

#### MISSISSIPPI STATE DEPARTMENT OF HEALTH

|  | USM Center fo                   |     | Developini   |   |         |     |       |      |
|--|---------------------------------|-----|--------------|---|---------|-----|-------|------|
| County Forcest   | 3400 Mornings<br>39401          |     |              | 10.13. 4  | )       |     |       |      |
| Facility Name  | 601-266-5294<br>Director: Melis |     |              | r-1497<br>ense Number   |         |     |       |      |
| Purpose Virtual Ren  | discus                          |     | Cap          | pacity05  |         |     |       |      |
| All Items In Red Are Critical Qualified director present Proper staff to child ratio present                   | In Out                          |     | <b>N/A</b> □ | Other Items - Must be corrected<br>Children's belongings separated/stored<br>Evacuation plans posted<br>Menus posted and served<br>Plan of activities |         | Out | COS   | N/A  |
| Room and playground capacity met<br>Center capacity met<br>License/complaint visible<br>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                              |                                 |     |              | Lighting approved Heating/cooling approved Ventilation adequate Glass approved and shielded Telephone on premises, available,                         |         |     |       |      |
| Water system approved and functioning 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   |         |     |       |      |
| 1  |                                 |     |              | Hot water at all sinks, not to 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                      |     |              | and thermometers placed properly and in good working order  |         |     |       |      |
| 2.   |                                 |     |              | First aid kits stocked and easily accessi   | ble 🖊   |     |       |      |
| 3. See 2nd 3   | Encour                          | Her |              | Playground area clean, shaded, well drained and equipped and fence in good repair   | i<br>// |     |       |      |
| 5.   |                                 |     |              | Playground equipment meets standards  |         |     |       |      |
| 6  |                                 | 7   |              | Pool area clean, fenced, and adequately maintained  |         |     |       |      |
|  | 9                               |     |              | Diaper changing stations adequate in number and each fully supplied (number)  |         |     |       |      |
| Center Director/Individual   |                                 |     |              | Child Care Representative   | Mo      | N   | the ! | 5enn |



## **Child Care Encounter**

| District                   |  | Date 10.15.20  |
|----------------------------|--|--|
| Name                       | USM Center for Child Development                                   |  |
| Address                    | 39401  |  |
| Purpose Virtual Renewal    | 601-266-5294 Lic. No.: <b>18CEGF-1497</b> Director: Melissa Weaver |  |
| Mileage Start              | Mileage End  |  |
| County Fornest             | Telephone No   |  |
| Time In 12:10 Time         | me Out_\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\                        | ne   |
| indings/Comments V: r tuol | renewed inspection   | Conducted.   |
| No deficiencies            | observed during  | i hellent on   |
|                            |  |  |
| Rec'd fire form            | , menus, hours and si  | gred memo.   |
|                            | Cood Job!  |  |
|                            | 360.   |  |
|                            |  |  |
|                            |  |  |
|                            |  |  |
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|                            |  |  |
|                            |  |  |
|                            | mone   | s I and II violations may result in a<br>etary penalty. Repeated violation may |
|                            | result   | t in the doubling of a monetary<br>Ity, suspension or revocation of the        |
|                            | licens   |  |
|                            | Maria I Change   | White Copy - Facility File   |

Center Director/Designee/Individual

Child Care Representative

White Copy - Facility File Yellow Copy - Operator



USM Center for Child Development 3400 Morningside Dr., Hattiesburg, MS 39401

601-266-5294 Lic. No.: **18CEGF-1497** 

Director: Melissa Weaver

Child Care Encounter (Continuation)

Date 10.15.20

| rector: Melissa Weaver<br>Facility Name |                        | License No                       |  |
|---|------------------------|----------------------------------|--|
| Room                                    | Age                    | Child                            | Staff  |
| 100                                     | 4                      | 12                               |  |
| 09                                      | 3                      |                                  |  |
| 11                                      | 2                      |                                  |  |
| 15                                      | 3                      | 8                                |  |
| 19                                      | infant                 | 5                                |  |
| 22                                      | 2                      | 6                                |  |
| 26                                      |                        | 6                                |  |
| 23                                      | 1                      | 5                                |  |
|   |                        |                                  |  |
|   |                        |                                  |  |
|   |                        |                                  |  |
|   |                        |                                  |  |
|   |                        |                                  |  |
|   |                        |                                  |  |
| enter Director/Designe                  | re/Individual Child Ca | ALT BONNAT<br>are Representative | White Copy - Facility File<br>Yellow Copy - Operator |

# **Food Service Facility Inspection Results**

PIMS ID

Facility No. 3400 Morningside Dr., Hattiesburg, MS 39401

601-266-5294 Lic. No.: 18CEGF-1497
Director: Melissa Weaver

CRITICAL VIOLATIONS

USM Center for Child Development 3400 Morningside Dr., Hattiesburg, MS 39401

CRITICAL VIOLATIONS

CRITICAL VIOLATIONS

CTION PLAN AND SCHEDULE

| L Director: Melissa Weav | Pr                        |
|--------------------------|---------------------------|
| CRITICAL VIOLATIONS      | CTION PLAN AND SCHEDULE   |
|                          |                           |
| No critical violations   | NA                        |
|                          | Factlity issued an letter |
|                          |                           |
|                          |                           |

| ☐ 92020 Scheduled               | 92010 Permit No Charge    |
|---------------------------------|---------------------------|
| ☐ 92030 Followup                | ☐ 92015 Permit 1 \$30.00  |
| ☐ 92040 Complaint               | ☐ 92011 Permit 2 \$100.00 |
| ☐ 92050 Consultation            | ☐ 92012 Permit 3 \$150.00 |
| ☐ 92070 Plan Review/Const.      | ☐ 92013 Permit 4 \$200.00 |
| ☐ 92080 No Inspection           |                           |
| ☐ 92090 Restaurant Training     |                           |
| Permit Date                     | Environmentalist Code     |
|                                 | 338                       |
| Please Remit within 10 days to: |                           |
|                                 |                           |

| Lachel Newman     | Tunny          |
|-------------------|----------------|
| Certified Manager | Licence Number |
|                   |                |

| Facility Signature         |  |
|----------------------------|--|
| Environmentalist Signature |  |

White Copy - Facility Yellow Copy - PIMS Pink Copy- Environmentalist



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

| - | T A |     |
|---|-----|-----|
|   |     | 0   |
|   | 10  | 6 1 |
|   | Y 7 | 0   |

MISSISSIPPI STATE DEPARTMENT OF HEALTH

|  |      | Food Establishment Inspection Report |           |            |  |  |  |
|--|------|--------------------------------------|-----------|------------|--|--|--|
| Establishment USM Center for Child Development 3400 Morningside Dr., Hattiesburg, MS   |      | Time in                              |           |            |  |  |  |
| Address 39401<br>601-266-5294 Lic. No.: <b>18CEGF-1497</b><br>Director: Melissa Weaver | Zip  |                                      | Telephone |            |  |  |  |
| License/Permit#  | Perm | nit Holde                            |           | 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

#### 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  | ls .  | COS                       | R  |
|----------|---|---|---------------------------|----|
|          |   | Supervision   |                           | _  |
| 1        | Person in charge present, demonstrates knowledge, and performs duties |   | 1                         |    |
| 2        | DOUT N/A  | Manager certification   |                           |    |
|          |   | Employee Health   |                           |    |
| 3        | IN OUT  | Management awareness; policy present  | Prif                      | 35 |
| 4        | <b>J</b> M OUT  | Proper use of reporting, restriction & exclusion                                  |                           |    |
|          |   | Good Hygienic Practices   | 1:44                      |    |
| 5        | PHOUT N/O   | Proper eating, tasting, drinking, or tobacco use                                  |                           |    |
| 6        | MOUT NO   | No discharge from eyes, nose, and mouth   | 114.1                     |    |
|          |   | 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        | PYOUT   | Adequate handwashing facilities supplied & accessible                             | 11:13:11.1                |    |
|          | _   | Approved Source   | HINT                      |    |
| 10 DYOUT |   | Food obtained from approved source  | 1101.1                    |    |
| 11       | IN OUT N/A N/O  | Food received at proper temperature   | 1133                      |    |
| 12       | TUOM  | Food in good condition, safe, and unadulterated                                   |                           |    |
| 13       | IN OUT WA N/O   | Required records available: shellstock tags, parasite destruction                 |                           |    |
|          |   | Protection from Contamination   |                           |    |
| 14       | IN OUT N/A  | Food separated and protected  | THE REAL PROPERTY.        | 8  |
| 15       | IN OUT N/A  | Food - contact surfaces: cleaned & sanitized                                      | i is                      |    |
| 1        |   |   | 7143                      |    |
|          |   |   |                           |    |
| 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  | N OUT N/A MO Proper cooking time and temperatures                                 |                           |    |
| 18       | IN OUT N/A N/O  | Proper reheating procedures for hot holding                                       | Heretaine                 |    |
| 19       | IN OUT N/A N/O  | Proper cooling time and temperature   |                           |    |
| 20       | IN OUT N/A N/O  | Proper hot holding temperatures   | Section to the section of |    |
| 21       | IN OUT N/A  | Proper cold holding temperatures  |                           |    |
| 22       | IN OUT MA N/O   | Proper date marking and disposition   |                           |    |
| 23       | IN OUT N/A N/O  | Time as a public health control: procedure & records                              | i i dili                  |    |

|    | Compliance Status              |        |            | COS  | R         |     |  |  |  |
|----|--------------------------------|--------|------------|--|-----------|-----|--|--|--|
|    | Consumer Advisory              |        |            |  |           |     |  |  |  |
| 2  | 4                              | IN OUT | NA         | Consumer advisory provided for raw or undercooked foods                              | ŧ.        |     |  |  |  |
| 1  | Highly Susceptible Populations |        |            |  |           |     |  |  |  |
| 2  | 5                              | IN OUT | N/A        | Pasteurized foods used; prohibited foods not offered                                 |           |     |  |  |  |
|    |                                | \      |            | Chemical   |           |     |  |  |  |
| 2  | 6                              | IN OUT | N/A        | Food additives: approved and properly used   | 5         |     |  |  |  |
| 2  | 7                              | INOUT  |            | Toxic substances properly identified, stored, used                                   |           |     |  |  |  |
|    |                                |        | (          | Conformance with Approved Procedures   |           |     |  |  |  |
| 2  | 8                              | IN OUT | NA         | Compliance with variance, specialized process, and HACCP plan                        |           |     |  |  |  |
| 2  | 9                              | IN OUT | NA         | Risk control plan as required  |           |     |  |  |  |
|    |                                |        | a transmit | Other Critical Factors   | 6         | 311 |  |  |  |
|    |                                |        |            | ative measures to control the introduction ogens, chemicals and physical objects ds. |           |     |  |  |  |
| 30 | 0                              | PYOUT  |            | Water and ice from approved source   | 13 Mg - 1 | 55  |  |  |  |
| 3  | 1                              | IN OUT |            | Insects, rodents, and animals not present  |           |     |  |  |  |
| 32 | 2                              | MOUT   | N/A        | Hot and cold water available; adequate pressure                                      |           |     |  |  |  |
| 33 | 3                              | IN-OUT | N/A        | Plumbing installed; proper backflow devices  |           |     |  |  |  |
| 34 | 4                              | DYOUT  | N/A        | Sewage and waste water properly disposed   |           |     |  |  |  |
| 3: | 5                              | PN OUT |            | Toilet facilities: properly constructed, supplied                                    |           |     |  |  |  |
| 36 | 5                              | N OUT  | N/A        | Permit/Last inspection posted  |           |     |  |  |  |

| Date 10.15.20                |                      |
|------------------------------|----------------------|
| Person in Charge (Signature) | atmossa Air rol 9121 |
| Inspector (Signature)        | Honning              |

| Center Name |     |         |                | USM Center for Child Development 3400 Morningside Dr., Hattiesburg, MS 39401 601-266-5294 Lic. No.: 18CEGF-1497 Director: Melissa Weaver                         |
|-------------|-----|---------|----------------|--|
| YES         |     | N/A     |                | Playground fence less than 3 47 from surface. (Rule 1.11.9 (3), pg 48) in good repair. with no gaps? (Rule 1.11.9 (3), pg 43)                                    |
|             |     | I       | 2.             | with no gaps? (Rule 1.11.) (a) ps +3.  2 entrances/exits, with one being remote from the building? (Rule 1.11.) (3) pg +3.                                       |
|             |     |         | 3.             | [5 Surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)  |
|             |     | ⊒       | <del>4</del> . | AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47)  |
| -           | ` 🗆 | 口       | 5.             | No standing water present on playground or in/on playground equipment or walkway (CPSC 2.4.Z.2-5, pg 10)   |
| -11         |     |         | 6.             | (CPSC 2.4.Z.2-5, pg 10) Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 30   |
| سنار        |     | $\Box$  | 7.             | Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6. pg 15)  |
| 1           |     |         | ÿ.             | 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) |
| 4           | 口   |         | 9.             | Tree limbs at least 7st above play surfaces? Is fence tree or orasmovorgrowan.   |
| 旦           |     |         | 10.            | 3.4. 3.5. pg 15) Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 40)  |
| П           | 口   | <u></u> | - 4 kg ,       | Eswings are present, are S-looks in good repair? If not, state deficiency  (CPSC 3.2, )  |
|             | · 🖂 |         | 12.            | Eslide is present, is each heightfeuit zone adequate? Ente, state deficiency<br>CPSC1.3.6.4-5 pgs 3  |
|             |     |         | 13.            | Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.Z, pg 15)   |
| 1           |     |         | <u>14,</u>     | Is age-appropriate equipment being used? If not, state which pieces are inappropriate [Rids 1.10.2.]   |
| 12          |     |         | 15.            | Is playground area clean & free of hazards? If not, state deficiency.  [Rule 1.11.11 [1]]  |
|             |     |         | 15.            | Is adequate shade present on the playground? (CPSC 2.1.1. pg 5)  |
|             | ☐   | $\Box$  | 17.            | Are concrete footings located at least 6" beneath the surface? (Rule 1.10.1 (2), pg 3  |
| £           | コ   |         | Ĺ₹.            | Is wood smooth? Documentation provided that wood has been properly treated. (C) 2.5.5)   |
| Direct      | DE  |         |                | Licensing Official Mouse Denna   |

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

| This letter is an acknowledgement from the Mississippi State Health Child Care Lice   | ensure       |
|---|--------------|
| Division to the person(s) who will be held responsible for any violations that may be | found while  |
| conducting any type of inspection.  | louid willie |
|   |              |

instructed to review my records and building to assure that all documents are current and up-todate 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

Date of Signature