

# MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Facility Inspection

County Forrest		Date 10 6 2020				
Facility Name Early Er	ncounters	License Number_\\\301				
Purpose Renewal (vi	(tual) Cap	pacity				
All Items In Red Are Critical Qualified director present	In Out COS N/A	Other Items - Must be corrected Children's belongings separated/stored Evacuation plans posted Menus posted and served Plan of activities	THE COLOR	out	COS	N/A
Proper staff to child ratio present Room and playground capacity met Center capacity met License/complaint visible		Building and Grounds Walls, ceilings, floors, toys, equipment clean and in good repair	Ø			
Certified food manager  Sanitation Approved Garbage and garbage bins maintained Vector control maintained		Lighting approved Heating/cooling approved Ventilation adequate Glass approved and shielded	AAAA			
Water system approved and functioning Waste water system approved		Telephone on premises, available, and functioning	P			
and functioning Food service approved		Electrical outlets protected Large appliances located properly Sinks and toilets working properly	A A A			
Possible Monetary Penalty  1	Monetary Penalty exceed 120°  \$					
2		Vending machine snacks meet nutritional guidelines, if present Exits, doors and fastening devices single action approved and in good				
4	\$	working order  Exits unobstructed	Z Z			
5	\$	Required smoke detectors, carbon monoxide monitors, fire extinguishers and thermometers placed properly and	-			
1. Infants- 2-		in good working order				
2. 11 - 4-	scart listrati	First aid kits stocked and easily access	ible	Ш		
3. " - 3 - 4. " - 9 -		Playground area clean, shaded, well drained and equipped and fence in goo repair	od			
5. 2 10 - 6-		Playground equipment meets standard	s D			
6. 3 yo - 7- 7. 3 yo - 5-		Pool area clean, fenced, and adequatel maintained	ly 🗆			P
4 10 - 10 - 2 10 - 8 -		Diaper changing stations adequate in number and each fully supplied (number)				
Center Director/Individual_	virtual inspection	Child Care Representative	Junia	a	(1) (X	3



#### **Child Care Encounter**

District 8	Child Care Encounter	Date_10 6 2020
Name Early Encount	ters License No. 18 CFRFA	4-1301
	St, Hattiesburg Center/Organization/Individual	
	O) Director Ockie Stad	Oey
Mileage Start		
County Forest	Telephone No. <u>1001-544-15</u>	11
Time In	Time Out Total Time	
Findings/Comments Conductivity MS. Jack	ted a virtual vronowal in	spection
No dificiencio	s were observed during in	spection.
by bacility.	rewal documentation Dras	
Virtual in Section Center Director/Designee/Individual	Child Care Representative	White Copy - Facility File Yellow Copy - Operator

Mississippi State Department of Health



### **Child Care Program Review**

Facility Name Forly Encounters License No. 1301 Date 10/10/2020

domey 1 to		
Yes 1. 2. 3. 4. 5. 6. 7. 8. 9. 10. 8. 11. 12. 1	No N/A	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)} 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)} 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)} Immunization Records for Children and Staff {Rule 1.6.3 (8)} Personnel records (attach employee's records form) {Rule 1.6.4} Volunteer records {Rule 1.6.5 & Rule 1.6.6}
13. B. 14. C. 15. C. 16. C. 17. C. 18. C. 20. C. 21. C. 22. C. 23. C. 24. C.		Children records (attach children's records form) {Rule 1.6.7}  Reports of serious occurences made as required {Rule 1.7.1}  Communicable diseases reported as required {Rule 1.7.3}  Daily written reports provided to parents for infants and toddlers {Rule 1.7.4}  Staff present who hold valid CPR and First Aid Certification {Rule 1.8.1 (4) & (5)}  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 preschool room {Rule 1.10.1 (4)}  Required toys present preschool room {Rule 1.10.1 (4)}
25. <b>2</b> 26. <b>2</b>		Appropriate transportation policy followed {Subchapter 15} Infant feeding schedules posted (Appendix C, VII)  ecommendations
L I	ail	be issued: Regular Probational Restricted  within days Virtual inspection Child Care Representative

### Child Care Licensure Playground Checklist

<b>a</b> .	λſ			Early Encounters Inspection Date 10/6/2020
Cent	er N	ame_	KON I	Stary Characters
YES	NO	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 (6), pg. 40)
	0.000		3.	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)
A	Ö	L.	5.	
Ø			4.	AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47)
D		П	5.	No standing water present on playground or in/on playground equipment or walkways?
	U	u	٥,	
V			6.	(CPSC 2.4.2.2-5, pg 10) Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 36)
X			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)
A	П		9.	Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPSC
				3.4, 3.5, pg 15) Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 40)
7			10.	
]		京	11.	If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3.2, pgl3)
I.			12.	If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC5.3.6.4-5 pgs 34-35)
			10	Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2, pg 15)
*			13.	is sent being used? If not state which pieces are mapping that
7			14.	
1			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)
1		П	17.	factings located at least 6" beneath the surface! (Rule 1.10.2 (2), P8 30)
-			18.	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC
,				
rect	or	Vir	rual	inspection Licensing Official Jemia TR



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

	Food E	Establishment 1	Inspe	ecti	on Re	eport		
Establishment					Time in			
Early Encou	nters							
Address		City/State		Zip		Telephone		Ī
2420 Hardy	St	Hattieldburg	MS	391	101	601-544-1591		
License/Permit#				Perm	it Holder		Risk Level	
1301		19 3 - 5 - 5 - 5 - 5 - 5 - 5 - 5 - 5 - 5 -					2	4
C' I I I I I I I								

$$\label{eq:compliance} \begin{split} & \text{Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item} \\ & \text{IN} = \text{in compliance} \quad \text{OUT} = \text{not in compliance} \quad \text{N/O} = \text{not observed} \quad \text{N/A} = \text{not applicable} \end{split}$$

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			COS	R	
		Supervision		7	
1	NOUT	Person in charge present, demonstrates knowledge, and performs duties		28	
2	IN OUT N/A	Manager certification			
		Employee Health			
3	TNOUT	Management awareness; policy present	7		
4	INOUT	Proper use of reporting, restriction & exclusion			
		Good Hygienic Practices		20	
5	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			
6	IN OUT NO	No discharge from eyes, nose, and mouth			
		Preventing Contamination by Hands			
7	IN OUT NO	Hands clean and properly washed			
8	IN OUT N/A N/Q	No bare hand contact with ready-to-eat foods			
9	NOUT	Adequate handwashing facilities supplied & accessible			
		Approved Source			
0	MOUT	Food obtained from approved source			
1	IN OUT N/A NQ	Food received at proper temperature			
12	IN OUT	Food in good condition, safe, and unadulterated			
13	IN OUT NA N/O	Required records available: shellstock tags, parasite destruction			
		Protection from Contamination			
14	INOUT N/A	Food separated and protected			
15	IN OUT N/A	Food - contact surfaces: cleaned & sanitized	100		
16	NOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			
(8)		Potentially Hazardous Food (TCS food)			
17	IN OUT N/A N/Q	Proper cooking time and temperatures			
18	IN OUT N/A N/Q	Proper reheating procedures for hot holding			
19	IN OUT N/A N/O	Proper cooling time and temperature			
20	IN OUT NA 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		Г	

	Compliance Status			COS	R
			Consumer Advisory		
24	IN OUT	NA	Consumer advisory provided for raw or undercooked foods		
			Highly Susceptible Populations		
25	NOUT	N/A	Pasteurized foods used; prohibited foods not offered		
W			Chemical		
26	IN OUT	NA	Food additives: approved and properly used		
27	IN OUT		Toxic substances properly identified, stored, used	13.40	
	1000		Conformance with Approved Procedures		
28	IN OUT	NA	Compliance with variance, specialized process, and HACCP plan		
29	IN OUT	MA	Risk control plan as required		
	V		Other Critical Factors		
			ative measures to control the introduction ogens, chemicals and physical objects ods.		
30	THOUT		Water and ice from approved source		N.
31	TUOUT		Insects, rodents, and animals not present		
32	INOUT	N/A	Hot and cold water available; adequate pressure		
33	INOUT	N/A	Plumbing installed; proper backflow devices		
34	INOUT	N/A	Sewage and waste water properly disposed		
35	INOUT		Toilet facilities: properly constructed, supplied		
36	IN OUT	N/A	Permit/Last inspection posted		

Date 10 6 202	0		
Person in Charge (Sig	mature) Vivtua	l inspection	100
Inspector (Signature)			