

MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Facility Inspection

| County Hinds | Date | 080 | | |
|---|---|--------|-----|-----|
| Facility Name I See Success Learning | License Number | 6249 | | |
| Purpose Renewal JT. A. Cap | eacity&Y | | | |
| All Items In Red Are Critical In Out COS N/A 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 |
| 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 Lighting approved | | | |
| Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning | Heating/cooling approved Ventilation adequate Glass approved and shielded Telephone on premises, available, and functioning | | | |
| Waste water system approved and functioning Food service approved Possible Monetary Penalty | Electrical outlets protected Large appliances located properly Sinks and toilets working properly Hot water at all sinks, not to | | | |
| 1 | exceed 120° Children barred from kitchen Vending machine snacks meet nutritional guidelines, if present Exits, doors and fastening devices single action approved and in good | | | |
| 4 S 5 \$ | working order Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers | | | |
| 1. 45 year olds 17/ caregiver # 2 | and thermometers placed properly and in good working order First aid kits stocked and easily accessible | | | |
| 2 7 months-lyer old 14/ caregiver | Playground area clean, shaded, well drained and equipped and fence in good repair | | | J C |
| 4 dypar olds 13/coregiver #5 | Playground equipment meets standards | | | |
| 5. | Pool area clean, fenced, and adequately maintained | | | |
| Center Director/Individual Vidual Renewal | Diaper changing stations adequate in number and each fully supplied (number) Child Care Representative | le o | 00 | lon |



| District 5 | — Ciliu Care Liicounter | Date 07/0/3090 |
|--|--|--|
| Name I See Sicces | 5 Learning License No | 6249 |
| Purpose Virtual Renewa | Center/Organization/Individual Of Iropachus Director Arteme | sia Thomason |
| Mileage Start | Mileage End_ | |
| County Hinds | Telephone No 769-5 8 | 24-3640 |
| Time In 12: 27pm | Time Out 1:16 pm Total Tim | me |
| interacted with # | the virtual inspection the | licensing official |
| | of renewal inspection the little tacility's Building and | |
| | urs were kund during H | |
| 실내지 그 집에 가지 않는데 사람들이 얼마나 가지 않아. 그래도 하나면 하나 되었다. | or stored that due to the war closed for UY) days. Whe | |
| All required docum | nents have been submitte | d. |
| | | |
| | | |
| Closs I and II is depended violation Dehally, suspension | uiolotions may result in a may result in a may result in the obust on, or revocation or the lice | monetary penalty. bling of a monetary |
| | | |
| Virtual Renewal | Jusa allan | White Copy - Facility File Yellow Copy - Operator |



Child Care Program Review

| | les No | N/A | |
|------|--------|-----|--|
| | ا کا | | Policies and procedures (Parent's Handbook) {Rule 1.4.1} |
| | | | Proof of Accident/Liability Insurance or documentation that parent has been notified that no insurance is in effect {Rule 1.4.1 (i) & (j)} |
| | 10 | | Approved arrival and departure procedures {Rule 1.4.1 (2)} |
| | | _ | 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)} |
| - 3 | | 0 | 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)} |
| | | | (D.1-162/6) |
| 1979 | 10 | 0 | Immunization Records for Children and Staff (Rule 1.6.3 (8)) |
| 1. | | | Personnel records (attach employee's records form) {Rule 1.6.4} |
| - | 0 | | Volunteer records {Rule 1.6.5 & Rule 1.6.6} |
| 3. 1 | | | Children records (attach children's records form) {Rule 1.6.7} Reports of serious occurences made as required {Rule 1.7.1} |
| 4. I | | | Communicable diseases reported as required {Rule 1.7.3} |
| 5. L | - | ā | Daily written reports provided to parents for infants and toddlers {Rule 1.7.4} |
| 1. 6 | | | Staff present who hold valid CPR and First Aid Certification {Rule 1.8.1 (4) & (5)} |
| . 6 | | | Age appropriate program of activities posted in each room {Subchapter 9} |
| | | | Required toys present in infant room {Rule 1.10.1 (2)} |
|). [| | | Required toys present in toddler room {Rule 1.10.1 (3)} Required toys present preschool room {Rule 1.10.1 (4)} |
| . 0 | | | Licensed pest control contractor {Rule 1.11.14} |
| | | 9 | Pets present (proof of immunization as required, signed by veterinarian) {Rule 1.12.6} |
| . 6 | | | Appropriate discipline policy followed {Subchapter 14} |
| . L | | | Appropriate transportation policy followed {Subchapter 15} |
| | 70 | | Infant feeding schedules posted (Appendix C, VII) |
| om | ments | Rec | ommendations |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |



Corrective Action Required: Yes Corrections required by (Date)



| Food Establishm | nent Inspection Report | art 1. Risk F |
|---|---|---------------|
| I See Success Learning CTR | Time in | Supervision: |
| 471 Bolond St City/State | 7/13 39A09 Telephone 7/29-584-3 | |
| License/Permit# | Permit Holder Artemesig Thompson | Risk Level |
| Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered | nd item Mark "X" in appropriate box for | r COS and R |

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 | S and the second | cos | R |
|----|------------------|---|---------|-----|
| - | 10 | Supervision | | 1 |
| 1 | IN DUT | Person in charge present, demonstrates knowledge, and performs duties | | 1.0 |
| 2 | IN OUT N/A | Manager certification | | |
| | _ | Employee Health | | |
| 3 | INOUT | Management awareness; policy present | | 841 |
| 1 | OUT | Proper use of reporting, restriction & exclusion | TU-W | 1 |
| | - | Good Hygienic Practices | | |
| 5 | IN OUT (NO) | Proper eating, tasting, drinking, or tobacco use | 10. | |
| 6 | IN OUT NO | No discharge from eyes, nose, and mouth | | |
| | | Preventing Contamination by Hands | | |
| 7 | IN OUT (N/O) | Hands clean and properly washed | 170 | |
| 8 | IN OUT N/A IN/O | No bare hand contact with ready-to-eat foods | otis. 7 | |
| 9 | IN OUT | Adequate handwashing facilities supplied & accessible | | |
| | | Approved Source | | |
| d | IN OUT | Food obtained from approved source | | |
| 1 | IN OUT N/A N/O | Food received at proper temperature | 1201 | |
| 2 | IN OUT | Food in good condition, safe, and unadulterated | | |
| 3 | IN OUT N/A N/O | Required records available: shellstock tags, parasite destruction | | |
| | | Protection from Contamination | flants: | |
| 4 | IN OUT N/A | Food separated and protected | | |
| 1 | IN OUT N/A | Food - contact surfaces: cleaned & sanitized | | |
| _ | 146.47 | GETTINGS OF STREET | 13.49 | |
| | | | | - |
| 16 | INDUT | 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 | 1 | Proper reheating procedures for hot holding | | |
| 19 | IN OUT NA (NO) | Proper cooling time and temperature | | |
| 20 | | Proper hot holding temperatures | | Г |
| 21 | IN OUT (NA | Proper cold holding temperatures | | |
| 22 | | Proper date marking and disposition | | |
| 23 | 1 | Time as a public health control; procedure & records | | |

| Compliance Status | | | R |
|------------------------------|--|------------------------------|------|
| | Consumer Advisory | 16-8 | |
| 24 IN OUT (NA) | Consumer advisory provided for raw or undercooked foods | 14 8 | |
| | Highly Susceptible Populations | bavore | 10/ |
| 25 IN OUT | Pasteurized foods used; prohibited foods not offered | 3 8 | .57 |
| | Chemical | 10.6 | |
| 26 NOUT N/A | Food additives: approved and properly used | 3 8 | |
| 27 IN OUT | Toxic substances properly identified, stored, used | n - E | |
| 9 | Conformance with Approved Procedures | 3-26 | |
| 28 IN OUT (N/A) | Compliance with variance, specialized process, and HACCP plan | 348 | |
| 29 IN OUT (N/A) | Risk control plan as required | 3420 | - 01 |
| | Other Critical Factors | 10.0 | |
| | tative measures to control the introduction ogens, chemicals and physical objects ods. | 05-8 05-6 04-5 04-6 | |
| 30 INOUT | Water and ice from approved source | | 1 |
| 31 TOUT | Insects, rodents, and animals not present | | 1 |
| 32 INOUT N/A | Hot and cold water available; adequate pressure | G 0 - | 1 |
| | | _ | |
| 36 IN OUT N/A | Plumbing installed; proper backflow devices | | |
| 3 IN OUT N/A 3 IN OUT N/A | Plumbing installed; proper backflow devices Sewage and waste water properly disposed | | |
| VIX | William Control of the Control of th | | |

| Date | 07/01/0 | an an lood is main |
|-----------------|----------------|--------------------|
| Person in Char | ge (Signature) | ial Renewal |
| Inspector (Sign | nature) Was | allon |
| | | |

Food Service Facility Inspection Results

| PIMS ID Fac | cility Name, Address See Success Learning | Conter | | Date |
|---|--|--|---|---|
| L y | 71 Roland St Ja | chan MS | 39809 | 07/01/2020 |
| CRITICAL VIO | | | CCTION PLAN A | |
| No cricia Critical | violations during this | CORRE | CTION PLAN A | ND SCHEDULE |
| ☐ 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 ☐ 92015 Permit 1 \$30.00 ☐ 92011 Permit 2 \$100.00 ☐ 92012 Permit 3 \$150.00 ☐ 92013 Permit 4 \$200.00 Environmentalist Code | Facility Signate Environmentali White Copy - Fac Yellow Copy - Pl Pink Copy- Envir | er CAP Tre Virtual St Signature Cility MS | Turmy Sake Licence Number OR/A6/A0AY Benewal Ollon |

Child Care Licensure Playground Checklist

| Cent | er Na | me | I S | ee Success Learning CTR Inspection Date 07/01/8080 |
|------|----------|----|--------------|---|
| YES | | | | 9 |
| | <u>'</u> | | 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) |
| 0 | | | 2. | 2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 48) |
| | 0 | | 3. | Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8) Local Component observed |
| B | | | 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) |
| 0 | | | 7. | Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 15) |
| | | | 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) |
| | | | 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) |
| | | A | 1 11. | If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3.2, pg13) |
| | | K | 12. | If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC 5.3.6.4-5 pgs 34-35) |
| | | 4 | 13. | Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2, pg 15) |
| | 0 | | 14. | Is age-appropriate equipment being used? If not, state which pieces are inappropriate (Rule 1.10.2, pg 36) |
| Œ, | <u></u> | | 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) |
| | 0 | | 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) |
| Dire | ector | V | Hug | Renewal Licensing Official Lise allen |