

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Facility Inspection

| County dinds | Date 8 18 2020 |) | |
|---|---|---------|---------|
| Facility Name The Privette Scho | License Number 250 | DRF | A-3848 |
| Purpose Vintual Renewal Inspection Tap | pacity 95 | | |
| All Items In Red Are Critical Qualified director present | Other Items - Must be corrected Children's belongings separated/stored Evacuation plans posted Menus posted and served Plan of activities | In Out | COS N/A |
| 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, and functioning | | |
| Waste water system approved 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 \$ 2 | exceed 120° Children barred from kitchen Vending machine snacks meet nutritional guidelines, if present | | |
| 3\$ | Exits, doors and fastening devices single action approved and in good working order | | |
| 5SS | Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers and thermometers placed properly and | | |
| #11. Infant 4 Caregivers#1 \$#2 #22. Infant 5 Caregivers#3 \$#4 | in good working order First aid kits stocked and easily accessible | | |
| reepers 4. 1-1/2 yr, olds 7 Caregivers # 5 \$ # 6 | Playground area clean, shaded, well drained and equipped and fence in good repair | | |
| Toddler 25. 2 yr. olds 10 caregivers # 9 \$ #10 Toddler 2-3. 2-3 yr. olds 7 caregivers # 1 \$ #12 | Playground equipment meets standards Pool area clean, fenced, and adequately | | |
| Preschool7. 4 yr olds 7 caregivers # 13 \$ #14 | maintained Diaper changing stations adequate in number and each fully supplied | | |
| Center Director/Individual | (number 1111) Child Care Representative |) euise | Bowe |



Child Care Encounter

| District | Date 8[18]2020 |
|--|---|
| Name The Privette School | License No. <u>35CDRFA-3848</u> |
| Address 4419 Broad meadow Dr. Center/Organ | Jackson, MS 39206 |
| Purpose Virtual Renewal Inspection / | |
| Mileage Start N/A | Mileage End |
| County Hinds | Telephone No. 601-362-5545 |
| Time In 9:45 am Time Out 10:3 | 5 am Total Time N/A |
| Findings/Comments During a Virtual | Renewa Inspection via Zoom |
| meeting licensing official | Denise Love met with the |
| Visiti | and stated the purpose of the |
| - There were no Critica | violations observed of the |
| Facility Building and | Grounds |
| - The facility's kitchen | Was observed with no critical ility will receive a letter grade |
| Violations and the tu | ality will receive a letter grade |
| - The Facility playgron | and is in need of more surfacing |
| under the swings and | Composite equipment. |
| - The tollowing documents | are needed to process this facility |
| Dest control | oil, monthly fire disaster drill |
| log, Fire ins | pection report, updated Zoning |
| letter, 6-8 | weeks of menus, Staff 15 confact |
| hours, Virtue | |
| - Probt of ins | urance, if transporting. |
| "Class I and I violations | may result in a monetary |
| Repeated Violation | |
| the license." | Suspension or revocation of |
| THE TECHNET | |
| | |
| | White Conv. Facility File |
| Center Director/Designee/Individual Child Care | White Copy - Facility File Yellow Copy - Operator |



MISSISSIPPI STATE DEPARTMENT OF HEALTH

he Privette School License No. 3848

| | Yes No | N/A | |
|--|-------------------|----------|--|
| 1. | Yes No | IN/A | Policies and procedures (Parent's Handbook) {Rule 1.4.1} |
| $\begin{vmatrix} 1 \\ 2 \end{vmatrix}$ | | | Proof of Accident/Liability Insurance or documentation that parent has been notified that no |
| 2. | 2 - | | insurance is in effect {Rule 1.4.1 (i) & (j)} |
| 3. | M | | Approved arrival and departure procedures {Rule 1.4.1 (2)} |
| 4. | | <u> </u> | Letter of suitability for staff {Rule 1.5.2 & Rule 1.6.4 (1) (f)} |
| 5. | | <u> </u> | Attendance records for children and staff {Rule 1.6.3 (1)} |
| 6. | D D | ā | Current alphabetical roster of children (includes date of birth) {Rule 1.6.3 (2)} |
| 7. | | ā | 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. | 0 | | Immunization Records for Children and Staff (Rule 1.6.3 (8)) |
| 11. | | | Personnel records (attach employee's records form) {Rule 1.6.4} |
| 12. | | W | |
| 13. | | | Children records (attach children's records form) {Rule 1.6.7} |
| 14. | 0 0 | V | Reports of serious occurences made as required {Rule 1.7.1} |
| 15. | | | Communicable diseases reported as required {Rule 1.7.3} |
| 16. | | | 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 | The second second | B | Appropriate transportation policy followed {Subchapter 15} |
| 26 | | | Infant feeding schedules posted (Appendix C, VII) |
| C | omments | /Rec | commendations I tems received From Facility: Children |
| | | | Time To and it works at many 7 Updated |
| L | -05+6 | r | Fire Inspection report, 4 weeks of menus, Loning |
| 1 1 | 2/1/2 | Ť | Ever Died Dill and state 15 contact hours |
| 1 | etter | +1 | Tre Disaster Drill and State 10 colling nows. |
| - | Tho. | ,, e | needed staff ractor & Dest control hill |
| | -10 | ns | |
| ١., | Aud | 11 | e Virtua Benewal Inspection Acknowledgement Form. |
| 1-4 | und | TL | e virtual Tieneway Inspection nerrow reagement tom |
| _ | | | |
| - | D - | 20.5 | lun - |
| M | Pass - 1 | | |
| | License | to be | issued: Regular Probational Restricted |
| | | i | thin days Welluse From |
| ľ | LOHOM-f | th wi | Director Designee Child Care Representative |



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

| Food Establishment Inspection Report | | | | |
|---------------------------------------|--|---|--|--|
| Establishment The P | rivette School | Time in 10: 20 am | | |
| Address | ow Dr. Jackson, M. | Zip Telephone | | |
| License/Permit# | RFA-3848 | Permit Holder The Privette School of Bunc 2 | | |
| Circle designated compliance status (| IN OUT N/O N/A) for each numbered item | M-4 "V" : : - 1 | | |

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 Stat | us | cos | R |
|---|-----------------|---|--------|---|
| Ī | | Supervision | 4101 | 1 |
| H | UT | Person in charge present, demonstrates knowledge, and performs duties | | |
| 2 | IN OUT N/A | Manager certification | 127 | |
| Ī | | Employee Health | 1 | |
| 3 | OUT | Management awareness; policy present | 7 | |
| 4 | INOUT | Proper use of reporting, restriction & exclusion | | |
| Ī | | Good Hygienic Practices | | |
| 5 | IN OUT NO | Proper eating, tasting, drinking, or tobacco use | | |
| 6 | IN OUT (NO) | 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 | INOUT | Adequate handwashing facilities supplied & accessible | | |
| | No. | Approved Source | KOLA . | |
| d | INOUT | Food obtained from approved source | 3.5 | E |
| ı | IN OUT N/A (N/O | Food received at proper temperature | | |
| 2 | INOUT | Food in good condition, safe, and unadulterated | | |
| 3 | IN OUT NAMO | Required records available: shellstock tags, parasite destruction | | |
| | | Protection from Contamination | | |
| 4 | INOUT N/A | Food separated and protected | | |
| 5 | IN DUT N/A | Food - contact surfaces: cleaned & sanitized | | Т |
| Ī | | ANTEN | | |
| Ì | | Alaskai - | | Т |
| 6 | TUOUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | | |
| | | Potentially Hazardous Food (TCS food) | | |
| 7 | IN OUT N/A N/O | Proper cooking time and temperatures | | |
| 3 | IN OUT N/A N/O | Proper reheating procedures for hot holding | | |
| 9 | IN OUT N/ACCO | Proper cooling time and temperature | | |
| 0 | IN OUT N/A N/O | Proper hot holding temperatures | | |
| I | IN OUT N/A | Proper cold holding temperatures | | Ī |
| 2 | IN OUT N/A(N/O | Proper date marking and disposition | | |
| _ | IN OUT N/A/N/O | Time as a public health control: procedure & records | | |

| Compliance Status | | COS | F | |
|-------------------|----------|--|-----|---|
| | | Consumer Advisory | | |
| 24 IN C | OUT (N/A | Consumer advisory provided for raw or undercooked foods | | |
| STATE | | Highly Susceptible Populations | 10. | |
| 25 IN C | OUT (N/A | Pasteurized foods used; prohibited foods not offered | | |
| THE RES | E VE VA | Chemical | | |
| 26 IN C | OUT/ N/A | Food additives: approved and properly used | | |
| 27 INC | UT | Toxic substances properly identified, stored, used | | |
| | 10.7 | Conformance with Approved Procedures | | |
| 28 IN C | OUT N/A | Compliance with variance, specialized process, and HACCP plan | | |
| 29 IN C | DUT (N/A | Risk control plan as required | | Г |
| | | Other Critical Factors | | |
| | | entative measures to control the introduction thogens, chemicals and physical objects foods. | | |
| O INC | UT | Water and ice from approved source | | Г |
| INC | UT | Insects, rodents, and animals not present | | Г |
| 12/ INC | DUT N/A | Hot and cold water available; adequate pressure | | |
| 3 INC | OUT N/A | Plumbing installed; proper backflow devices | | |
| | OUT N/A | Sewage and waste water properly disposed | | |
| 34 INC | | | | |
| 35 INC | | Toilet facilities: properly constructed, supplied | | L |

| Date 🥞 | 181 | 2020 |
|--------------|------------|-------------|
| Person in Cl | narge (Sig | gnature) |
| Inspector (S | ignature) | Denise Love |

Food Service Facility Inspection Results

| 7 PIMS ID 44 | 119 Broadmeadow | Privette School Date Dr. Jackson, MS 39206 8/18/2020 |
|--|---|--|
| CRITICAL VIO | | CORRECTION PLAN AND SCHEDULE |
| | al Violations Found. | |
| | | |
| ☐ 92020 Scheduled ☐ 92030 Followup ☐ 92040 Complaint ☐ 92050 Consultation ☐ 92070 Plan Review/Const. | ☐ 92010 Permit No Charge ☐ 92015 Permit 1 \$30.00 ☐ 92011 Permit 2 \$100.00 ☐ 92012 Permit 3 \$150.00 ☐ 92013 Permit 4 \$200.00 | Linda Vaughn Serv Safe Certified Manager Licence Number Expires 10/12/2020 |
| ☐ 92080 No Inspection ☐ 92090 Restaurant Training | | Facility Signature Environmentalist Signature |
| Please Remit within 10 days to: | Environmentalist Code | White Copy - Facility Yellow Copy - PIMS Pink Copy- Environmentalist |

Child Care Licensure Playground Checklist

| The Prive Schoo Inspection Date 1 Inspection Date 2 Inspection Date 2 Inspection Date 2 Inspection Date 2 Inspection Date 3 Inspection Date 2 Inspection Date 3 Inspection Date 4 Inspection Date 3 Inspection Date 3 Inspection Date 4 Inspection Date 3 Inspection Date 4 Inspection Date 4 Inspection Date 4 Inspection Date 4 Inspection Date 5 Inspection Da | 8/2020 |
|--|---------------------------|
| Playground fence less than 3 ½" from surface. (Rule 1.11.9 (8), pg 48) In good with no gaps? (Rule 1.11.9 (8), pg 48) 2. 2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 48) 3. Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8) Need more Surfacing Under Swings and compose the surface of the s | |
| 2. 2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), p. 3). Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8) Need more Surfacing Under Swings and compose the Market Swings and compose the Mark | l repair, |
| Need more Surfacing Under Swings and composition 4. AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47) 5. No standing water present on playground or in/on playground equipment or w (CPSC 2.4.2.2-5, pg 10) 7. Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 1) All bolts on equipment & fence <2 threads beyond the nut? Are all bolts and for twists/wires facing away from the playground area? (Rule 1.11.9 (5), pg 47) | ng 48) |
| AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47) No standing water present on playground or in/on playground equipment or w (CPSC 2.4.2.2-5, pg 10) Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2)) Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 1) All bolts on equipment & fence <2 threads beyond the nut? Are all bolts and for twists/wires facing away from the playground area? (Rule 1.11.9 (5), pg 47) | site equip |
| (CPSC 2.4.2.2-5, pg 10) Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2) Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 1) All bolts on equipment & fence <2 threads beyond the nut? Are all bolts and for twists/wires facing away from the playground area? (Rule 1.11.9 (5), pg 47) | |
| Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 1) 8. All bolts on equipment & fence <2 threads beyond the nut? Are all bolts and f twists/wires facing away from the playground area? (Rule 1.11.9 (5), pg 47) | |
| All bolts on equipment & fence <2 threads beyond the nut? Are all bolts and f twists/wires facing away from the playground area? (Rule 1.11.9 (5), pg 47) | |
| twists/wires facing away from the playground area? (Rule 1.11.9 (5), pg 4/) | |
| ☐ ☐ 9. Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth | |
| 3 4 3 5 ng 15) | |
| \square \square 10. Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 4) | 10) |
| ☐ ☐ 11. If swings are present, are S-hooks in good repair? If not, state deficiency (CPS) | C 3.2, pg13) |
| ☐ ☐ 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, pg 15) | |
| Is age-appropriate equipment being used? If not, state which pieces are inappropriate equipment being used? | ropriate .10.2, pg 36) |
| ☐ ☐ 15. Is playground area clean & free of hazards? If not, state deficiency. (Rule 1.11.1) | 1 (1), pg 49) |
| Is adequate shade present on the playground? (CPSC 2.1.1, pg 5) | |
| ☐ ☐ 17. Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2) |), pg 36) |
| ☐ ☐ 18. Is wood smooth? Documentation provided that wood has been properly treated 2.5.5) Director Licensing Official | |