

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Program Review - Employee Records & Children's Record

Facility Little People License No. 4054 Total Children 22 Total Personnel 7 Date 12-10-2020

Employee's Name and Position	New Director's Orientation	Regulations	Playground Safety	Application for Employment	First Aid	CPR	Tummy Safe/Food Manager	Qualifications	15 Contact Hours	Date of Employment (Start Date)	Form No. 121	Suitability Letter	New Employee Orientation	Comments
Connie Walker, Director	✓	✓	✓	✓	✓	✓	NA	✓	✓	✓	✓	✓	✓	
Victoria Atkins, Teacher	NA	NA	✓	NA	NA	NA	NA	✓	✓	✓	✓	✓	✓	
Bessalind Clay, Owner	✓	✓	✓	✓	✓	✓	NA	✓	✓	✓	✓	✓	✓	
Capricia Snow, Teacher	NA	NA	✓	✓	✓	✓	NA	✓	✓	✓	✓	✓	✓	
Georgia Sweet, Teacher	✓	✓	✓	✓	✓	✓	NA	✓	✓	✓	✓	✓	✓	

Child's Name	Date of Birth	Home Address	Parent's Name	Business Telephone Number	Date of Acceptance	Special Insurance Notice	Pick Up and Drop Off List	Photography Authorization	Emergency Authorization	Record of Accidents	Immunization Form No. 121	Emergency Contacts	Comments
Erin Baker	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Zach Brown	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Erica Jones	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Jalayah Miles	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Ava Miles	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	



Food Establishment Inspection Report

Establishment <u>Little People</u>		Time in <u>8:35 am</u>	
Address <u>118 Bridge St</u>	City/State <u>Vicksburg MS</u>	Zip <u>39180</u>	Telephone <u>601 456 4674</u>
License/Permit# <u>4054</u>	Permit Holder <u>Rosalind Clay</u>	Risk Level <u>2</u>	

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

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			
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties	
2	IN OUT N/A	Manager certification	
Employee Health			
3	IN OUT	Management awareness; policy present	
4	IN OUT	Proper use of reporting, restriction & exclusion	
Good Hygienic Practices			
5	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use	
6	IN OUT N/O	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
7	IN OUT N/O	Hands clean and properly washed	
8	IN OUT N/A N/O	No bare hand contact with ready-to-eat foods	
9	IN OUT	Adequate handwashing facilities supplied & accessible	
Approved Source			
10	IN OUT	Food obtained from approved source	
11	IN OUT N/A N/O	Food received at proper temperature	
12	IN OUT	Food in good condition, safe, and unadulterated	
13	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
14	IN OUT N/A	Food separated and protected	
15	IN OUT N/A	Food - contact surfaces: cleaned & sanitized	
16	IN OUT	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	IN OUT N/A N/O	Proper reheating procedures for hot holding	
19	IN OUT N/A N/O	Proper cooling time and temperature	
20	IN OUT N/A 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	

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

Date	<u>12/10/2020</u>
Person in Charge (Signature)	<u>Rosalind Clay</u>
Inspector (Signature)	<u>Tera O'Leary</u>

Your ID Cards

Keep these cards handy--in your glove compartment or wallet. And contact us anytime you have a question or need to report a claim.

If you have a claim, we'll get you back on the road as soon as possible. And while you'll always have a choice where to repair your vehicle, when you use a shop in our preapproved network, we'll guarantee your repair for as long as you own or lease your vehicle.

Thank you for choosing Progressive.

LITTLE PEOPLE'S LEARNING CENTER LLC



Form A022 (03/11)

IF YOU'RE IN AN ACCIDENT

1. Remain at the scene. Don't admit fault.
2. Find a safe location, call the police, and exchange driver information.
3. Call Progressive right away.

TO REPORT A CLAIM

Call 1-800-274-4499 or go to claims.progressive.com.

PROGRESSIVE

KEEP THIS CARD IN YOUR VEHICLE WHILE IN OPERATION.

INSURANCE IDENTIFICATION CARD - Mississippi

Policy Number: 02583063-0 **NAIC Number:** 42412
Effective Date: 09/03/2020 **Expiration Date:** 09/03/2021
Policy Type: Commercial
Insurer: Progressive Gulf Insurance Company 1-800-895-2886
P.O. BOX 94739 Cleveland, OH 44101

Named Insured(s):

LITTLE PEOPLE'S LEARNING
CENTER LLC

Year	Make	Model	VIN
2007	FORD	E450 SUPER DUTY	1FDXE45577DA30015

Mississippi law requires this card to be kept in the insured motor vehicle for presentment upon demand.