

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Facility Inspection

County Forrest	Date 9 28 2020
Facility Name Charles Johnson Head	Start License Number 6918
Purpose Renewal (virtual)	Capacity 113
All Items In Red Are Critical Qualified director present Proper staff to child ratio present	Other Items - Must be corrected Children's belongings separated/stored Evacuation plans posted Menus posted and served Plan of activities In Out COS N/A U U U U U U U U U U U U U U U U U U U
Proper staff to child ratio present 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	Lighting approved Heating/cooling approved Ventilation adequate Glass approved and shielded Telephone on premises, available,
Waste water system approved and functioning	and functioning Electrical outlets protected Large appliances located properly Sinks and toilets working properly
Possible Monetary Penalty 1 \$	Hot water at all sinks, not to exceed 120° Children barred from kitchen Vending machine snacks meet
2\$	nutritional guidelines, if present Exits, doors and fastening devices single action approved and in good working order
4. \$	Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers
Age/Child/Staff Name 1.	and thermometers placed properly and in good working order
2. no children	First aid kits stocked and easily accessible \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \
3. present at 4. facility	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
	Diaper changing stations adequate in number and each fully supplied (number)
Center Director/Individual Virtual Inspection	Child Care Representative

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



Child Care Encounter Date 9 28 2020 District Name Charles Gohnson Head License No. 18CEIHE - 6918 Central. Avc, Petal
Center/Organization/Individual Purpose Renewal (Virtual) Director Patricia Mitchell Mileage Start Mileage End Telephone No. (001-544-4195 County Forest Time In Time Out Total Time inspection Findings/Comments_A Ms. Patricia ficiencies Observed all required

Mississippi State Department of Health

Center Director/Designee/Individual

Child Care Representative

White Copy - Facility File Yellow Copy - Operator



Child Care Program Review

Facility Name Charles	Johnson	Head Sta	License No.	6918	Date 9 28	2020
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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							
	_		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 (2)}							
8.			Monthly records of fire/disaster drills {Rule 1.6.3 (5)}							
9.			Medication record with date, time, signature for 90 days {Rule 1.6.3 (6)}							
10.			Immunization Records for Children and Staff {Rule 1.6.3 (8)}							
11.			Personnel records (attach employee's records form) {Rule 1.6.4}							
12.			Volunteer records {Rule 1.6.5 & Rule 1.6.6}							
13.			Children records (attach children's records form) {Rule 1.6.7}							
14.			Reports of serious occurences made as required {Rule 1.7.1}							
15.			Communicable diseases reported as required {Rule 1.7.3}							
16. 🗆			Daily written reports provided to parents for infants and toddlers {Rule 1.7.4}							
17.			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. 🗆		D	Required toys present in infant room {Rule 1.10.1 (2)}							
20. 🗆		1	Required toys present in toddler room {Rule 1.10.1 (3)}							
21.			Required toys present preschool room {Rule 1.10.1 (4)}							
22.			Licensed pest control contractor {Rule 1.11.14}							
23. 🗆			Pets present (proof of immunization as required, signed by veterinarian) {Rule 1.12.6}							
			Appropriate discipline policy followed {Subchapter 14}							
25.			Appropriate transportation policy followed {Subchapter 15}							
26. 🗆		A	Infant feeding schedules posted (Appendix C, VII)							
Comm	ents	Rec	ommendations							

Pass										
		o ha i	ssued: Regular Probational Restricted							
☐ Fail		o de la	ssued: Regular Probational Restricted							
1 201000 00000000		n with	in days Virtual inspection VM(a N)							
1011	JW-u	h Milli	Director Designee Child Care Representative							

Child Care Licensure Playground Checklist

Се	nter	Name	Ch	arles Johnson Head Start Inspection Date 9/28/2020
A	2 M) N/a	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)
A			2.	2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 48)
A	Ü		3.	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)
A			4.	AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47)
N			5.	No standing water present on playground or in/on playground equipment or walkways? (CPSC 2.4.2.2-5, pg 10)
Z			6.	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 36)
ヹ			7.	Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 15)
X			8.	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)
Z			9.	Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPSC
X			10.	Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 40)
X		Ü	11.	If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3.2, pgl3)
X			12.	If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC 5.3.6.4-5 pgs 34-35)
X			13.	Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2, pg 15)
Y			14.	Is age-appropriate equipment being used? If not, state which pieces are inappropriate (Rule 1.10.2, pg 36)
Y			15.	Is playground area clean & free of hazards? If not, state deficiency. (Rule 1.11.11 (1), pg 49)
L			16.	Is adequate shade present on the playground? (CPSC 2.1.1, pg 5)
1			17.	Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 36)
1			18.	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC
rect	or <u>V</u>	irtu	.al	inspection Licensing Official Chica My



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

		Food I	Establish	ment Ins	pection	on Re	eport	
Establishment						Time in		
Charles	Johnson	Hec	ed Sto	nt		Time in		
Address		KIE LISOLO	City/State		Zip		Telephone	
201 W	Central	Ave	Petal	ms	391	465	601-544-41	195
License/Permit#		Legistilii			Perm	it Holder		Risk Level
691	8							2
Circle designated IN = in compliance	compliance status (IN, COUT = not in compliance	OUT, N/O, N/	A) for each number	red item		GOG	Mark "X" in appropriate box for	or 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 Statu	ls The second of	cos	R
		Supervision		7
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
2	NOUT N/A	Manager certification		
		Employee Health		
3	MOUT	Management awareness; policy present	1	
4	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		
	8 3 3,000	Preventing Contamination by Hands		
7	IN OUT TWO	Hands clean and properly washed		
8	IN OUT N/A N/Q	No bare hand contact with ready-to-eat foods	- 57 - 75	
9	TUOUT	Adequate handwashing facilities supplied & accessible		
		Approved Source		
10	INOUT	Food obtained from approved source		
11	IN OUT N/A N/Q	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	2F	
		Protection from Contamination		
14	IN OUT N/A	Food separated and protected		
15	IN OUT N/A	Food - contact surfaces: cleaned & sanitized		
	12877 1400	estations on the new world factor of	31	
16	INOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
		Potentially Hazardous Food (TCS food)		
17	IN OUT N/A N/Q	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	NOUT N/A	Proper cold holding temperatures		
22	IN OUT N/A N/O	Proper date marking and disposition		F
23	IN OUT N/A N/O	Time as a public health control: procedure & records		

	Complia	nce Statı	IS	COS	R
		,	Consumer Advisory	ų.	
24	IN OUT	NXA	Consumer advisory provided for raw or undercooked foods		
			Highly Susceptible Populations	10.1031	
25	IN OUT	N/A	Pasteurized foods used; prohibited foods not offered		
W			Chemical		_
26	IN OUT	NXA	Food additives: approved and properly used		
27	MOUT		Toxic substances properly identified, stored, used	2	
	1		Conformance with Approved Procedures	§.	_
28	IN OUT	N/A	Compliance with variance, specialized process, and HACCP plan		
29	IN OUT	NAL	Risk control plan as required	4	
			Other Critical Factors		
			ative measures to control the introduction ogens, chemicals and physical objects ds.		4
30	MOUT	V	Water and ice from approved source	1140521	
31	IN OUT		Insects, rodents, and animals not present		
32	IN OUT	N/A	Hot and cold water available; adequate pressure		
33	TUO UT	N/A	Plumbing installed; proper backflow devices		
34	IN OUT	N/A	Sewage and waste water properly disposed		
35	NOUT		Toilet facilities: properly constructed, supplied		
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Date 9 28 2020		al ismusi
Person in Charge (Signature) Virtu	ual insu	pection
Inspector (Signature)	neap	198 AP 101 TYZZ)