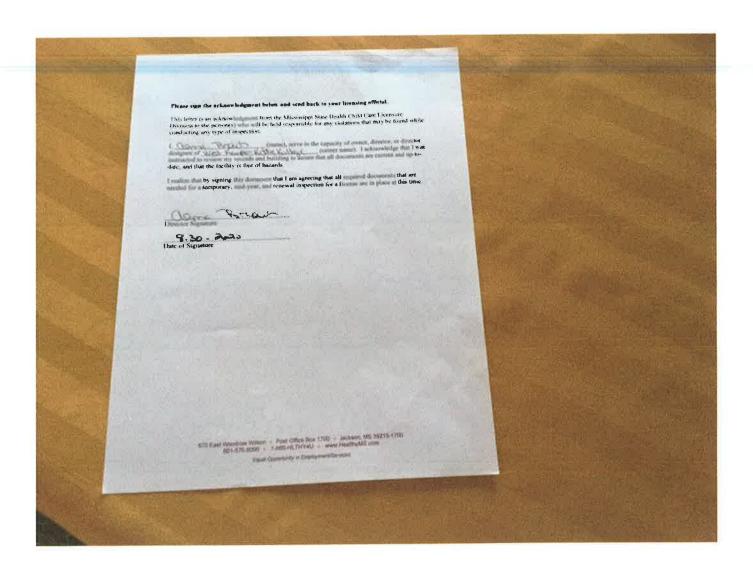
### Signed acknowledgment

### Alma Brown <abckiddiekollege@yahoo.com>

Mon 8/31/2020 5:56 PM

To: Brown, Miski < Miski.Brown@msdh.ms.gov>



Sent from my iPad



# MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Facility Inspection

	County Kemper	Date 8 - 31 - 20							
	Facility Name West Kemper	License Number	09	15					
	Purpose Renewal		Cap	pacity					
i	All Items In Red Are Critical Qualified director present Proper staff to child ratio present	Out COS N/A		Other Items - Must be correctly Children's belongings separated/s Evacuation plans posted Menus posted and served Plan of activities		NANDE	Out	cos	N/A
]	Room and playground capacity met  Center capacity met  License/complaint visible  Certified food manager			Building and Grounds Walls, ceilings, floors, toys, equipolean and in good repair	oment	d			
	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	,	DAME			
;	Waste water system approved and functioning Food service approved			and functioning  Electrical outlets protected  Large appliances located properly  Sinks and toilets working properly		A STATE			
		Monetary Penalty	12.1	Hot water at all sinks, not to exceed 120° Children barred from kitchen Vending machine snacks meet nutritional guidelines, if present	,	A DA I			
	3\$ 4\$			Exits, doors and fastening device single action approved and in goo working order		N			
	5\$ Age/Child/Staff Na	ime		Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extingui and thermometers placed properly	shers				
	1.			in good working order  First aid kits stocked and easily a	ccessible	A C			
	2			Playground area clean, shaded, w drained and equipped and fence i repair	ell	□'			
	5.			Playground equipment meets star	ndards	d			
	6. <b></b>			Pool area clean, fenced, and adeq maintained	uately				7
				Diaper changing stations adequat number and each fully supplied (number)	e in	ф	. 🗆		
	Center Director/Individual			_ Child Care Representative	ve	M	n. B	Yer	
	White Copy - Facility File Yellow Copy - Mississippi State Department of Health	Facility Operator	12-10	0-08			Fo	rm No.	281



## **Child Care Encounter**

District	Date 8-31-20
Name West Kemper Kiddie Kolliga	License No. 35COPFA - CIGIT
Address 578 main Av Kemper MS Center/O	non-limitan/Individual
	Director Alma Brown
Mileage Start	
County Kemper	
Time In Time Out	Total Time
indings/Comments No violation observed	during this inspection.
<u> </u>	
M	White Copy - Facility File Yellow Copy - Operator

Center Director/Designee/Individual

Child Care Representative



# **Child Care Program Review**

Facility Name	_W	est Kemper Kiddle Kollige License No. 0915 Date 8-31-20
Yes No 1. 2		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 {Rule 1.6.5 & Rule 1.6.6} Children records (attach children'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 preschool room {Rule 1.10.1 (3)} Required toys present preschool 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 discipline policy followed {Subchapter 15} Infant feeding schedules posted (Appendix C, VII)
Comment	s/Rec	commendations
		9
□ Pass –		
		issued: Regular Probational Restricted  hin days

Designee

☐ Director

Child Care Representative



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

No	A
	5

Food Establishment Insp	pection Repo	ort		
Establishment	Time in			
Address City/State				
Address City/State	Zip Tele	ephone		
578 main Ava Kamper DeKalb no	39328 60	ephone 01-743-5625		
License/Permit#	Permit Holder	Risk Level		
0915				
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				
THE REPORT OF THE PROPERTY OF				

#### 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.

Comp	liance	Status	S	cos	R
-			Supervision	THE REAL PROPERTY.	7
INO	JT		Person in charge present, demonstrates knowledge, and performs duties		
2 10 01	1 TU	N/A	Manager certification	1	
			Employee Health		
3 (IN OU	JT		Management awareness; policy present	4	
4 IN OU	JT		Proper use of reporting, restriction & exclusion		
			Good Hygienic Practices		
5 11001	T T	1/O	Proper eating, tasting, drinking, or tobacco use		
6 N O	T T	V/O	No discharge from/eyes, nose, and mouth		
			Preventing Contamination by Hands		
JO I	JT N	V/O	Hands clean and properly washed		
8 (ii) Ot	JT N/A	N/O	No bare hand contact with ready-to-eat foods		
9 11) 01	JT		Adequate handwashing facilities supplied & accessible		
			Approved Source	BOSKY .	
O COO	JT		Food obtained from approved source	8010	
ı 🕜 ot	JT N/A	N/O	Food received at proper temperature		
2 🕠 01	JТ		Food in good condition, safe, and unadulterated		
3 <b>(A)</b> OT	JT N/A	A N/O	Required records available: shellstock tags, parasite destruction		
			Protection from Contamination		
4 IN OU	1 TL	V/A	Food separated and protected		
5 DO OT	JT N	V/A	Food - contact surfaces: cleaned & sanitized		
			Alice Manually		
			Annual		
6 INOI	JT		Proper disposition of returned, previously served, reconditioned, and unsafe food		
			Potentially Hazardous Food (TCS food)		
7 IN OU	JT N/A	N/O	Proper cooking time and temperatures		
8 IN OU	JT N/A	100	Proper reheating procedures for hot holding		
9 IN OU	JT N/A	NO A	Proper cooling time and temperature		
O IN OU	JT N/A	N/O	Proper hot holding temperatures		
J IN OU	- 57	V/A)	Proper cold holding temperatures		
2 IN OU	JT N/A	A MO	Proper date marking and disposition		
3 IN OU	IT N/A	W/O	Time as a public health control: procedure & records		Г

Сощри	ince Stati	IS	COS	R
	4	Consumer Advisory		
24 IN OUT	N/A	Consumer advisory provided for raw or undercooked foods		
0		Highly Susceptible Populations		
25 TO OUT	N/A	Pasteurized foods used; prohibited foods not offered		
		Chemical		
26 N OUT	N/A	Food additives: approved and properly used	.13	
27 IN OUT		Toxic substances properly identified, stored, used		
	1 - 4	Conformance with Approved Procedures		
28 <b>(ii)</b> OUT	N/A	Compliance with variance, specialized process, and HACCP plan		
29 ÎN OUT	N/A	Risk control plan as required		Г
		Other Critical Factors		
		tative measures to control the introduction ogens, chemicals and physical objects		
	into foo			
30 (1) OUT	into fo			Ī
12	into fo	ods.		
31 NOUT	into foo	Water and ice from approved source		
31 <b>(NOUT</b> 32 <b>(NOUT</b>	into foo	Water and ice from approved source Insects, rodents, and animals not present		
31 NOUT 32 NOUT 33 NOUT	into foo	Water and ice from approved source Insects, rodents, and animals not present Hot and cold water available; adequate pressure		
31 NOUT 32 NOUT 33 NOUT 34 NOUT	into foo	Water and ice from approved source Insects, rodents, and animals not present Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices		
31 NOUT 32 NOUT 33 NOUT 34 NOUT	into foo	Mater and ice from approved source Insects, rodents, and animals not present Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices Sewage and waste water properly disposed		

Date 9- 31- 20
Person in Charge (Signature)
Inspector (Signature) Mir Buch

## Child Care Licensure Playground Cneckust

Center Name	West Kemper Kiddie Kollige Inspection Date 8-31-20
YES NO NA	Playground fence less than 3 1/2" from surface (Rule 1 11 9 (8) pg 48) in good repair with no gaps? (Rule 1 11 9 (8) pg 48)
	2 entrances/exits, with one being remote from the building? (Rule 1 (1978) pg 48)
<b>d</b> a a 3	Is surfacing adequate? If not, where is it inadequate? (CPSC 2 4 2 pg%)
4004	AC units, high-voltage cabling/wires inaccessible? (Rule 1 11 9 (1), pg 47)
2 0 0 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)
<b>d</b> a a 7.	Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3 6, pg 15)
7 0 0 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)
	Tree limbs at least 7ft, above play surfaces? Is fence free of brush/overgrowth? ICPSC 3.4, 3.5, pg 15)  Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9 pg 40)
<b>z</b> a a u	If swings are present, are S-hooks in good repair? If not, state deficiency  (CPSC 3 2 pg 13)
Z = = 12	If slide is present, is exit height/exit zone adequate? If not, state deficiency  (CPSC5 3 6 4-5 pgs 34-35)
<b>d</b> a a u	Are spring rockers a minimum of 6 ft. apart? (ASTM 9 5.1 2 pg 15)
<b>E</b> a a 14.	Is age-appropriate equipment being used? If not, state which pieces are inappropriate  [Rule 1 10 2, pg 36]
<b>Z</b>	Is playground area clean & free of hazards? If not, state deficiency  [Rule ! !! !! (!, pg 49)]
<b>Z G G</b> 16	Is adequate shade present on the playground? (CPSC 2 ( pg ))
<b>d</b> a a 17	Are concrete footings located at least 6" beneath the surface? (Rule 1 10 2 (2) pg 36)
<u>d</u> a a 18.	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2 5 5)
Director	Licensing Official Min Brown