

# MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Facility Inspection

	7		apacity 75	In (	2.4	cos	N//
Il Items In Red Are Critical pualified director present roper staff to child ratio present	In Out CO	1000	Other Items - Must be corrected Children's belongings separated/stored Evacuation plans posted Menus posted and served Plan of activities		Out	0000	
oom and playground capacity met enter capacity met icense/complaint visible ertified food manager			Building and Grounds Walls, ceilings, floors, toys, equipment clean and in good repair	0	0		
anitation Approved larhage and garbage bins maintained lector control maintained Vater system approved and functioning			Lighting approved Heating/cooling approved Ventilation adequate Glass approved and shielded Telephone on premises, available,	विवविव			
Vaste water system approved and functioning	M 0 0	П	and functioning	D	D		
ossible Monetary Penalty			Electrical outlets protected Large appliances located properly Sinks and toilets working properly				
	Monetary Per \$	nalty	Hot water at all sinks, not to exceed 120° Children barred from kitchen				
	5 5		Vending machine snacks meet nutritional guidelines, if present Exits, doors and fastening devices single action approved and in good				
	<u> </u>		working order	D			
A. (FL) L160	\$\$		Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers	Ø			
Age/Child/St	aregiver #	1	and thermometers placed properly and in good working order	0	Ö		
	gregner#	2	First aid kits stocked and easily accessib	le 🗗			
	Caregiver#	13	Playground area clean, shaded, well drained and equipped and fence in good repair		0		
	V /		Playground equipment meets standards				Ľ
			Pool area clean, fenced, and adequately maintained				

White Copy - Facility File Yellow Copy Mississippi State Department of Health

Yellow Copy - Facility Operator

12-10-08

Form No. 281



District		Date 07/50/5000	)
Name Toung World Learn	ing CTR License No	and the same of th	
Address 3795 Roboson St	Center Organization Individual	39509	
Purpose Vittal Renewal Ingle	War Director Mars	/ Stewart	_
Mileage Start	Mileage End		_
County Hinds	Telephone No	7-216-2588	_
Time In 11:50 am Time Or	ut 18:35pm	Total Time	
Findings/Comments Diring this Un with the Facility director.	dual rereval the hi	eersing official intercolor	/
The the facility building a	Icerang Official	was oble to see	
No critical violations u	ere observed dur	ing this inspection	
	is given on the		
· Placing the wall then	nonth of the &	railfuncight or	
The chadren in all cil	ssrum.	V	
The the feeling be	ng on the troop	Brandards Providing	
given on rule 4 Appen	and not mude	Standards providing	
_			
Bacommodentitus to renew	Ked manager Certif	Tration before it expires	2
on 04/04/0080.			
Class I and II wolffun	is may result in	a mostry serally.	
hereofd violations may	resulf in the de	upling of a monday	/
peralty, suspension, or m	evaction of the	ucerse '	
Victor Bengual Center Director Designee/Individual	Child Care Representative	White Copy - Facility File Yellow Copy - Operator	



#### MISSISSIPPI STATE DEPARTMENT OF HEALTH

Facility Name	Child Care Program Review  Young World (Caroung License No. 1841 Date 07/30/6030
Yes No 1.	N/A    Policies and procedures (Parent's Handbook) {Rule 1.4.1}   Proof of Accident/Liability Insurance or documentation that parent has been notified that no insurance is in effect {Rule 1.4.1 (i) & (j)}   Approved arrival and departure procedures {Rule 1.4.1 (2)}   Letter of suitability for staff {Rule 1.5.2 & Rule 1.6.4 (1) (f)}   Attendance records for children and staff {Rule 1.6.3 (1)}   Current alphabetical roster of children (includes date of birth) {Rule 1.6.3 (2)}   Current staff roster (includes date of birth & date of hire) {Rule 1.6.3 (3)}   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)}   Immunization Records for Children and Staff {Rule 1.6.3 (8)}   Personnel records (attach employee's records form) {Rule 1.6.4}   Volunteer records (attach employee's records form) {Rule 1.6.7}   Reports of serious occurences made as required {Rule 1.7.1}   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 infant room {Rule 1.10.1 (3)}   Required toys present in toddler room {Rule 1.10.1 (4)}   Licensed pest control contractor {Rule 1.11.14}   Pets present (proof) of immunization as required, signed by veterinarian) {Rule 1.12.6}   Appropriate transportation policy followed {Subchapter 15}   Infant feeding schedules posted (Appendix C, VII)
☐ Fail	o be issued: Regular   Probational   Restricted   August   Probational   Restricted   Probational   Probational   Probational   Restricted   Probational   Probatio



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

		1.		
	(	N	D A	
	٨	17	4	
en i	1	4	11	gwiannis

Food Establishment Inspection Report Time in Establishment License/Permit# Mark "X" in appropriate box for COS and R Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

fN = as compliance - OUT = not in compliance - N/O = not observed - N/A = not applicable

COS × corrected on-site during inspection R × repeat violation

#### ND PUBLIC HEALTH INTERVENTIONS FOODBORNE ILLNESS RISK FACTOR

Risk Factors are food preparation practices and energy byee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. to prevent foodborne illness or injury. Public health interventions are cont

Compliance Status		& Compliance Status COS
NO.	Supervision	Consumer Advisory
DOUT	Person in charge present, demonstrates knowledge, as performs doties	Consussed advisory provided for new or undercooked foods
2 LINDRIT N	A Manager certification	Highly Susceptible Populations
grand Marianananananananananananananananananana	Employee Health	Payenerized foods used, prohibited foods not offered
of puper	Management awareness, policy present	Chemical
4 IN OUT	Proper use of reporting, sostriction & exclusion	20 Final additives approved and properly used
	Good Hygienic Practices	Avair substances properly identified stored, used
5 IN OLT N	(O) Proper eating, testing, drinking, or tobacc	Conformance with Approved Procedures
A IN OUT A	No discharge from eyes, one, and mout Preventing Contamination by I ands	28 IN U.S. (VA.) (S'un pliance with variance, opecialized process, and light XP plan
7 IN OUT	Hands clean and properly wanted	29 IN OLA (S.A.) I have a viol plan as required
BINCHITNA	NO No have liased contact with ready to	Other Critical Factors
of INDUT	Adequate hundwashing facilities combined accessible	Presentative measures to control the introduction
	Approved Source	of pulnorens, chemicals and physical objects
ाज भी कार	Food obtained from approved waters	into foods.
II) IN OUT NA	N/O) Fand received at proper terminates	130 INJULT Wass and be look approved source
If INGUT	Food in good condition, the and madeliterated	1 [16 D47] Teneral realization and present
13 IN OUT N/A		37 BZOUT N/A Histand and many abuilable, adequate pressure
pacific control control Comment No. No.	Protection From Contamination	33 MACUT N/A Phonomerosation preproachflow devices
14 IN OUT TN	The state of the s	34 INOUT N/A Seeme and waste scalar property disposed
and the second second	Frood contact services seried & sanitized	3 CINOUT Toke facilities properly objectivated, supplied
IS IN OUT	PCKK USSSECT STATE OF	16 IN OUT N/A Pertuit Control press
		Direction of the Control of the Cont
id whit	Proper desension of sourced, previously served, recognitional, and source had	Date 07/20/8080
	Potentially Hazardons Food (TCS food)	Person in Charge (Signature) V. April Propa 0/
17 IN OUT NA	NO) Proper cooking time and temperatures	reison in annual
IN DUT NA	NO Proper reheating procedures for hot holding	Inspector (Signature)
19 IN OUT NA	N/O Proper cooling time and temperature	hispecas (signapie) 7000 (MO)
20 IN OUT NA	NO) Proper not holding temperatures	Contracting the same to the sa
21 IN OUT (N	Proper cold holding temperatures	
22 IN OUT NA	Proper date marking and disposition	
23 THE CHIT SUA	WO Time as a archive health control represents to exception	

## **Food Service Facility Inspection Results**

PIMS ID Fa	cility Name, Address	CTR	Date /a /a
3	745 Pobleson St	Jackson HS	07/30/3030
CRITICAL VIO		CORRECTION PLAN ANI	SCHEDULE
No critical UIO	lations		
were observa	d		
11 All issued	1		
☐ 92020 Scheduled	2010 Permit No Charge		icence Number
☐ 92030 Followup	☐ 92015 Permit 1 \$30.00	An'	9/04/0020
92040 Complaint	92011 Permit 2 \$100.00	$\omega_{\mathcal{F}}$ .	31/-1/0 010
92050 Consultation	☐ 92012 Permit 3 \$150.00		
92070 Plan Review/Const.	☐ 92013 Permit 4 \$200.00		
92080 No Inspection		Facility Signature	
92090 Restaurant Training		VIVIUAN 9	renaun/
Permit Date	Environmentalist Code	Environmentalist Signature	allen
Please Remit within 10 days to:		White Copy - Facility Yellow Copy - PIMS Pink Copy- Environmentalist	

# Child Care Licensure Playground Checklist

Cent	er Na	me_	Par	19 World (Coming CTR Inspection Date 07/30/2020)
YES	NO	N/A		
0				Playground fence less than 3 ½" from surface. (Rule 1.11.9 (8), pg 48) In good repair, with no gaps? (Rule 1.11.9 (8), pg 48)
12			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)
			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 walkways? (CPSC 2.4.2.2-5, pg 10)
			6.	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 36)
			7.	Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 15)
	10		8.	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)
e e			9.	Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPSC 3.4, 3.5, pg 15)
		b	10.	Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 40)
		4	11.	If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3.2, pg13)
		d	12.	If slide is present, is exit height/exit zone adequate? If not, state deficiency  (CPSC5.3.6.4-5 pgs 34-35)
			13.	Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2, pg 15)
			14.	Is age-appropriate equipment being used? If not, state which pieces are inappropriate  (Rule 1.10.2, pg 36)
e			15.	Is playground area clean & free of hazards? If not, state deficiency.  (Rule 1.11.11 (1), pg 49)
d			16.	Is adequate shade present on the playground? (CPSC 2.1.1, pg 5)
d			17.	Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 36)
	0		18.	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2.5.5)
Dire	ctor	V	tual	heneual Licensing Official Was allen