

**Child Care Encounter** 

7-2-20

Date\_

| NameC               | pen Arms Christian Learning Center   | License No#6519   |  |
|---------------------|--|---|--|
| Address             | 8716 Wolfe Road, Columbus 39705  |   |  |
|                     | Center/Org   | ganization/Individual   | · ·  |
| Purpose             | Program Renewal  | Director Michelle Pugsle  | ey   |
| Mileage Star        | t  | Mileage End   |  |
| CountyLC            | owndes   | Telephone No. (662)356-6556                                     |  |
| Time In <u>9:00</u> | Dam Time Out   | Total Time  |  |
| Findings/Co         | omments  |   |  |
|                     |  |   |  |
|                     | Upon arrival licensure met with the di   | irector. Here to complete a pro                                 |  |
|                     | All documentation submitted for virtua   | al inspection were in complianc                                 | e.   |
|                     | Kitchen recieved an A.   |   | 0  |
|                     | Playground recieved no violations for  |   | =  |
|                     | Class I and II violations may result in result in the doubling of the penalty, s | a monetary penalty. Repeated<br>suspension or revocation of the | violations may<br>license.                           |
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| <del>)</del>        |  |   |  |
|                     |  | Mary Hampton  | White Copy - Facility File<br>Yellow Copy - Operator |

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| Page _ | 01 |  |



| Date |      |   |  |
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|      | Date | 9 |  |

| Facility Name                     | License No                |  |
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|                                   |                           |  |
| nter Director/Designee/Individual | Child Care Representative | White Copy - Facility File<br>Yellow Copy - Operator |



## **Child Care Facility Inspection**

| County Lowndes Date 07-02-20 Open Arms Christian Learning Center  |          |        |     |                |     |   |         |                                       |        |                    |
|---|----------|--------|-----|----------------|-----|---|---------|---------------------------------------|--------|--------------------|
| Facility Name   |          | Suari  | Lec | ai i iii i     | y C | License Number_#  | 6519    |                                       |        |                    |
| Purpose Program Renev   | wal      |        |     |                | Cap | acity   |         |                                       |        |                    |
| All Items In Red Are Critical Qualified director present Proper staff to child ratio present Room and playground capacity met                   | ln O     |        |     | <b>N/A</b> □ □ |     | Other Items - Must be corre Children's belongings separated/st Evacuation plans posted Menus posted and served Plan of activities  Building and Grounds | ored X  | Out                                   | COS    | N/A                |
| Center capacity met License/complaint visible   |          |        |     |                |     | Walls, ceilings, floors, toys, equip clean and in good repair   | ment    |                                       |        |                    |
| Certified food manager  Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning | <b>₹</b> |        |     |                | 1   | Lighting approved Heating/cooling approved Ventilation adequate Glass approved and shielded Telephone on premises, available,                           | XXXX    |                                       |        |                    |
| Waste water system approved and functioning   | X        |        | П   |                |     | and functioning  Electrical outlets protected   | X<br>D  |                                       |        |                    |
| Food service approved   |          |        |     |                |     | Large appliances located properly<br>Sinks and toilets working properly   |         |                                       |        |                    |
| Possible Monetary Penalty  1  |          | netary |     | lty            |     | Hot water at all sinks, not to exceed 120° Children barred from kitchen   |         | \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ |        | _<br>□<br><b>X</b> |
| 3   |          |        |     |                |     | Vending machine snacks meet<br>nutritional guidelines, if present<br>Exits, doors and fastening devices<br>single action approved and in goo            |         |                                       |        | X                  |
| 4   | \$       |        |     |                |     | working order  Exits unobstructed   | X       |                                       |        |                    |
| 5Age/Child/Staff  | \$       |        |     | _              |     | Required smoke detectors, carbon monoxide monitors, fire extinguis and thermometers placed properly   | hers    | Ц                                     | Ш      |                    |
| 1.  | ranic    |        |     |                |     | in good working order   |         | $\langle \Box$                        |        |                    |
| 2.  |          |        |     |                |     | First aid kits stocked and easily ac  | _       | Χ□                                    |        |                    |
| 3. <u>4.</u>  |          |        |     |                |     | Playground area clean, shaded, we drained and equipped and fence in repair  |         |                                       |        |                    |
| 5.  |          |        |     |                |     | Playground equipment meets stan   | dards 🗌 |                                       |        | X                  |
| 6.  |          |        |     |                |     | Pool area clean, fenced, and adequation maintained  | nately  |                                       |        | $\times$           |
| 7. Center Director/Individual   |          |        |     |                |     | Diaper changing stations adequate number and each fully supplied (number)  Child Care Representative  | ×       |                                       |        |                    |
| Conter Director/Individual  |          |        |     |                | -   | _ Child Care Representativ  | 1 mil   | 710                                   | ar igo | WIV.               |

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12-10-08

Form No. 281



## **Child Care Program Review**

| Facility Name Open Arms Christian Learning Center License No. | #6519 | Date | 07-02-20 |
|---|-------|------|----------|
|---|-------|------|----------|

| Ves                | No     | N/A              |   |
|--------------------|--------|------------------|---|
|                    |        |                  | Policies and procedures (Parent's Handbook) {Rule 1.4.1}  |
| 2. <b>X</b>        |        |                  | 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. 💢               |        | Q                | Letter of suitability for staff {Rule 1.5.2 & Rule 1.6.4 (1) (f)}   |
| 5. 🖵               |        | X                | 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)}  |
|                    |        | ×                | 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.                |        | $X_{\mathbb{Z}}$ | Volunteer records {Rule 1.6.5 & Rule 1.6.6}   |
| 13. <b>□</b> 14. □ |        |                  | Children records (attach children's records form) {Rule 1.6.7}  |
| 15.                | 0      |                  | Reports of serious occurences made as required {Rule 1.7.1} Communicable diseases reported as required {Rule 1.7.3} |
| 16.                | 0      | *                | 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 1.7.4}   |
| 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}   |
|                    | •      |                  | 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)   |
| Comm               | anta   | /Daa             | ommondations  |
| Comm               | ents   | /Rec             | ommendations  |
|                    |        |                  |   |
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| Y Pass             | s —    |                  |   |
| Lice               | ense t | to be i          | ssued: Regular D Probational D Restricted   |
| 🔲 Fail             |        |                  | Many Hampton  |
| ☐ Foll             | ow-u   | p with           |   |
|                    |        |                  | ☐ Director ☐ Designee Child Care Representative   |



# Corrective Action Required: Yes Xo Corrections required by (Date)

| Food E  | Establishment Ins            | pecti | on R                 | eport       | * *             |
|---|------------------------------|-------|----------------------|-------------|-----------------|
| Establishment Open Arms Christian Learning Center   |                              |       |                      |             |                 |
| Address 8716 Wolfe Road   | City/State<br>Columbus 39705 | Zip   |                      | Telephone   |                 |
| License/Permit#   |                              |       | nit Holde<br>ichelle | r<br>Pugsby | Risk Level<br>2 |
| 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  COS = corrected on-site during inspection |                              |       |                      |             |                 |
|   | io                           |       |                      |             |                 |

#### 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 | IS  | COS      | P |
|----|------------------|---|----------|---|
|    |                  | Supervision   | A COLUMN | 7 |
| 1  | <b>K</b> I OUT   | Person in charge present, demonstrates knowledge, and performs duties             | 7        |   |
| 2  | OUT N/A          | Manager certification   |          |   |
|    |                  | Employee Health   | 34       |   |
| 3  | N OUT            | Management awareness; policy present  | 7        |   |
| 4  | OUT              | Proper use of reporting, restriction & exclusion                                  |          |   |
| •  |                  | Good Hygienic Practices   |          |   |
| 5  | IN OUT NA        | Proper eating, tasting, drinking, or tobacco use                                  |          |   |
| 6  | IN OUT           | No discharge from eyes, nose, and mouth   |          |   |
|    |                  | Preventing Contamination by Hands   |          |   |
| 7  | IN OUT           | 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   | Lice.    |   |
| 0. | OUT              | Food obtained from approved source  |          |   |
| 1  | IN OUT N/A N/    | Food received at proper temperature   |          |   |
| 2  | TUO              | Food in good condition, safe, and unadulterated                                   |          |   |
| 3  | IN OUT N/A N/X   | Required records available: shellstock tags, parasite destruction                 |          |   |
|    |                  | Protection from Contamination   |          |   |
| 4  | IN OUT           | Food separated and protected  |          |   |
| 5  | IN OUT           | Food - contact surfaces: cleaned & sanitized                                      |          |   |
|    |                  |   |          |   |
|    |                  | Asserting 1   |          |   |
| 6  | IN OUT           | Proper disposition of returned, previously served, reconditioned, and unsafe food |          |   |
|    | . 10             | Potentially Hazardous Food (TCS food)   |          |   |
| 7  | IN OUT N/A       | Proper cooking time and temperatures  |          |   |
| 8  | IN OUT N/A       | Proper reheating procedures for hot holding                                       |          |   |
| 9  | IN OUT N/A       | Proper cooling time and temperature   |          |   |
| 0  | IN OUT N/A       | Proper hot holding temperatures   |          |   |
| 1  | NOUT N/A         | Proper cold holding temperatures  |          |   |
| 2  | N OUT N/A N/O    | Proper date marking and disposition   |          |   |
| 2  | IN OUT N/A N/O   | Time as a public health control: procedure & records                              |          |   |

|    | Complia        | nce Stat | us   | COS | R   |
|----|----------------|----------|--|-----|-----|
| 5  | <b>Valenty</b> |          | Consumer Advisory  |     | 10- |
| 24 | IN OUT         | X        | Consumer advisory provided for raw or undercooked foods                                |     |     |
| ĕ  |                |          | Highly Susceptible Populations   |     |     |
| 25 | IN OUT         | X        | Pasteurized foods used; prohibited foods not offered                                   |     |     |
| 1  | - V 3M         |          | Chemical   |     |     |
| 26 | IN OUT         | NX       | Food additives: approved and properly used   |     |     |
| 27 | IN OUT         |          | Toxic substances properly identified, stored, used                                     |     |     |
|    | VIEW.          | ioles (  | Conformance with Approved Procedures   |     |     |
| 28 | IN OUT         | NX       | Compliance with variance, specialized process, and HACCP plan                          |     |     |
| 29 | IN OUT         | NXA/     | Risk control plan as required  |     |     |
|    |                |          | Other Critical Factors   |     | _   |
| 8  | <b>V</b>       |          | tative measures to control the introduction ogens, chemicals and physical objects ods. |     |     |
| 30 | INOUT          | 1/2      | Water and ice from approved source   |     |     |
| 31 | NOUT           |          | Insects, rodents, and animals not present  |     |     |
| 32 | NOUT           | N/A      | Hot and cold water available; adequate pressure  |     |     |
| 33 | NOUT           | N/A      | Plumbing installed; proper backflow devices  |     |     |
| 34 | TUQUI          | N/A      | Sewage and waste water properly disposed   |     |     |
| 34 |                |          |  |     |     |
| 35 | TUÇN           |          | Toilet facilities: properly constructed, supplied                                      |     |     |

| Date 07-02-20                     |  |
|-----------------------------------|--|
| Person in Charge (Signature)      |  |
| Inspector (Signature Mary Hampton |  |

## **Food Service Facility Inspection Results**

|  |  | <b>1</b>                                 | 9 8                       |  |  |
|--|--|--|---------------------------|--|--|
| PIMS ID F  | acility Name, Address<br>pen Arms Christian Learni | ing Center                               | Date                      |  |  |
|  | 8716 Wolfe Road, Colum                             |  | 07-02-20                  |  |  |
| CRITICAL VIO   | OLATIONS   | CORRECTION PLAN AND SCHEDULE             |                           |  |  |
| No Violations during<br>this site visit  | 4  | 9  |                           |  |  |
| A  |  |  |                           |  |  |
|  | 8  | **                                       |                           |  |  |
|  |  |  |                           |  |  |
| <ul> <li>□ 92020 Scheduled</li> <li>□ 92030 Followup</li> <li>□ 92040 Complaint</li> <li>□ 92050 Consultation</li> <li>□ 92070 Plan Review/Const.</li> </ul> | \$\sqrt{92010 Permit No Charge}                    | Michelle Pugsley Certified Manager       | Tummy Safe Licence Number |  |  |
| ☐ 92080 No Inspection ☐ 92090 Restaurant Training  |  | Facility Signature                       |                           |  |  |
| Permit Date  | Environmentalist Code MH4                          | Environmentalist Signature  Mary Hampton |                           |  |  |
| Please Remit within 10 days to:  |  | White Copy - Facility Yellow Copy - PIMS |                           |  |  |

Pink Copy- Environmentalist

## Child Care Licensure Playground Checklist

| C'en         | ter Na     | ame         | Ope   | en Arms Christian Learning Center Inspection Date07-02-20   |
|--------------|------------|-------------|-------|---|
|              |            |             |       |   |
| YES          | NO         | N/A<br>□    | 1.    | Playground fence less than 3 ½" from surface. (Rule 1.11.9 (8), pg 60) In good repair, with no gaps? (Rule 1.11.9 (8), pg 60)   |
| $\times$     | П          |             | 2.    | no gaps? (Rule 1.11.9 (8), pg 60)  2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 60)   |
| X            |            |             | 3.    | Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg 9-10 & 4.3)   |
|              |            |             |       |   |
| П            | П          | $\times$    | 4.    | AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 59)   |
| -            | _          |             | _     | No standing water present on playground or in/on playground equipment or walkways?  |
| X            |            |             | 5.    |   |
|              |            |             |       | (CPSC 2.4.2.2(5), pg 10 & Rule 1.11.11 (4), pg 61)  Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 46)                                 |
| X            |            |             | 6.    | Toys & equipment in good reposit (  |
|              | 265        |             | _     | Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 16-17)  |
| X            |            |             | 7.    | Sidewarks provide shifter and fencing   |
| <b>\</b>     | [6]        |             | 0     | All bolts on equipment & fence <2 threads beyond the nut? Are all bolts and fencing   |
| $\mathbf{X}$ |            |             | 8.    | . C   |
|              |            |             |       | twists/wires facing away from the playsurfaces? Is fence free of brush/overgrowth? (CPSC Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? |
| X            |            |             | 9.    | Tree limbs at least /it. above play services (1)  |
|              |            |             | 39    | 3.4, 3.5, $pg\ 16$ ) Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, $pg\ 41$ )   |
| X            |            |             | 10.   |   |
|              |            |             |       | If swings are present, are S-hooks in good repair? If not, state deficiency  (CPSC 3.2, pg 14;  |
|              |            | ×           | 11.   | If swings are present, are S-hooks in good repair: if held state (CPSC 3.2, pg 14;  |
| ,            |            |             | •     | 2.5.2, pg 1 & 5.3.8.1, pg 37)   |
|              | <b>(</b> [ |             | 12.   | 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 & CPSC 5.3.7. pg 36-37)  |
| $\geq$       |            |             | 13.   | Are spring rockers a minimum of our aparts (and spring rockers are inappropriate  |
|              | ,          | 7 [         | 14.   | Are spring rockers a minimum of our aparty.  Is age-appropriate equipment being used? If not, state which pieces are inappropriate  (Rule 1.10.2, pg 46)                  |
| 2            | , L        |             | 2     | & CPSC 2.2.6, pg 6)   |
|              |            |             |       |   |
| <b>\</b> -   |            | - E         | 15.   | Is playground area clean & free of hazards? If not, state deficiency.  (Rule 1.11.11 (1), pg 61)  |
| ×            | ן [        | <b>」</b> └- | 1 15. |   |
|              |            |             | . 10  | Is adequate shade present on the playground? (Rule 1.11.9 (7), pg 60 & CPSC 2.1.1, pg 5)  |
| <b>X</b>     | <b>?</b> [ |             | 16.   | 1 -t loogt 6" beneath the SUTTACE! (Kute 1.10.2 (2), Pa   |
|              |            |             | 17.   | Are concrete footings located at least o beheath the CPSC 3.6, pg 16-17)  |
|              |            |             |       |   |
| ح            | <b>√</b> Γ | 7 [         | 18    | Is wood smooth? Documentation provided that wood has been properly treated. (CPSC   |
| 7            | <b>X</b> [ | _, _        |       | 2.5.5, pg 15)  Mary Hampton  Licensing Official   |
|              |            |             |       | Licensing Official  |
| D            | irecto     | r           |       |   |