



Child Care Encounter

5

Date 10/23/2020

Name	Agape Educational Center	License No.	45CF05A-6465
Address	315 Garrett St. Canton, MS 39046	Center/Organization/Individual	
Purpose	Virtual Renewal Inspection	Director	India Myers
Mileage Start		Mileage End	
County	Madison	Telephone No.	601-859-8868
Time In	Zoom	Time Out	
Total Time			

Findings/Comments: The purpose of this Zoom meeting is to conduct a virtual renewal inspection. The facility owner, Margaret Chapman and facility director, India Myers were present. The following observations were made:

- No critical violations were observed regarding the facility buildings and grounds.
- No critical violations were observed regarding the facility kitchen meal prep area.
- The facility records were in compliance per the MSBH records check list, per the facility director.
- Renewal pending the receipt of the requested documentation.
- Technical assistance was provided, as needed.

*Class I and Class II violations may result in a monetary penalty. Repeated violations may result in the doubling of a monetary penalty, suspension, or revocation of the license.

See the MSBH Acknowledgment Letter
Center Director/Designee/Individual
Child Care Representative

White Copy - Facility File
Yellow Copy - Operator

Corrective Action Required: _____
Corrections required by (Date) _____

Food Establishment Inspection Report

Establishment		Hape Educational Center		Time in Zoom	
Address		315 Garrett St.		City/State	
		Canton, MS		Zip	
		39046		Telephone	
		601-859-8868		Permit Holder	
		Margaret Chapman		Risk Level	
		2		45CF PFS-A-6465	
		License/Permit#		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		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	10/23/2020
Person in Charge (Signature)	See the MSDH acknowledgment letter
Inspector (Signature)	(Signature) CC#11

Letter grade "A" record

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See the MSDH acknowledgment

Compliance Status		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 undallered	
13	IN OUT N/A N/O	Required records available; shelfstock 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	

Food Service Facility Inspection Results

PIMS ID	Facility Name, Address Hygec Educational Center 315 Garrett St. Canton, MS 39046	Date 10/23/2020
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CRITICAL VIOLATIONS

- No critical violations were observed during the virtual inspection.

CORRECTION PLAN AND SCHEDULE

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India R. Sims
Certified Manager

Tummy Safe
Licence Number
Exp. 11/1/2023

Facility Signature <i>See the MSDH Acknowledgement</i>	Environmental Signature <i>(Signature) 11/1/2020</i>
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White Copy - Facility
Yellow Copy - PIMS
Pink Copy - Environmental

Permit Date	Environmental Code <i>78,05</i>
☐ 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	

Please Remit within 10 days to:

Child Care Licensure Playground Checklist

Center Name

Agape Educational Center # 6465

Inspection Date

10/23/2020

YES NO N/A

1. ☒ ☐ ☐

Playground fence less than 3 1/2" from surface. (Rule 1.11.9 (8), pg 48) In good repair, with no gaps? (Rule 1.11.9 (8), pg 48)

2. ☒ ☐ ☐

2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 48) Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg 8)

3. ☒ ☐ ☐

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) Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 15)

7. ☒ ☐ ☐

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/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)

11. ☒ ☐ ☐

If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3.2, pg 13)

12. ☒ ☐ ☐

If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC 5.3.6.4-5 pgs 34-35)

13. ☒ ☐ ☐

Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2, pg 15)

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. (CPSC 2.5.5)

Director

See the MSBH Acknowledgment Letter

Licensing Official

10/23/2020