

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Facility Inspection

County Sterroot	Date 8 26 2000	
Facility Name Reaching Rainbow Oart	License Number 1990	
Purpose MY LUCI Inspection Cap	pacity	
All Items In Red Are Critical Qualified director present Proper staff to child ratio present	Other Items - Must be corrected	
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 Water system approved and functioning Waste water system approved	Lighting approved Heating/cooling approved Ventilation adequate Glass approved and shielded Telephone on premises, available, and functioning]]]
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 Vending machine snacks meet nutritional guidelines, if present]] 7/
3. \$ 4. \$	Exits, doors and fastening devices single action approved and in good working order	^
5\$Age/Child/Staff Name	Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers and thermometers placed properly and]
1. Intant-5-Still # 7 2. IVrs - 4 - Still # 2	in good working order]
3. 1/2yrs-6-Staff # 3 4. 3yrs-4-Staff # 4	Playground area clean, shaded, well drained and equipped and fence in good repair	
5. 4 yrs -10-Staff+5	Playground equipment meets standards]
6	Pool area clean, fenced, and adequately maintained	\prec
Center Director/Individual	Diaper changing stations adequate in number and each fully supplied (number S) Child Care Representative] [[]

White Copy - Facility File Yellow Cop Mississippi State Department of Health

Yellow Copy - Facility Operator



Child Care Encounter

District	Clina Care Encounter	Date 8 26 2020
District	- 1000	
Name Tooling Raiv		
Address 1824-CHIID	Center/Organization/Individual	
Purpose Ortual Insp	Dection Director Simberly	5/10++
Mileage Start N	Mileage End NA 0	
County Grerold	Telephone No. ((((O O))	29-0098.
Time In 9115	Time Out /0'. OO Total Time	
Findings/Comments (ON) (1) Findings/Comments (ON) (1)	Arefortual renewal i	inspeation
Co i da da	0000	1
ontace inspect	yero in compliance o	Haring Today
Thehen wood c	ectilist in "A" sign acknowledgment.	
Pulase submit	Jallawing.	
penalty. Deneated	unlections may vasult violations may vasult monetary penalty, s.	
The life state of the state of		
504		

Center Director/Designee/Individual

Child Care Representative

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

Fo	od Establishment Ins	spection	Report	
Establishment RECONDER RUNDA	our nonth	Tin	ne in	
Address 1884-C. HIP Drive	City/State	Zip	Telephone ((662)-229-6	095
License/Permit#		Permit H	Tolder Risk L	evel
Circle designated compliance status (IN, OUT IN = in compliance OUT = not in compliance N		СО	Mark "X" in appropriate box for COS and S = corrected on-site during inspection R = repe	
FOODBORNE ILLNE	SS RISK FACTORS AND	PUBLIC	HEALTH INTERVENTION	S

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	S	cos	R
		Supervision		
l	INOUT	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	INOUT	Proper use of reporting, restriction & exclusion		
		Good Hygienic Practices	1404/2002/02/2003	escontrib
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		111111111
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		<i></i>
0	INOUT	Food obtained from approved source		
1	IN OUT N/A N/O	Food received at proper temperature		
2	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		
4	IN OUT N/A	Food separated and protected		
15	IN/OUT N/A	Food - contact surfaces: cleaned & sanitized		
		A STATE OF THE STA		
		A STATE OF THE STA	-	
6	INOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
	1	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		
9	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		Т

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/Å	Compliance with variance, specialized process, and HACCP plan		
29	IN OUT	N/A	Risk control plan as required		
	L		Other Critical Factors		
		1	ntative measures to control the introduction nogens, chemicals and physical objects		
	2)	into fo	ods.		
30	INOUT		Water and ice from approved source		
31	IN OUT		Insects, rodents, and animals not present		Γ
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	INOUT	N/A	Permit/Last inspection posted		

35.00 S.V.V.	Date	
(0.0000)	Person in Charge (Signature)	
	Inspector (Signature)	Should
	lour	

Food Service Facility Inspection Results

PIMS ID Fa	cility Name, Address	hine Pountow	Date 8/26/2020
CRITICAL VIO	LATIONS	CORRECTION PLAN AN	D SCHEDULE
no-enthcal Orelations			
☐ 92020 Scheduled ☐ 92030 Followup ☐ 92040 Complaint ☐ 92050 Consultation ☐ 92070 Plan Review/Const. ☐ 92080 No Inspection ☐ 92090 Restaurant Training Permit Date Please Remit within 10 days to:	92010 Permit No Charge	Facility Signature Environmentalist Signature White Copy - Facility Yellow Copy - PIMS Pink Copy- Environmentalist	TummySche Licence Number



Child Care Program Review
Facility Name Reaching Rain bow Confusions No. 1999 Date 8/26/2020

Child Care Licensure Playground Checklist

Center Name	eaching Rainbous Inspection Date 8/86/80%
YES NO N/A	morection Date 1/20/200
5 0 0 1.	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)
□ □ □ 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)
5.	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)
7.	bidewarks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg. 15)
(D) \(\begin{array}{cccccccccccccccccccccccccccccccccccc	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)
9.	Tree limbs at least 7ft, above play surfaces? Is fence free of brush/overs
0 0 10.	, , , , , , , , , , , , , , , , , , ,
	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
12.	If slide is present, is exit height/exit zone adequate? If not, state deficiency
0, 0 0 13.	Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2, pg 15)
1 0 14.	Is age-appropriate equipment being used? If not, state which pieces are inappropriate
	(Rule 1 10.2 ng 36)
15.	is playground area clean & free of hazards? If not, state deficiency.
	Is adequate shade present on the playground? (CPSC 2.1.1, pg 5)
O, 0 0 17.	Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 36)
Ø 0 18.	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2.5.5)
Director	Licensing Official Como Show