, Hot Water Sanitization *
- 4-501.112 Mechanical Warewashing, Hot Water Sanitization
- 4-501.113 Mechanical Warewashing, Sanitization Pressure
- 4-501.114 Chemical Sanitization-Temp, pH, Concentration, Hardness *
- 4-501.115 Manual Warewashing Equip. Detergent Sanitizers
- 4-601.11(A) Food Contact Surface Clean to Sight & Touch *
- 4-602.11 Food Contact Surface-Cleaning Frequency *
- 4-602.12 Cooking & Baking Equipment
- 4-702.11 Before Use After Cleaning *
- 4-703.11 Hot Water and Chemical *
16. 3-306.14 Returned Food & Re-service of Food *
- 3-801.11 Discarding/Reconditioning Adulterated Food *

Potentially Hazardous Food (Time/Temperature Control for Safety Food)

17. 3-401.11 Cooking Raw Animal Foods *
- 3-401.12 Microwave Cooking *
18. 3-403.11 Reheating for Hot Holding *
19. 3-501.14 Cooling *
20. 3-501.16 Hot Holding *
21. 3-501.16 Cold Holding *
22. 3-501.17 RTE PHF (TCS Food), Date Marking †
- 3-501.18 RTE PHF (TCS Food), Disposition *
23. 3-501.19 Time as a Public Health Control *

Consumer Advisory

24. 3-603.11 Consumer Advisory for Raw/Undercooked Food *

Highly Susceptible Populations

25. 3-801.11 Pasteurized Foods & Prohibited Food *

Chemical

26. 3-202.12 Approved Additives *
- 3-202.12 Protection from Unapproved Additives *
27. 7-101.11 Identifying Information *
- 7-102.11 Common Name, Working Containers *
- 7-201.11 Separation, Storage *
- 7-202.11 Restriction
- 7-202.12 Conditions of use *
- 7-203.11 Poisonous or Toxic Material Containers *
- 7-204.11 Sanitizer, Criteria *
- 7-204.12 Chemicals for Washing Fruits & Vegetables *
- 7-204.13 Boiler Water Additives *
- 7-204.14 Drying Agents *
- 7-205.11 Incidental Food Contact, Criteria *
- 7-206.11 Restricted Use Pesticides *
- 7-206.12 Rodent Bait Stations *
- 7-206.13 Tracking Powders, Pest Controls & Monitoring *
- 7-207.11 Restriction & Storage; Medicines *
- 7-207.12 Refrigerated Medicines, Storage *
- 7-208.11 Storage-First Aid Supplies *
- 7-209.11 Storage-Personal Care Items
- 7-301.11 Separation-for Retail Sale *

Conformance with Approved Procedures

28. 3-502.11 Variance Requirement *
- 3-502.12 Reduced Oxygen Packaging, Criteria *
- 3-404.11 Treating Juice
29. 8-103.12 Compliance with Variance and HACCP Plan *

Internal Cooking Temperature Specifications

145°F for 15 seconds	Raw eggs cooked for immediate service Fish, except as listed below	Meat, except as listed in the next 2 rows Comercially raised game animals, rabbits
155°F for 15 seconds	Ratites (Ostrich, Rhea and Emu) Injected meats	Comminuted meat, fish, or commercially raised game animals
165°F for 15 seconds	Wild game animals Poultry Raw eggs not for immediate service	Stuffed fish, meat, pork, pasta, ratites & poultry Stuffing containing fish, meat, ratites & poultry
Whole Meat Roasts	Refer to cooking charts in the Food Code ¶ 3-401.11 (B)	

Asterisk (*) items are listed as Priority or Priority Foundation Items in the Food Code.

September 2005

† RTE PHF (TCS food) means ready-to-eat potentially hazardous food (time/temperature control for safety food).

DISTRICT VI CHILD CARE WORKSHEET

DATE: 3-5-21

FACILITY: First Methodist

CHILDREN WITH NO 121 (may not return until valid 121 on file at facility)	CHILDREN WITH SHOTS DUE (updated 121 due within 14 days)
Drennon Ballard G.O.S.	
Saylor Brantley Nolonger attend C.O.S.	
John Thomas McKee C.O.S.	
Caroline Rudolph C.O.S.	
Miller Williamson GO.S.	
STAFF WITH NO 121 (may not return until valid 121 on file at facility)	STAFF WITH SHOTS DUE (updated 121 due within 14 days)
✓	✓
STAFF WITH NO LETTER OF SUITABILITY (LOS)	** Staff without a valid LOS on file may not be left alone with children! **
✓	✓

PLEASE SEND A COPY OF 121'S WITH IN 14 WORKING DAYS OF THIS INSPECTION DATE (Date listed at the top of form)

PLEASE SEND A COPY OF LETTER OF SUITABILITY WITHIN 60 WORKING DAYS OF THIS INSPECTION DATE (Date listed at the top of form)

CHILD CARE DIRECTOR: Lindsey Stuart

CHILD CARE REPRESENTATIVE: Mid. Brun

Fax to ATT: Child Care Licensure (601) 484-5013

