

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Facility Inspection

County Hinds	Date 8 8 20	20		
Facility Name Lil Angels	License Number 25C	DPFHS	WA.	-1856
Purpose Virtual Renewal Inspection/TA Cap	pacity90	4.6		
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	In Out	COS	N/A
Room and playground capacity met Center capacity met License/complaint visible Certified food manager Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning Waste water system approved and functioning	Building and Grounds Walls, ceilings, floors, toys, equipment clean and in good repair Lighting approved Heating/cooling approved Ventilation adequate Glass approved and shielded Telephone on premises, available, and functioning			
Possible Monetary Penalty 1	Electrical outlets protected Large appliances located properly Sinks and toilets working properly Hot water at all sinks, not to exceed 120° Children barred from kitchen Vending machine snacks meet nutritional guidelines, if present Exits, doors and fastening devices single action approved and in good			
4 \$ 5 \$	working order Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers			
1. year old 5 Caregiver # 2. 3 year old 6 Caregiver # 2	and thermometers placed properly and in good working order First aid kits stocked and easily accessible			
3. Schoolage 10 caregiver #3	Playground area clean, shaded, well drained and equipped and fence in good repair			
5.	Playground equipment meets standards Pool area clean, fenced, and adequately			
6	maintained			0
Center Director/Individual	Diaper changing stations adequate in number and each fully supplied (number) Child Care Representative	Denis	e g	



Child Care Encounter

_	Child Care Encounter	
District5		Date 8 18 2020
Name LI Angel.		5CDPFHSWA-1856
Address 445 Nak	coma Dr. Jackson MS Center/Organization/Individual	39206
	ewal Inspection / TA Director Laton	
Mileage Start	Mileage End	A
County Hinds	Telephone No. 601-	981-2211
Time In lam	Time Out 11:30 am Total	Time_N/A
licensing office	ring a Virtual Renewal Inspecti cial Denise Love met with the s and stated the purpose of	he owner director
- No Critical Building an	Violations were observed und Grounds,	vith the Facility
- No Critical Playground	violations were observed i	with the Facility
The Facilit	violations were observed in will receive a letter grade a renewed catering contract be completed daily from the	"A". The facility
	Form #289 (Child Care f documents copies to proces	Program Review) For Facility license.
Repeated v Penalities	id II violations may result in the suspension or revocation	
Center Director/Designee/Inc	dividual Child Care Representative	White Copy - Facility File Yellow Copy - Operator



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Facility NameLi Angels License No1856 Date8/18/2020
Ves No N/A 1.
Comments/Recommendations Copies of the Following documents are needed to process license: Virtual Renewal Acknowledgement Form, Zoning letter Fire Inspection fectors, Fine Inspection fectors, Fine Idjaster drills, pest control bill, staff and children rosters, 6-8 weeks menus, and staff 15 contact hours. It exp. Catering contract, Food temperature log.
Pass - Pending License to be issued: Regular

☐ Designee

Director



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

Food Establishment Insp	ection Report
Establishment Lil Angels	Time in 11:20 am
445 Nakoma Dr. Jackson, MS	Zip Telephone 39206 601-981-2211
25CDPFHSWA-1856	Permit Holder Lil Angels Daycare Too Risk Level
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.

Compliance Stat	us	COS	I
	Supervision	ALC:	7
ООТ	Person in charge present, demonstrates knowledge, and performs duties		
INOUT N/A	Manager certification		Г
	Employee Health	NY	
OUT	Management awareness; policy present	1	Г
4 IN OUT	Proper use of reporting, restriction & exclusion		Г
	Good Hygienic Practices	10	_
5 IN OUT (N/O)	Proper eating, tasting, drinking, or tobacco use		
6 IN OUT (NO)	No discharge from eyes, nose, and mouth		Г
	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		Г
NOUT TUOKIN	Adequate handwashing facilities supplied & accessible		
	Approved Source	MAER.	
QUDUT	Food obtained from approved source		
I IN OUT N/A N/O	Food received at proper temperature	1911	
2 INOUT	Food in good condition, safe, and unadulterated		
3 IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
INOUT N/A	Food separated and protected		Г
INOUT N/A	Food - contact surfaces: cleaned & sanitized		Г
	ASSIG		Г
	A Second		Т
UNDUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
10	Potentially Hazardous Food (TCS food)		
7 IN OUT N/AN/O	Proper cooking time and temperatures		
8 IN OUT N/A	Proper reheating procedures for hot holding		
9 IN OUT N/A N/O	Proper cooling time and temperature		
0 IN OUT N/AN/O	Proper hot holding temperatures		
INOUT N/A	Proper cold holding temperatures		Ī
2 IN OUT NAMO	Proper date marking and disposition		
3 IN OUT N/A N/O	Time as a public health control: procedure & records		

	Compliance Sta	tus	COS	R
	SUS PUR	Consumer Advisory		
24	IN OUT NA	Consumer advisory provided for raw or undercooked foods		
		Highly Susceptible Populations		
25	IN OUT WA	Pasteurized foods used; prohibited foods not offered		
1	316546	Chemical		7/
26	IN OUT (NA)	Food additives: approved and properly used		
27	NOUT	Toxic substances properly identified, stored, used		
	VIII I	Conformance with Approved Procedures		
28	IN OUT NA	Compliance with variance, specialized process, and HACCP plan		
29	IN OUT (N/A)	Risk control plan as required		
	V and	Other Critical Factors		
		ntative measures to control the introduction hogens, chemicals and physical objects pods.		
30	OUT N	Water and ice from approved source		
31	INOUT	Insects, rodents, and animals not present		
32	N/A	Hot and cold water available; adequate pressure		
37	IN OUT N/A	Plumbing installed; proper backflow devices		
34	INOUT N/A	Sewage and waste water properly disposed		
30	TUO	Toilet facilities: properly constructed, supplied		
36	INOUT N/A	Permit/Last inspection posted		

Date 8 18 2020	
Person in Charge (Signature)	
Inspector (Signature) Wellise Hove	

Food Service Facility Inspection Results

		A	
	cility Name, Address	Angels	Date
1856 4	45 Nakoma Dr.	Jackson, MS 393	06 8 18 2020
CRITICAL VIO	LATIONS	CORRECTION PLAN	AND SCHEDULE
The Facility h Service and temperature Food is reco	observed. Pas Catering Keeps a	The Facility Tetter grade	will receive "A",
☐ 92020 Scheduled ☐ 92030 Followup ☐ 92040 Complaint ☐ 92050 Consultation ☐ 92070 Plan Review/Const. ☐ 92080 No Inspection ☐ 92090 Restaurant Training Permit Date	☐ 92010 Permit No Charge ☐ 92015 Permit 1 \$30.00 ☐ 92011 Permit 2 \$100.00 ☐ 92012 Permit 3 \$150.00 ☐ 92013 Permit 4 \$200.00 Environmentalist Code	Certified Manager Expires 1/23 Facility Signature Environmentalist Signature	
Please Remit within 10 days to:		White Copy - Facility Yellow Copy - PIMS Pink Copy- Environmentalist	ne .

Child Care Licensure Playground Checklist

Cent	er Na	me_	Li	Angels Inspection Date 8/18/2020
	200		Section 1	
YES	NO	N/A □	1.	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)
			2.	2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 48)
	П		3.	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)
1100000		7		No composite equipment.
			4.	AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (3), pg 4/)
			5.	No standing water present on playground or in/on playground equipment or walkways?
				(CDSC 2.4.2.2.5 ng.10)
D	П	П	6.	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 30)
			7.	Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 15)
			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)
/		-	0	Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPSC)
W.		П	9.	2.4.25 - 2.5 = 15
			10.	Are use zones adequate? If not, where are they inadequate? (CPSC 3.3.9, pg 40)
				No composite equipment
			11.	If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3.2, pg13)
		5	12.	If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC5. 3.6.4-5 pgs 34-35)
	П		13.	Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2, pg 15)
		12	14.	Is age-appropriate equipment being used? If not, state which pieces are inappropriate
			17.	No composite equipment.
			15.	Is playground area clean & free of hazards? If not, state deficiency. (Rule 1.11.11 (1), pg 49)
			16.	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)
Ш			17.	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC
			18.	2.5.5)
Dire	ector			Licensing Official Wellise Fore