

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Facil	ity Inspection	
County William ,	Date/() -02-20	_
Facility Name 1/1/1/20 HPCVL (1/11/11/11/11/11/11/11/11/11/11/11/11/1	License Number 2001	
Purpose VIIIIII Rencual Cap	/	_
All Items In Red Are Critical  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	
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 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	
Monetary Penalty  \$	exceed 120°  Children barred from kitchen  Vending machine snacks meet	
2 \$ 3 \$	nutritional guidelines, if present  Exits, doors and fastening devices single action approved and in good	
4	working order	
5\$	Exits unobstructed  Required smoke detectors, carbon monoxide monitors, fire extinguishers	
Age/Child/Staff Name  1. Age/Child/Staff Name	and thermometers placed properly and in good working order	
2. 20 Mirtial Parning	First aid kits stocked and easily accessible	
3. 4.	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)	ı.
Center Director/Individual	_ Child Care Representative ///mujo 370001	le



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District	<u> </u>		Date_10-02-20
NameHCGC	Stunt Center	License No	1/1
Address 103450 UM R	d Tunica, M. 32	SU25 vanization/Individual	
Purpose With Mill Ker	ruxal	Director	Bernand
Mileage Start		Mileage End	,,,,,
County MICC		Telephone No. 442-34	3-3464
Time In	Time Out	Total Time_	
Findings/Comments_HUC MS_BernOrd	. to Conduct a	Virtual Penewco	. Inspection with
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	- Allun	Mr. Dogalist	W
Center Director/Designee/Indiv	vidual Chi/d Care	KU WULLEL Representative	White Copy - Facility File Yellow Copy - Operator



Facility Name	Child Care Program Review  License No. 210	Date 10-00-20
7 111-00	Constitution of the consti	Date 10 0 0

Yes	No	N/A	
1.			Policies and procedures (Parent's Handbook) {Rule 1.4.1}
2. 2			Proof of Accident/Liability Insurance or documentation that parent has been notified that no
			insurance is in effect {Rule 1.4.1 (i) & (j)}
3. 4			Approved arrival and departure procedures {Rule 1.4.1 (2)}
4.			Letter of suitability for staff {Rule 1.5.2 & Rule 1.6.4 (1) (f)}
5. 7			Attendance records for children and staff {Rule 1.6.3 (1)}
6. 🗖			Current alphabetical roster of children (includes date of birth) {Rule 1.6.3 (2)}
7. 🗷			Current staff roster (includes date of birth & date of hire) {Rule 1.6.3 (3)}
8. 🗹			Monthly records of fire/disaster drills {Rule 1.6.3 (5)}
9. 🗖			Medication record with date, time, signature for 90 days {Rule 1.6.3 (6)}
10. 🗷			Immunization Records for Children and Staff (Rule 1.6.3 (8))
11. 🗷			Personnel records (attach employee's records form) {Rule 1.6.4}
12. 🗖		₽	Volunteer records {Rule 1.6.5 & Rule 1.6.6}
13. 🖵			Children records (attach children's records form) {Rule 1.6.7}
14. 🗖			Reports of serious occurences made as required {Rule 1.7.1}
15. 🗖		2	Communicable diseases reported as required {Rule 1.7.3}
16. 🗖		A	Daily written reports provided to parents for infants and toddlers {Rule 1.7.4}
17. 🛂			Staff present who hold valid CPR and First Aid Certification {Rule 1.8.1 (4) & (5)}
18. 🔼			Age appropriate program of activities posted in each room {Subchapter 9}
19. 🗷	. •		Required toys present in infant room {Rule 1.10.1 (2)}
20.			Required toys present in toddler room {Rule 1.10.1 (3)}
21.			Required toys present preschool room {Rule 1.10.1 (4)}
22. 🗷			Licensed pest control contractor {Rule 1.11.14}
23.			Pets present (proof of immunization as required, signed by veterinarian) {Rule 1.12.6}
24.			Appropriate discipline policy followed {Subchapter 14}
25. 🗷			Appropriate transportation policy followed {Subchapter 15}
26.		-	Infant feeding schedules posted (Appendix C, VII)
		<b>—</b>	
Comm	ents	/Rec	ommendations
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1			Director Designee Child Care Representative



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

-	/
Food Establishment Insp	
Establishment Unica Head Stant Porter	Time in
Address South W. Tunica, Six State M8	Zip Tolephone 363-3469
License Permit#	Permit Holder Risk-Level
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
ECONDODATE II I NECC DICK EL CHOD COLOR	

### 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	100	7
D'OUT	Person in charge present, demonstrates knowledge, and performs duties		
OUT NA	Manager certification	100	
	Employee Health	37	_
NOUT	Management awareness; policy present	V	
MOUT	Proper use of reporting, restriction & exclusion		
-	Good Hygienic Practices	-	
INOUT NO	Proper eating, tasting, drinking, or tobaccoluse		
INOUT NO	No discharge from eyes, nose, and mouth		
_	Preventing Contamination by Hands		
IN OUT N/O	Hands clean and properly washed		
OUT N/A N/O	No bare hand contact with ready-to-eat foods		
INOUT	Adequate handwashing facilities supplied & accessible		
	Approved Source	1900	15.70
(IN)OUT	Food obtained from approved source	1005	1
OUT N/A N/O	Food received at proper temperature	-55Gagae	1000
OUT	Food in good condition, safe, and unadulterated	7	
NOUT N/A N/O	Required records available: shellstock tags, parasite destruction		
->	Protection from Contamination		
OUT N/A	Food separated and protected		
5 DOUT N/A	Food - contact surfaces: cleaned & sanitized		
6 О ООТ	Proper disposition of returned, previously served, reconditioned, and unsafe food		
	Potentially Hazardous Food (TCS food)		
7 IN OUT N/A (7g	Proper cooking time and temperatures		
8 IN OUT N/A (TO	Proper reheating procedures for hot holding		
9 IN OUT N/A(N/9)	Proper cooling time and temperature		
20 IN OUT N/A NO	Proper hot holding temperatures		
21 INOUT N/A	Proper cold holding temperatures		
22 (Ngut N/A N/O	Proper date marking and disposition		
23 IN OUT N/A N/O	Time as a public health control: procedure & records		

Compliance Status			cos	R	
			Consumer Advisory		
24	IN OUT	(VA)	Consumer advisory provided for raw or undercooked foods		
			Highly Susceptible Populations	41	į
25	NOUT	N/A	Pasteurized foods used; prohibited foods not offered		
1			Chemical		
26	DOUT	N/A	Food additives: approved and properly used		
27	TUQUI		Toxic substances properly identified, stored, used		
	1869		Conformance with Approved Procedures		
28	IN OUT	(A)	Compliance with variance, specialized process, and HACCP plan		
29	IN OUT	NA	Risk control plan as required		T
29	IN OUT	(A)	Risk control plan as required Other Critical Factors		
29	INOUT		Other Critical Factors lative measures to control the introduction logens, chemicals and physical objects		
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30		of patho	Other Critical Factors active measures to control the introduction ogens, chemicals and physical objects ods.	P	
30	Nout	of patho	Other Critical Factors rative measures to control the introduction ogens, chemicals and physical objects ods.  Water and ice from approved source	P 2	
30 31 32	Nout Nout	of patho	Other Critical Factors active measures to control the introduction ogens, chemicals and physical objects ods.  Water and ice from approved source Insects, rodents, and animals not present	F	
30 31 32 33	Nout Nout Nout	of patho into foo	Other Critical Factors active measures to control the introduction ogens, chemicals and physical objects ods.  Water and ice from approved source Insects, rodents, and animals not present Hot and cold water available; adequate pressure	D 1	
30 31 32	Nout Nout Nout	of patho into foo N/A N/A	Other Critical Factors  ative measures to control the introduction ogens, chemicals and physical objects ods.  Water and ice from approved source  Insects, rodents, and animals not present  Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices		

Date	10.1	2.20	M. Euses	j. %
Person in	Charge (Sign	ature)		
Inspector	(Signature)	Tamil	42 Bratos	ton

## **Food Service Facility Inspection Results**

	lity Name, Address		Date
ttun.	ica Head Start ("O"	HEN 1034 South ROLTUNIO	10-02-20
CRITICAL VIOL		CORRECTION PLAN A	ND SCHEDULE
No Critical Violands Visit	tions Cited		NO SCHEDULE
			Cha Ca
☐ 92030 Followup ☐ 92040 Complaint ☐ 92050 Consultation	□ 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  Facility Signature	Licence Number
Permit Date  Please Remit within 10 days to:	Environmentalist Code	Environmentalist Signature  White Copy - Facility  Yellow Copy - PIMS  Pink Copy- Environmentalist	21,

## Child Care Licensure Playground Checklist

Cen	iter N	lame	Tun	Ico Head Start Center Inspection Date 10-12-21
		N/A		Playground fence less than 3 1/2" from surface. (Rule 1.11.9 (8), pg 60) In good repair, with no gaps? (Rule 1.11.9 (8), pg 60)
1			2.	2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 60)
2			3.	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg 9-10 & 4.3)
Z			4.	AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 59)
₽	_ `		5.	No standing water present on playground or in/on playground equipment or walkways? (CPSC 2.4.2.2(5), pg 10 & Rule 1.11.11 (4), pg 61)
Ø			6.	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 46)
Ø			7.	Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 16-17)
<b>-</b>			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 59)
			9.	Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPSC 3.4, 3.5, pg 16)
Z			10.	Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 41)
			11.	If swings are present, are S-hooks in good repair? If not, state deficiency  (CPSC 3.2, pg 14.  2.5.2. pg 1 & 5.3.8.1. pg 37)
₽			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 & CPSC 5 3 7 pg 36-37)
<u>-</u>			14.	Is age-appropriate equipment being used? If not, state which pieces are inappropriate  (Rule 1.10.2. pg 46
			15.	& CPSC 2.2.6, pg 6) Is playground area clean & free of hazards? If not, state deficiency.  (Rule 1.11.11 (1), pg 61)
D.			16.	Is adequate shade present on the playground? (Rule 1.11.9 (7), pg 60 & CPSC 2.1.1, pg 5)
Ø			17.	Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 46 & CPSC 3.6, pg 16-17)
		A	18.	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2.5.5, pg 15)
Direc	tor _			Licensing Official / (MULC SYCULTON)