

MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Facility Inspection

| County Jackson | | | Date July 154. | 202 | | - | |
|---|---------------------|-----------------------|--|---------|-------|---------|------------|
| Facility Name Blossma | ymca- | Preschool | License Number 26 | 77 | | | |
| Facility Name Blossma Purpose Renewal | | Capacity | 60 | | | | |
| All Items In Red Are Critical Qualified director present Proper staff to child ratio present | In Out COS | N/A Chi Eva Mei | ner Items - Must be corrected dren's belongings separated/store cuation plans posted and served a of activities | | Out | COS | N/A |
| Room and playground capacity met Center capacity met License/complaint visible Certified food manager | | Wal | Iding and Grounds ls, ceilings, floors, toys, equipment and in good repair | nt 🗹 | | | |
| Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning | | Hea Ven Gla Tele | nting approved ting/cooling approved tilation adequate ss approved and shielded ephone on premises, available, | ম্বাদ্য | | | |
| Waste water system approved and functioning Food service approved | | □ Elec Lar | functioning ctrical outlets protected ge appliances located properly | দ্বিত্ | | | |
| Possible Monetary Penalty 1 | Monetary Pena \$ | Hot exc | ks and toilets working properly water at all sinks, not to eed 120° ldren barred from kitchen ding machine snacks meet | D D | | | |
| 3. | \$\$ \$ | nuti Exi sing | itional guidelines, if present its, doors and fastening devices the action approved and in good | | | | Ø |
| 4 | \$\$ \$ | Exi Rec | king order ts unobstructed quired smoke detectors, carbon noxide monitors, fire extinguisher | | | | |
| 1 | | yn in g | thermometers placed properly an good working order | | | | |
| 2. 3. 1 4. | | Pla | at aid kits stocked and easily access yground area clean, shaded, well aned and equipped and fence in go air | | П | | П |
| 5. | | | yground equipment meets standar | | · 🗆 | | |
| 6. 7. | | | ol area clean, fenced, and adequate ntained | ly 🗆 | | | |
| | | nur (nu | per changing stations adequate in other and each fully supplied mber) | Ø | , | | |
| Cei | | , | nild Care Representative | yns | te (| 1 lus | llet |
| Whi Mississippi State Department of French | 11 | or 12-10-08 | | | Fo | orm No. | . 281 |



MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Program Review

| | Trans control | • | 0.000-00 |
|------------------------------|----------------|-------------------------|-------------|
| Facility Name Blossman | 0 0 | | 71 |
| Facility Name /)/n CS MG m | /IMCA-P.SCHOOL | License No 2/2 | Date 744-20 |
| Twellity Thatile 270551.1001 | Chilli 1 20 cm | Encourse 1 to. g-gg / f | Duit Har |
| | (/ | | |

| | Yes | No | N/A | |
|-----|-------|--------|------------|--|
| 1. | | | | Policies and procedures (Parent's Handbook) {Rule 1.4.1} |
| 2. | | | Ø | 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. | | | 3 | Letter of suitability for staff {Rule 1.5.2 & Rule 1.6.4 (1) (f)} |
| 5. | | | 1 | Attendance records for children and staff {Rule 1.6.3 (1)} |
| 6. | | | a , | |
| 7. | | | ₫, | |
| 8. | | | 3 | |
| 9. | | | 1 | |
| | . 🗆 | | ₫, | Immunization Records for Children and Staff (Rule 1.6.3 (8)) |
| | . 🗆 | | ď, | Personnel records (attach employee's records form) {Rule 1.6.4} |
| | | | | Volunteer records {Rule 1.6.5 & Rule 1.6.6} |
| | | | 1 | Children records (attach children's records form) {Rule 1.6.7} |
| | 1 | | | Reports of serious occurences made as required {Rule 1.7.1} |
| | 3 | | | Communicable diseases reported as required {Rule 1.7.3} |
| | | | | Daily written reports provided to parents for infants and toddlers {Rule 1.7.4} |
| | | | | Staff present who hold valid CPR and First Aid Certification {Rule 1.8.1 (4) & (5)} |
| | | | | Age appropriate program of activities posted in each room {Subchapter 9} |
| | | | | Required toys present in infant room {Rule 1.10.1 (2)} |
| | | | | Required toys present in toddler room {Rule 1.10.1 (3)} |
| | | | | Required toys present preschool room {Rule 1.10.1 (4)} |
| | 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. | 2 | | | Appropriate discipline policy followed {Subchapter 14} |
| 25. | ₫ | | | Appropriate transportation policy followed {Subchapter 15} |
| 26. | | | | Infant feeding schedules posted (Appendix C, VII) |
| | | | | Petrosumo Mas contra Armoni en la contra de la contra del la contra de la contra del la c |
| Co | mme | ents | Reco | ommendations |
| | | | | |
| | | | | |
| | | | | |
| - | | | | |
| | | | | |
| _ | | | | |
| | | | | |
| _ | | | | |
| | | | | |
| | | | | |
| 3 | Pass | | | |
| | Lice | nse to | o be is | ssued: Regular Probational Restricted |
| | Fail | | | 11 - 11 - 0 Al. /1- |
| | Follo | w-ur | with | in days Virtuel Inspection Cenna & Walter |
| | | | | ☐ Director ☐ Designee Child Care Representative |



Child Care Encounter

| 4′ | a care Encounter | D 0 1 1/1 2 |
|--|--|-------------------|
| District | | Date July 14,2020 |
| Name Blossman ymca Prescho | License No. 2677 | |
| Address 1904 Dovernat St. O. Center | Proas Spring 39564 er/Organization Individual | |
| Purpose Renewal | Director Jasha Ma | ilen |
| Mileage Start | Mileage End | |
| County Jackson | Telephone No. 228 - 875 | -0157 |
| Time In 9:30 aga Time Out_ | Total Time | |
| Findings/Comments | 38: | |
| | | |
| a vortual anspection is | var conducted | - |
| | | *** |
| For Renewal - la fire for | m | |
| - Relow She | 1 | |
| ¥ | | |
| y | | |
| And the second s | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| Annual de la constant | | |
| 1 | | |
| | | |
| | | |
| | | |
| - | | |
| · · | | |
| | | |
| | | |
| |) (/- | |

Virtual Insparling
Center Director/Designee/Individual

Child Care Representative

White Copy - Facility File Yellow Copy - Operator



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

| Food I | Establishment Insp | ection R | Report | |
|---|---|----------------|--|---------------|
| Establishment Blossman YMCA | Preshood | Time i | n :30 | |
| Address 1904 Novement St. | City/State Ocean Souris | Zip , 39564 | Telephone 1 228 -8 75 -0, er | 157 |
| License/Permit# | | Permit Hold | er Q. Coart YMCF | Risk Level |
| Circle designated compliance status (IN, OUT, N/O, N IN = in compliance OUT = not in compliance N/O = not | /A) for each numbered item t observed N/A = not applicable | | Mark "X" in appropriate box corrected on-site during inspection | for COS and R |
| ECODDODNE II I MEGG DI | ICIZ EA CEOD CAND D | IIDI IC III | CATTH INTEDNET | NTIONS |

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 | K |
|----|-------------------|---|-----|---|
| / | | Supervision | | |
| 1 | IN OUT | Person in charge present, demonstrates knowledge, and performs duties | | |
| 2 | IN DUT N/A | Manager certification | | |
| _ | | Employee Health | W | |
| | TUOVA | 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 | | |
| 6/ | IN OUT N/O | No discharge from eyes, nose, and mouth | | |
| _ | | Preventing Contamination by Hands | | |
| 7 | IN DUT N/O | Hands clean and properly washed | | L |
| 8 | IN OUT N/A N/O | No bare hand contact with ready-to-eat foods | | L |
| 9 | ÎNOUT | Adequate handwashing facilities supplied & accessible | | L |
| | | Approved Source | | |
| q | M OUT | Food obtained from approved source | | |
| ī | ON OUT N/A N/O | Food received at proper temperature | | |
| 2 | TONOUT _ | Food in good condition, safe, and unadulterated | | |
| 3 | IN OUT N/A N/O | Required records available: shellstock tags, parasite destruction | | |
| | | Protection from Contamination | | |
| 4 | IN OUT N/A | Food separated and protected | | |
| 5 | UN OUT N/A | Food - contact surfaces: cleaned & sanitized | | |
| | | / C S L S L S L S L S L S L S L S L S L S | | L |
| | | Answer | | |
| 16 | (IN DUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | | |
| | 100 | Potentially Hazardous Food (TCS food) | | |
| 17 | IN OUT N/A XIO | Proper cooking time and temperatures | | |
| 18 | IN OUT N/A NO | Proper reheating procedures for hot holding | | |
| 19 | IN OUT N/A ND | Proper cooling time and temperature | | |
| 20 | IN OUT N/A MO | Proper hot holding temperatures | | |
| 21 | NOUT N/A | Proper cold holding temperatures | | |
| 22 | NOUT N/A N/O | Proper date marking and disposition | | |
| 23 | IN OUT NA N/O | Time as a public health control: procedure & records | | |

| Compliance Sta | Compliance Status | | |
|------------------|---|------|---|
| | Consumer Advisory | | |
| 24 IN OUT WA | Consumer advisory provided for raw or undercooked foods | | |
| 1 | Highly Susceptible Populations | | |
| 25 IN OUT NA | Pasteurized foods used; prohibited foods not offered | | |
| | Chemical | | |
| 26 INOUT NEW | Food additives: approved and properly used | | |
| 27 IN OUT | Toxic substances properly identified, stored, used | | |
| | Conformance with Approved Procedures | | |
| 28 IN OUT | Compliance with variance, specialized process, and HACCP plan | | |
| 29 IN OUT NA | Risk control plan as required | | |
| V | Other Critical Factors | | |
| of pat into f | hogens, chemicals and physical objects oods. | | |
| 30 NOUT | Water and ice from approved source | | |
| 31 MOUT | Insects, rodents, and animals not present | | |
| 32 YOUT N/A | Hot and cold water available; adequate pressure | | L |
| 33 INDUT N/A | Plumbing installed; proper backflow devices | | L |
| 34 NUT N/A | Sewage and waste water properly disposed | | |
| 35 DUT | Tollet facilities: properly constructed, supplied | | ┸ |
| 36 HY DUT N/A | Permit/Last inspection posted | | |
| | | | |
| Date O | 0, 14, 2020 | | |
| Person in Cha | arge (Signature) Wirtug On | ened | i |
| | | 1 | |

Enne AlValler

Inspector (Signature)

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.

I, TASHA MARTIN (name), serve in the capacity of owner, director, or director designee of BLOSSMAN YMOA PRESCHOOL (center name). I acknowledge that I was instructed to review my records and building to assure that all documents are 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
July 1, 2020

Date of Signature