Please sign the acknowledgment below and send back to your licensing official.

This letter is an acknowledgment from the Mississippi State Health Child Care Licensure Division to the person(s) who will be held responsible for any violations that may be found while conducting any type of inspection.

(name), serve in the capacity of owner, director, or director designee of Creat rectals Date (center name). I acknowledge that I was instructed to review my records and building to assure that all documents are current and up-to-date, and that the facility is free of hazards.

I realize that by signing this document that I am agreeing that all required documents that are needed for a temporary, mid-year, and renewal inspection for a license are in place at this time.

Director Signature

10-1-20

Date of Signature



MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Facility Inspection

County Lander bale	Date 6422	
Facility Name Creative Kids Day Care	License Number 642 2	9-15-20
Purpose Renewal C	apacity132_	
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	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	
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 Electrical outlets protected	
Food service approved Pessible Monetary Penalty	Large appliances located properly Sinks and toilets working properly	
Monetary Penalty \$	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	
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.	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. 7.	Pool area clean, fenced, and adequately maintained	
Center Director/Individual	Diaper changing stations adequate in number and each fully supplied (number) Child Care Representative	O O O

White Copy - Facility File Yellow Cop Mississippi State Department of Health

Yellow Copy - Facility Operator



Child Care Program Review

Facility Name Croatin Kids Da	Care License No. 6422	Date _	A+ 15-20
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	Yes	No	N/A			
1				Policies and procedures (Parent's Handbook) {Rule 1.4.1}		
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				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				Attendance records for children and staff {Rule 1.6.3 (1)}		
6	P/			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.	A			Monthly records of fire/disaster drills {Rule 1.6.3 (5)}		
9.	1			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)}		
1				Personnel records (attach employee's records form) {Rule 1.6.4}		
12				Volunteer records {Rule 1.6.5 & Rule 1.6.6}		
1.				Children records (attach children's records form) {Rule 1.6.7}		
	2			Reports of serious occurences made as required {Rule 1.7.1} Communicable diseases reported as required {Rule 1.7.3}		
	5. 4	0		Daily written reports provided to parents for infants and toddlers {Rule 1.7.4}		
1		0	0	Staff present who hold valid CPR and First Aid Certification {Rule 1.8.1 (4) & (5)}		
13		_		Age appropriate program of activities posted in each room {Subchapter 9}		
19	2.0		ā	Required toys present in infant room {Rule 1.10.1 (2)}		
20	-			Required toys present in toddler room {Rule 1.10.1 (3)}		
2				Required toys present preschool room {Rule 1.10.1 (4)}		
22	4			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}				
2:	5. 4					
26	6. 4					
		4 .	/D			
10	omm	ents	/Rec	ommendations		
1						
-						
-						
_						
. =						
	1 40.					
_			o be i	ssued: \square Regular \square Probational \square Restricted		
				in days Mir Brum		
	Foll	ow-u	p with	indays		



Corrective Action Required: Yes Corrections required by (Date)

A
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Food Establishment Ins	pection Report	
Establishment Crocking Kids Day Care	Time in	
59 20 Cld Huy 80 Meridian ms	Zip Telephone 3 9 307 601 - 4 8 3	2 - 0520
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 violate		

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 Stat	HC .	CCC	100
	Computance Stat		COS	
	G. O. I	Supervision		1
_	0	Person in charge present, demonstrates knowledge, and performs duties		
2	NOUT N/A	Manager certification	247	
		Employee Health	9	
3	TUCON	Management awareness; policy present	1	
4	TUOUT	Proper use of reporting, restriction & exclusion		
		Good Hygienic Practices		
5	NOUT N/O	Proper eating, tasting, drinking, or tobacco use		
6	NO T N/O	No discharge from eyes, nose, and mouth		
		Preventing Contamination by Hands		
7	INOUT N/O	Hands clean and properly washed		
8	NOUT N/A N/O	No bare hand contact with ready-to-eat foods		Т
9	MOUT	Adequate handwashing facilities supplied & accessible		Г
		Approved Source	Michig	
)	INOUT	Food obtained from approved source	UDA T	
ı	OUT N/A N/O	Food received at proper temperature	ALTERNATION OF THE PARTY OF THE	ī
2	OUT	Food in good condition, safe, and unadulterated		
3	OUT N/A N/O	Required records available: shellstock tags, parasite destruction		
		Protection from Contamination		_
ŀ	WUT N/A	Food separated and protected		
,	IN UT N/A	Food - contact surfaces: cleaned & sanitized		
		And the second	-	
1		A CONTRACTOR OF THE PARTY OF TH		
	🕟 ОИТ	Proper disposition of returned, previously served, reconditioned, and unsafe food		
		Potentially Hazardous Food (TCS food)		
	IN OUT N/A N/O	Proper cooking time and temperatures		
I	NOUT N/A N/O	Proper reheating procedures for hot holding		
	INOUT N/A N/O	Proper cooling time and temperature		
1	INOUT N/A N/O	Proper hot holding temperatures		_
(NOUT N/A	Proper cold holding temperatures		
T	OUT N/A N/O	Proper date marking and disposition		
T	NOUT N/A N/O	Time as a public health control: procedure & records		_

110	Complia	nce Sta	tus	COS	R
W.			Consumer Advisory		
24	TUPOUT	N/A	Consumer advisory provided for raw or undercooked foods		
	et//8 t		Highly Susceptible Populations	-	1
25	NOUT	N/A	Pasteurized foods used; prohibited foods not offered		
VIII	1 4/4		Chemical		_
26	TUOVUI	N/A	Food additives: approved and properly used		Г
27	NOUT	Maril	Toxic substances properly identified, stored, used		
	AND THE		Conformance with Approved Procedures		
28 (INDUT	N/A	Compliance with variance, specialized process, and HACCP plan		
29	INPUT	N/A	Risk control plan as required		
16			Other Critical Factors		
			ntative measures to control the introduction logens, chemicals and physical objects ods.		
30 (TUO(NI		Water and ice from approved source		
31 (NOUT		Insects, rodents, and animals not present		
32	OUT	N/A	Hot and cold water available; adequate pressure		
33	NOUT	N/A	Plumbing installed; proper backflow devices		П
	OUT	N/A	Sewage and waste water properly disposed		
~			Toilet facilities: money la		
~	OUT		Toilet facilities: properly constructed, supplied	1	

Date Q_	15-20
Person in Charge (Sig	gnature)
Inspector (Signature)	MiliBran

Center Name	Creature Kids Day Care inspection Date 9-12-20
VES NO NA	
	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)
7 0 0 2	I entrances/exits, with one being remote from the building? (Rulé 1 (19/8), pg 48)
7 a a 3	Is surfacing adequate? If not, where is it inadequate? (CPSC 2 4 2 pg3)
7 0 0 4	AC units, high-voltage cabling/wires inaccessible? (Rule 1 11.9 (1) pg 47)
4 0 0 3	No standing water present on playground or in/on playground equipment or walkways? (CPSC 2 4 2 2-5, pg 10)
Z = = 6	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1 10 2 (2) pg 36)
7 0 0 7	Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3 6, pg 15)
7 0 2 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)
Ø = = 9	Tree limbs at least 7ft, above play surfaces? Is fence free of brush/overgrowth? (CPSC 3, 4, 3, 5, pg 15)
7 = = 10.	Are use zones adequate? If not, where are they inadequate? (CPSC 5 3 9 pg 40)
	If swings are present, are S-hooks in good repair? If not, state deficiency
a a 6 12	(CPSC 3 2 pg l 3)
	If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC5 3 6 4-5 pgs 34-35)
	Are spring rockers a minimum of 6 ft. apart? (ASTM 9 5.1 2 pg 15)
	Is age-appropriate equipment being used? If not, state which pieces are inappropriate [Rule 1 10 2, pg 36]
7 0 0 15	Is playground area clean & free of hazards? If not, state deficiency [Rule
A B B C C C C C C C C C C	Is adequate shade present on the playground? (CPSC 2 (1 pg 5)
7 = = 17	Are concrete footings located at least 6" beneath the surface? (Rule 1 10 2 (2) pg 36)
4 0 0 18	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2 5 5)
Director	Licensing Official Mir Brown