

## MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Facility Inspection

County Pear Rive Child Development Lab Sch	
Facility Name Directors (ARRIS HALES	
Purpose Renowal Director: CARRIE HALES	50
	Other Items - Must be corrected In Out COS N/A Children's belongings separated/stored Evacuation plans posted
All Items In Red Are Critical  Qualified director present  Proper staff to child ratio present	Menus posted and served Plan of activities
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	Lighting approved  Heating/cooling approved  Ventilation adequate  Glass approved and shielded  Telephone on premises, available,
Waste water system approved and functioning Waste water system approved and functioning	and functioning
Food service approved   Possible Monetary Penalty	Large appliances located properly  Sinks and toilets working properly
Monetary Penalty 1\$	Hot water at all sinks, not to exceed 120°  Children barred from kitchen
2\$	Vending machine snacks meet nutritional guidelines, if present Exits, doors and fastening devices
3\$\$ 4\$	single action approved and in good working order
5\$	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 present	First aid kits stocked and easily accessible
3. 4. I	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 ( and Hales	_ Child Care Representative Crothe Benno
White Copy - Facility File Yellow Copy - Facility Operator Mississippi State Department of Health 12-	10-08 Form No. 281



## MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Encounter

District	Date
Name Child Development Lab School 101 Hwy 11 North Poplarville, MS 39470 601-4031256 Lic. No.: 55CCGFE-1065 Director: CARRIE HALES	
Mileage Start Mileage End	
Per 18: 100	
Ti 110' 22	Total Time
Findings/Comments Here to conduct or	
TH was provided on rule 1.5.  a valid Los on file. Proper of Submitted to MSDH and MDHS. I called but the System was down rerity. Staff can not be 1edt a until a valid Los is on file and	2 (Braff without locuments were Finger Printing was
No children were present at the forwark through.	acility oluring the
Rec'd fire form, hours, and menus.	
	"Class I and II violations may result in a monetary penalty. Repeated violation may result in the doubling of a monetary penalty, suspension or revocation of the license."
Center Director/Designee/Individual  Child Care Représentative	White Copy - Facility File Yellow Copy - Operator

Mississippi State Department of Health

Revised 6-24-09

Form No. 287

Child Development Lab School 101 Hwy 11 North Poplarville, MS 39470 601-4031256 Lic. No.: **55CCGFE-1065** 

Mississippi State Department of Health

White Copy - Facility File Yellow Copy - Operator

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Director: CARRIE HALES

## **Child Care Program Review**

raculty Name		License No	Date \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	4
defilty Ivalie				
2.	for Accident/Liability Insurance and ent alphabetical roster of children staff roster (includes date of the thing records of fire/disaster drillication record with date, time unization Records for Children onnel records (attach employe nteer records (attach employe nteer records (attach children's orts of serious occurences manunicable diseases reported y written reports provided to passes for the toys present in infant room aired toys present in toddler rocuired toys present in toddler rocuired toys present in toddler rocuired toys present preschool rocuired toys present pre	ce or documentation that pa  (a) & (j)}  cedures {Rule 1.4.1 (2)}  1.5.2 & Rule 1.6.4 (1) (f)}  d staff {Rule 1.6.3 (1)}  ren (includes date of birth)  of birth & date of hire) {Rule  lls {Rule 1.6.3 (5)}  e, signature for 90 days {Rule  and Staff {Rule 1.6.3 (8)}  re's records form) {Rule 1.6.3  as required {Rule 1.7.1}  as required {Rule 1.7.3}  arents for infants and toddle  and First Aid Certification  ites posted in each room {Sule  m {Rule 1.10.1 (2)}  om {Rule 1.10.1 (3)}  om {Rule 1.10.1 (4)}  Rule 1.11.14}  m as required, signed by vete  owed {Subchapter 14}  y followed {Subchapter 15}	{Rule 1.6.3 (2)} the 1.6.3 (3)} Rule 1.6.3 (6)} All the result of the re	
	endations			
,				
Pass – License to be issued  Fail Follow-up within	0.	Restricted  Halia  Designee	Sharetha Be Child Care Representative	nņo
Mississippi State Departme	ent of Health	Revised 12-19-13		Form



MISSISSIPM STATE DEPARTMENT OF HEALTH

Food Establishment Inspection Report / PERMIT TO OPERATE											
Establishment Permit Date Time In								r			
	Address			Ci			State Zip	10:38 Telephone		+	L
101 HWY 11 NORTH				POPLARVILLE			MS 39470	601-403-13	20		
Facility ID Permit Holder Risk Level Manage 5020793 Aladdin Food Mamt Sycs 4				ager l	Email Address		+	+	-		
peantivercowvalleyinc.com											
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. <b>Public health interventions</b> are control measures to prevent foodborne illness or injury.											
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 = corrected on-site during inspection R = repeat violation											
	***					5 – corre	cted on-site during inspection	K = repeat violation			
	Compliance S	Supervision	COS 1	2	Compliance Sta	tus			cos	R	
1	X OUT	Person in charge present, demonstrates knowledge.		711	24 IN OUT XA	Cons	Consumer Advisory umer advisory provided for ray	v or		1_	L
2	OUT N/A	and performs duties  Manager certification		1	24 IN 001 JKA		cooked foods		Щ	Ш	L
	1,	Employee Health	1 111		25 X OUT N/A		y Susceptible Population urized foods used; prohibited t			1	L
3	<b>≫</b> OUT	Management awareness; policy present		7	25 X OUT N/A	offer		oods not			
4	≫ out	Proper use of reporting, restriction & exclusion		-			Chemical			1	
		Good Hygienic Practices	1515	-	26 IN OUT		additives: approved and p				
5	X OUT N/O	Proper eating, tasting, drinking, or tobacco use			27 OUT		substances properly identified				
6	X OUT N/O	No discharge from eyes, nose, and mouth				form:	nce with Approved Poliance with variance, specialize	rocedures		-	
		Preventing Contamination by Hands		-	28 IN OUT X	HAC	CP plan	ed process, and			
7	OUT N/O	Hands clean and properly washed			29 IN OUT	2000   2000	control plan as required				
8	OUT N/A N/C	No bare hand contact with ready-to-eat foods			1		Other Critical Factors				Γ
9	<b>≫</b> OUT	Adequate handwashing facilities supplied & accessible		וֹנ	30 X OUT		r and ice from approved so				
	\	Approved Source	langer, 1		31 X OUT		ts, rodents, and animals n				
-	OUT N/O	Food obtained from approved source			32 X OUT N/A		and cold water available; a				
11		Food received at proper temperature			33 OUT N/A		bing installed; proper back				
12	→ OUT	Food in good condition, safe, and unadulterated			34 OUT N/A	100000000000000000000000000000000000000	ige and waste water proper				
13	IN OUT 🔀 N/O	Required records available; shellstock tags, parasite destruction			35 OUT	Toile	t facilities: properly const	ructed, supplied			
1	~/	Protection from Contamination			36 X OUT N/A	Perm	it/Last inspection posted				
14	- \	Food separated and protected		]	Encounter Date: 08/	03/5/	120			1	
15	OUT N/A	Food - contact surfaces: cleaned & sanitized			Encounter Date: 007	00/2	JEU				
16	<b>≫</b> OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			Aldo	26		>		خبيطنطين	
	Po	otentially Hazardous Food (TCS food)	I	1	Person in Charge (Sign.	ature)					
17	in out n/a 🔀	Proper cooking time and temperatures			Inspector Name: VALI	DES, BE		. –		- to year	
18		Proper reheating procedures for hot		$\dashv$	Inspector (Signature)	1	c voic				
19		Proper cooling time and temperature		$\dashv$	Next encounter date: 20	20-12-26	, Next encounter type: Schedu	iled	2.0		
20		Proper hot holding temperatures					**		200		
21	\			$\exists$							
2		Proper cold holding temperatures		4			a .				
3		Proper date marking and disposition									
	IN OUT IXA N/O	Time as a public health control: procedure & records									

Child Developmer 101 Hwy 11 North 601-4031256 Li Director: CARRIE	Poplarville, MS 39470 c. No.: 55CCGFE-1065
YES NO NA	
Playground fe with no gaps?	nce less than 3 $\%$ from surface. (Rule 1.11.9 (3), $pg$ 48) in good repair (Rule 1.11.9 (3), $pg$ 43)
	its, with one being remote from the building? [Rule [. []. ] (3) pg -3)
급 미 미 3. [s surfacing a	lequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)
	-voltage cabling/wires inaccessible? (Rule 1.11.9 (5). pg 47.
/CPSC 2.4.2.2	ater present on playground or in/on playground equipment or walkway
☐ ☐ 5. Toys & equip	nent in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 3
☐ ☐ 7. Sidewalks pro	vide smooth walking surface? (no trip hazards) (CPSC 3.4, pg 15)
twists/wires fa	twipment & fence $<$ 2 threads beyond the nut? Are all bolts and fencing cing away from the playeround stea? (Rule 1.11.9 (5), pg 47)
	east 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPS
☐ ☐ ☐ ☐ ☐ Are use zones	adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 40)
口 日 日 11. 近swings.acep	resent, are S-hooks in good repair? If not, state deficiency [CFSC 3.2. ]
月 日 日 12. Eshde fs press	ot is est beighterit zone adequate? If not, state deficiency (CESCI 3 5 4-5 pgs 3
☐ ☐ ☐ 13. Are spring roof	ters a minimum of 6 ft. apart? (ASTM 9.5.1.2, pg 15)
☐ ☐ ☐ ☐ ☐ Id. Is age-appropri	ate equipment being used? If not, state which pieces are inappropriate (Rule 1.10.2.)
☐ ☐ ☐ 15. Is playground a  ———————————————————————————————————	rea clean & free of hazards? If not, state deficiency.  (Rule 1.11.11.11.11.11.11.11.11.11.11.11.11.1
er □ □ 16. Is adequate sha	de present on the playground? (CPSC 2.1.1, pg 5)
🗗 🗆 🗆 17. Are concrete fo	otings located at least $6^{\circ t}$ beneath the surface? (Rule 1.10.2 (2), pg 3
≥ I I I3. (s wood smooth	? Documentation provided that wood has been properly reated. (5)
Greater Came Hale	Licensing Official Should Benny