

Child Care Facility Inspection

County Comment	Date				
Facility Name Ook Corsue	License Number Oldo				
Purpose Virtual Renewal Englection Capacity 96					
All Items In Red Are Critical Qualified director 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				
Qualified director present 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 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 First aid kits stocked and easily accessible				
2. 7 As - 5 - 1 3. 4. 4 infact - 3 -	Playground area clean, shaded, well drained and equipped and fence in good repair				
5.	Playground equipment meets standards				
6. <u>2</u> <u>2</u> -8-	Pool area clean, fenced, and adequately maintained				
Center Director/Individual	Diaper changing stations adequate in number and each fully supplied (number) Child Care Representative Care Benome				



Child Care Encounter

District	Date
Name Oak Crove	License No. 18CDPF3A - 0636
Address 2561 Old Hwy 24	Hattiesburg MS 39402 Center/Organization/Individual
	pection Director LaRisha Colouer
Mileage Start	Mileage End
	Telephone No. 601. 264.4609
Time In 1:00 Time Ou	t 1:44 Total Time
Findings/Comments Virtual	henewal inspection conducted
- No deficiencies	observed during inspection.
1	
Class land 11 viola Pendry Repeated viola	tions may result in a monetary
a monetary penalty	suspension, or revocation of the
Center Director/Designee/Individual	White Copy - Facility File Yellow Copy - Operator

Mississippi State Department of Health

Revised 6-24-09



MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Program Review

Ĭ	•		License No. Communication Date 11.1.50
Yes	No	N/A	
. 4			Policies and procedures (Parent's Handbook) {Rule 1.4.1}
	ā		Proof of Accident/Liability Insurance or documentation that parent has been notified that no
		_	insurance is in effect {Rule 1.4.1 (i) & (j)}
. 🔎			Approved arrival and departure procedures {Rule 1.4.1 (2)}
. 0			Letter of suitability for staff {Rule 1.5.2 & Rule 1.6.4 (1) (f)}
. •		-	Attendance records for children and staff {Rule 1.6.3 (1)}
. 🗖		-	Current alphabetical roster of children (includes date of birth) {Rule 1.6.3 (2)}
			Current staff roster (includes date of birth & date of hire) {Rule 1.6.3 (3)}
. 🕞			Monthly records of fire/disaster drills {Rule 1.6.3 (5)}
			Medication record with date, time, signature for 90 days {Rule 1.6.3 (6)}
0.• 🗆			Immunization Records for Children and Staff {Rule 1.6.3 (8)}
1.		4	Personnel records (attach employee's records form) {Rule 1.6.4}
2. 🗆		O	Volunteer records {Rule 1.6.5 & Rule 1.6.6}
3. 🗖		<u>_</u>	Children records (attach children's records form) {Rule 1.6.7}
4. 🗆		-	Reports of serious occurences made as required {Rule 1.7.1}
5. 🖵			Communicable diseases reported as required {Rule 1.7.3}
6. 🖵			Daily written reports provided to parents for infants and toddlers {Rule 1.7.4}
7.		ō	Staff present who hold valid CPR and First Aid Certification {Rule 1.8.1 (4) & (5)}
8.			Age appropriate program of activities posted in each room {Subchapter 9}
9.			Required toys present in infant room {Rule 1.10.1 (2)}
20.			Required toys present in toddler room {Rule 1.10.1 (3)}
21.	ā	ā	Required toys present preschool room {Rule 1.10.1 (4)}
22.			Licensed pest control contractor {Rule 1.11.14}
23.		a	Pets present (proof of immunization as required, signed by veterinarian) {Rule 1.12.6}
24.			Appropriate discipline policy followed {Subchapter 14}
5.			Appropriate transportation policy followed {Subchapter 15}
6.			Infant feeding schedules posted (Appendix C, VII)
		/Pac	ommendations
-0111111	CHUS	, IXCC	ommentations
	-		
		1)	
			and the second s
Pass			
Lice Fail		to be i	issued: Regular Probational Restricted
		ıp witl	hin days Occurs Dennit
	-	•	☐ Director ☐ Designee Child Care Representative



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

Food Establishment Inspection Report					
Establishment			Time in		
Oak Corove					
Address	City/State	Zip		Telephone	
License/Permit#		Permit Holder		Risk Level	
					2
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			COS = co	Mark "X" in appropriate box for rected on-site during inspection	or COS and R R = repeat violation
ECODDODNE II I NEGG DY					

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 State	nis	GOG	
	Compliance Stati	Supervision	COS	R
1	INOUT			
	1 44 5 4 1	Person in charge present, demonstrates knowledge, and performs duties		
2	IN OUT N/A	Manager certification		
		Employee Health		
3	TWOUT	Management awareness; policy present	/	
4	NOUT	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 NO	Hands clean and properly washed	= 2	
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	40.57	
11	IN OUT NA N/O	Food received at proper temperature		
12	TUO VII	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	POUT N/A	Food separated and protected	T	_
15	IN OUT N/A	Food - contact surfaces: cleaned & sanitized	_	
	-257	ASSESSED ASSESSED ASSESSED ASSESSED		
6	M OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
		Potentially Hazardous Food (TCS food)		
7	IN OUT N/A N/O	Proper cooking time and temperatures		
8	IN OUT N/A N/O	Proper reheating procedures for hot holding		
9	IN OUT N/A N/O	Proper cooling time and temperature	+	
0	IN OUT N/A N/O	Proper hot holding temperatures		
1	IN OUT N/A	Proper cold holding temperatures		
2	IN OUT N/A N/O	Proper date marking and disposition		
~	- 110	marking and disposition	- 1	

Comp	liance Stati	us	COS	R
		Consumer Advisory		
24 IN OL	JT N/A	Consumer advisory provided for raw or undercooked foods		
		Highly Susceptible Populations		
25 IN OU	T N/A	Pasteurized foods used; prohibited foods not offered		
4		Chemical		_
26 IN OU	T N/A	Food additives: approved and properly used		
27 IN OU	\mathbf{T}	Toxic substances properly identified, stored, used		
		Conformance with Approved Procedures		_
28 IN OU	T N/A	Compliance with variance, specialized process, and HACCP plan		
29 IN OU	T N/A	Risk control plan as required		
		Other Critical Factors		
		ative measures to control the introduction ogens, chemicals and physical objects ds.		
0 INOU	Г	Water and ice from approved source		
INOU'	Γ	Insects, rodents, and animals not present		
2 IN OU	Γ N/A	Hot and cold water available; adequate pressure		
3 IN OU	Γ Ν/Α	Plumbing installed; proper backflow devices		
4 IN OU	Γ Ν/Α	Sewage and waste water properly disposed		
-				_
5 IN OUT		Toilet facilities: properly constructed, supplied		

Date 7.1.20	Bardis a l'Arregia
Person in Charge (Signature)	
Inspector (Signature)	Doma

Food Service Facility Inspection Results

PIMS ID Fa	cility Name, Address	Date
	Dat sorove	7.1.20
CRITICAL VIO		CORRECTION PLAN AND SCHEDULE
No critical	violations	Facility issued an
☐ 92020 Scheduled ☐ 92030 Followup ☐ 92040 Complaint ☐ 92050 Consultation ☐ 92070 Plan Review/Const. ☐ 92080 No Inspection ☐ 92090 Restaurant Training	☐ 92010 Permit No Charge ☐ 92015 Permit 1 \$30.00 ☐ 92011 Permit 2 \$100.00 ☐ 92012 Permit 3 \$150.00 ☐ 92013 Permit 4 \$200.00	Certified Manager Licence Number Facility Signature
Permit Date	Environmentalist Code	Environmentalist Signature
Please Remit within 10 days to:	208	White Copy - Facility Yellow Copy - PIMS Pink Copy- Environmentalist

C:	enter	Nams		lak lorove	Inspection Date 7.1.20
	3 N	O NA E	1	Playground fence less than 3 1/2" from surface. (Rule with no gaps? (Rule 1.11.9 (8), pg 43)	
			2.	2 entrances/exits, with one being remote from the bu	ilding? (Rule 1.11.9 (8), pg 43)
			3.	Is surfacing adequate? If not, where is it inadequate?	(CPSC, 2.4.2. pg8)
			4.	AC units, high-voltage cabling/wires inaccessible? (2)	Rule I.I l.9 (5), pg 47)
1	• □		5.	No standing water present on playground or in/on play	ayground equipment or walkway:
-			6.	Toys & equipment in good repair? (none broken/dete	eriorating) (Rule 1.10.2 (2), pg 36
	П		7.	Sidewalks provide smooth walking surface? (no trip	hazards) (CPSC 3.6, pg 15)
/ I			3.	All bolts on equipment & fence <2 threads beyond the twists/wires facing away from the playground area?	(Kute 1.11.9 (1), pg 4/)
			9. 10.	Tree limbs at least 7ft. above play surfaces? Is fence 3.4, 3.5, pg 15) Are use zones adequate? If not, where are they inade	free of brush/overgrowth? (CPS
		4	++4.	If swings are present, are S-books in good repair? If	not, state deficiency
-		I	12.	If slide is present, is exit height/exit zone adequate?	Fige, state deficiency CPSC5.3.6.4-5 pgs 3
			13.	Are spring rockers a minimum of 6 ft. apart? (ASTN	(9.5.1.Z, pg 15)
-=-			1 15	Is age-appropriate equipment being used? If not, sta	te which pieces are inappropriate(Rule 1.10.2. [
			15.	Is playground area clean & free of hazards? If not, s	tate deficiency. (Rule 1.11.11 (1), j
			16.	Is adequate shade present on the playground? (CPS)	C 2.1.1, pg 5)
1			17.	Are concrete footings located at least 6" beneath the	e surface? (Rule 1.10.2 (2), pg 3
		П	18.	Is wood smooth? Documentation provided that woo 2.5.5)	
Direct	of			Licensing Official	ando Dano