

June 26, 2020

Dear Child Care Provider:

Our nation and state are facing unprecedented times. Mississippi State Department of Health is mandated to carry out the duties, responsibilities, and functions of monitoring early child care and education programs even during a public health emergency.

Typically, conducting on-site inspections would be the best way to support child care programs in improving quality and practices, and to identify and prevent the occurrence of non-compliant conditions that would cause health and safety issues for the children that they serve. To minimize unnecessary contacts as a preventive measure of the spread of the virus to staff, children, and families, Child Care Licensure is temporarily implementing Virtual Renewal Inspections.

Virtual inspection visits will begin June 26, 2020, and continue until all renewals missed between March 1, 2020, and June 30, 2020, have been completed in the state of Mississippi. To initiate this process, licensing officials will begin communicating with providers to provide information regarding documents that will need to be reviewed, documents that need to be submitted, and to schedule a zoom meeting and answer any questions or concerns providers may have.

Once your virtual renewal inspection is complete, you will sign and send back the attached acknowledgment form certifying that you completed your virtual inspection to the best of your ability.

We thank you for your cooperation as we navigate through this global health emergency and appreciate all that you are doing to serve and keep Mississippi's children safe during this time!

Stay safe and well,

Tabitha Bynum, Interim Director Bureau of Child Care Facilities Licensure

CC: Licensure

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, Matale mith (name), serve in the capacity of owner, director, or director designee of Curtain Climbers (center name). I acknowledge that I was instructed to review my records and building to assure that all documents are current and 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

Date of Signature



Child Care Facility Inspection

County Louderdale	Date 9-17-20
Facility Name Curtain Climbers	License Number 7268
Purpose <u>knewal</u>	Capacity
All Items In Red Are Critical Qualified director present Proper staff to child ratio present	Other Items - Must be corrected Children's belongings separated/stored Evacuation plans posted Menus posted and served Plan of activities Other Items - Must be corrected In Out COS N/A U U U U U U U U U U U U U U U U U U U
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,
Waste water system approved and functioning Food service approved Possible Monetary Penalty	and functioning Electrical outlets protected Large appliances located properly Sinks and toilets working properly University and toilets working properly
Monetary Penalty 1	Hot water at all sinks, not to exceed 120° Children barred from kitchen Vending machine snacks meet
2\$	nutritional guidelines, if present Exits, doors and fastening devices single action approved and in good working order
5\$_	Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers
Age/Child/Staff Name 1.	and thermometers placed properly and in good working order
2.	First aid kits stocked and easily accessible \(\bigcirc \text{ \textsize} \text{ \text{ \text{cocked} and easily accessible } \(\bigcirc \text{ \text{ \text{cocked} } \tex
3.4.	Playground area clean, shaded, well drained and equipped and fence in good repair
5.	Playground equipment meets standards
6. 7.	Pool area clean, fenced, and adequately maintained
	Diaper changing stations adequate in number and each fully supplied (number)
Center Director/Individual	Child Care Representative Mile Busen



Child Care Encounter

District	Ciliu Care Liicountei	Date 8-17-26
District		
Name Curtain Climbers	License No. 38 R.	APF-7268
Address 18 42 Bunk Neu	Center/Organization/Individual	
D. Carrey V	Director Na da Vic S	m: 4h
Mileage Start	The first of the state of	
County Lau der dak	Telephone No. 601 - 644 -	4300
Time In Tin	me Out Total Time	
Findings/Comments No Violatio	on Observed during this impo	
1910 1100		
2		
Les annues		
- 1		
-		
k.		
t.	Min Brem	White Copy - Facility File Yellow Copy - Operator
Center Director/Designee/Individual	Child Care Representative	Yellow Copy - Operator

Mississippi State Department of Health

Child Care Representative



Child Care Program Review

Facility N	Facility Name License No Date Y-11-20			
Yes	No	N/A		
1. 🗹			licies and procedures (Parent's Handbook) {Rule 1.4.1}	
2.		☐ Pr	oof of Accident/Liability Insurance or documentation that parent has been notified that no urance is in effect {Rule 1.4.1 (i) & (j)}	
3.	a	☐ Ap	proved arrival and departure procedures {Rule 1.4.1 (2)}	
4. 🔍		☐ Le	tter of suitability for staff {Rule 1.5.2 & Rule 1.6.4 (1) (f)}	
5. 📦			tendance records for children and staff {Rule 1.6.3 (1)}	
6.			rrent alphabetical roster of children (includes date of birth) {Rule 1.6.3 (2)}	
7.			arrent staff roster (includes date of birth & date of hire) {Rule 1.6.3 (3)}	
8.			onthly records of fire/disaster drills {Rule 1.6.3 (5)}	
9. 🙇		\Box M	edication record with date, time, signature for 90 days {Rule 1.6.3 (6)}	
10. Ø 11. Ø 12. Ø			munization Records for Children and Staff {Rule 1.6.3 (8)}	
11.			rsonnel records (attach employee's records form) {Rule 1.6.4}	
12.			lunteer records {Rule 1.6.5 & Rule 1.6.6}	
13. 🗖 14. 🗖			ildren records (attach children's records form) {Rule 1.6.7}	
14.			ports of serious occurences made as required {Rule 1.7.1}	
15. 🔽			mmunicable diseases reported as required {Rule 1.7.3}	
16. 🍎			ily written reports provided to parents for infants and toddlers {Rule 1.7.4}	
17. 💆			off present who hold valid CPR and First Aid Certification {Rule 1.8.1 (4) & (5)}	
18. 🔟 19. 🔟			e appropriate program of activities posted in each room {Subchapter 9}	
19. 🖊			quired toys present in infant room {Rule 1.10.1 (2)}	
20.			quired toys present in toddler room {Rule 1.10.1 (3)}	
21.			quired toys present preschool room {Rule 1.10.1 (4)} censed pest control contractor {Rule 1.11.14}	
22.			es present (proof of immunization as required, signed by veterinarian) {Rule 1.12.6}	
21.	<u> </u>		propriate discipline policy followed {Subchapter 14}	
25. 7	0		propriate transportation policy followed {Subchapter 14}	
26.			ant feeding schedules posted (Appendix C, VII)	
,				
Comm	ients	/Recom	mendations	
2				
Pas				
Lic	ense	to be issu	ed: Regular Probational Restricted	
☐ Fai	1		Miller	
☐ Fol	low-u	p within	days	
			LI I DIFECTOT LA LI DESTONEE UNUA CAPE REDIFESERIALINE	



Corrective Action Re ired: Yes No Corrections required by (Date)

Food Establishment Inspection Report					
Establishment			Time in		
Contain clim	bus				
Address	City/State	Zip	Telephone	;	
18 42 Bunk Newall Be	meridian ms	30	301 Gel -	-644-9	200
License/Permit#		Perm	** TT 11		Risk Level
7268		N	attic Smi	th	
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 Mark "X" in appropriate box for COS and R COS = corrected on-site during inspection R = repeat violation					

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.

			ASE.	
	Compliance Statu	S	COS	R
		Supervision	100-6	ř.
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
2	IN OUT N/A	Manager certification	TIV.	
П		Employee Health	y	
3	IN OUT	Management awareness; policy present	1	
4	IN OUT	Proper use of reporting, restriction & exclusion		
		Good Hygienic Practices		
5	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		
6	IN OUT N/O	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	IN OUT	Adequate handwashing facilities supplied & accessible		
		Approved Source	oun-V	
10	IN OUT	Food obtained from approved source		
П	IN OUT N/A N/O	Food received at proper temperature		
12	IN OUT	Food in good condition, safe, and unadulterated		
13	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction		
		Protection from Contamination		
14	IN OUT N/A	Food separated and protected		
15	IN OUT N/A	Food - contact surfaces: cleaned & sanitized		
		ANA MINE OF		
16	IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Ī	100	Potentially Hazardous Food (TCS food)		
17	IN OUT N/A N/O	Proper cooking time and temperatures		
8	IN OUT N/A N/O	Proper reheating procedures for hot holding		
9	IN OUT N/A N/O	Proper cooling time and temperature		
20	IN OUT N/A N/O	Proper hot holding temperatures		
21	IN OUT N/A	Proper cold holding temperatures		
22	IN OUT N/A N/O	Proper date marking and disposition		
23	IN OUT N/A N/O	Time as a public health control: procedure & records		

	Complian	ice Stati	1S	cos	R
ī			Consumer Advisory		
24	IN OUT	N/A	Consumer advisory provided for raw or undercooked foods		
F			Highly Susceptible Populations		
25	IN OUT	N/A	Pasteurized foods used; prohibited foods not offered		
V.	-0.0		Chemical		
26	IN OUT	N/A	Food additives: approved and properly used		
27	IN OUT		Toxic substances properly identified, stored, used		
			Conformance with Approved Procedures		
28	IN OUT	N/A	Compliance with variance, specialized process, and HACCP plan		
29	IN OUT	N/A	Risk control plan as required		
	1		Other Critical Factors		
			tative measures to control the introduction ogens, chemicals and physical objects ods.	V	
30	IN OUT	10	Water and ice from approved source		
31	IN OUT	10	Insects, rodents, and animals not present		
32	IN OUT	N/A	Hot and cold water available; adequate pressure		
33	IN OUT	N/A	Plumbing installed; proper backflow devices		
34	IN OUT	N/A	Sewage and waste water properly disposed		
35	IN OUT		Toilet facilities: properly constructed, supplied		
36	IN OUT	N/A	Permit/Last inspection posted		

Date	8-17-20	
Person in C	Charge (Signature)	314
Inspector (S	Signature) Min, Bun	

Child Care Licensure Playground Checklist

C]ente	r Nac	ne	Curtain Climbos Inspection Date 8-11-20
V	ES 1	NO 1	V/A	
Æ	7 (]	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)
Z	1 0		3 2	2 entrances/exits, with one being remote from the building? (Rule 1 11 9 (8) pg 48)
	C] [3	Is surfacing adequate? [f not, where is it inadequate? (CPSC, 2 4 2, pg8)
Ø		1 \Box	4.	AC units, high-voltage cabling/wires inaccessible? (Rule 1 (1 9 (5) pg 47)
Ø] [1 5	No standing water present on playground or in/on playground equipment or walkways? (CPSC 2.4 2 2-5, pg 10)
Ø			6,	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1 10 2 (2), pg 36)
A			7.	Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3 6, pg 15)
Ø		q	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)
Ø			9 t _e	. 3.4, 3.5, pg (5)
P			10.	Are use zones adequate? If not, where are they inadequate? (CPSC 5.3 9 pg 40)
а		Ø	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)
		d	13	Are spring rockers a minimum of 6 ft. apart? (ASTM 9 5.1 2 pg 15)
ď			14.	Is age-appropriate equipment being used? If not, state which pieces are inappropriate (Rule 1 10 2, pg 36)
Z			15.	Is playground area clean & free of hazards? If not, state deficiency [Rule
7			16	Is adequate shade present on the playground? (CPSC 2 1 1 pg 5)
\$\frac{1}{2}			17	Are concrete footings located at least 6" beneath the surface? (Rule 1 10 2 (2), pg 36)
A			18	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2 5 5)
Direct	or			Livensing Official Mil Byon