MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Facility Inspection

County___Lowndes

Date 07-14-20

Facility Name Tender Love and Care

License Number 44CDPFA-2571

Purpose Program renewal

_____ Capacity ____ 59

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 				N/A
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	\mathbf{X}			
Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning Waste water system approved and functioning	Lighting approved Heating/cooling approved Ventilation adequate Glass approved and shielded Telephone on premises, available, and functioning	XXXX X			
Food service approved Image: Construction of the service approved Possible Monetary Penalty	Electrical outlets protected Large appliances located properly Sinks and toilets working properly Hot water at all sinks, not to				
1 \$	Children barred from kitchen Vending machine snacks meet				X
3 \$	nutritional guidelines, if present Exits, doors and fastening devices single action approved and in good				X
4\$ 5\$		××			
Age/Child/Staff Name	monoxide monitors, fire extinguishers and thermometers placed properly and in good working order	\mathbb{X}			
2	First aid kits stocked and easily access	ible			
3	Playground area clean, shaded, well drained and equipped and fence in goo repair	^{bd}			
5.	Playground equipment meets standard	s 🗙			
6 7	Pool area clean, fenced, and adequated maintained	y D			\Join
	Diaper changing stations adequate in number and each fully supplied (number)	- 9	< 🗆		
Center Director/Individual	Child Care Representative	Mar	49	Ham	pton



Ch	and Care Encounter
District	Date07-14-20
NameTender Love and Care	License No. 44CDPFA-2571
Address 27 Reeves Road , Col	
PurposeProgram renewal	DirectorDebrah Wilkes
Mileage Start	
CountyLowndes	Telephone No. (662)241-4898
Time In Time Out	t Total Time
Findings/Comments	
	the director. Here to complete a program renewal.
All documents recieved for virtu	
-Form 333 and two weeks of me	enus needed to complete renewal process.
Kitchen recieved an A.	
Playground has no violations for	or this site visit
Flayground has no violations to	
Class I and II violations may re	ecult in a monetany penalty
	t in the doubling of the penalty, suspension
or revocation of the license.	
	Mary Hampton White Copy - Facility File Yellow Copy - Operator
Center Director/Designee/Individual	Child Care Representative

Mississippi State Department of Health

	Mississippi State Department of Health Child Care Encounter (Continuation)	Page of Date
Facility Name	License No	
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nter Director/Designee/Individual	Child Care Representative	White Copy - Facility File Yellow Copy - Operator



Child Care Program Review Facility Name ______ Tender Love and Care _______ License No. 44CDPFA-2571 Date _______

Yellow Copy - Operator

Ye		N/A							
1. X	_		Policies and procedures (Parent's Handbook) {Rule 1.4.1}						
2. 🛛	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)}						
3.			Approved arrival and departure procedures {Rule 1.4.1 (2)} Letter of mitchility for staff (Bule 1.5.2 & Bule 1.6.4.(1)(β)						
4. 🖸			Letter of suitability for staff {Rule 1.5.2 & Rule 1.6.4 (1) (f)}						
5. C		X X	Attendance records for children and staff {Rule 1.6.3 (1)}						
0. L 7. L		ы К	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)}						
8. 5			Monthly records of fire/disaster drills {Rule 1.6.3 (5)}						
9. C		ž	Medication record with date, time, signature for 90 days {Rule 1.6.3 (6)}						
10. 2			Immunization Records for Children and Staff {Rule 1.6.3 (8)}						
11. C		ū	Personnel records (attach employee's records form) {Rule 1.6.4}						
12. 0	ם נ	Ø	Volunteer records {Rule 1.6.5 & Rule 1.6.6}						
13. 5			Children records (attach children's records form) {Rule 1.6.7}						
14. 0			Reports of serious occurences made as required {Rule 1.7.1}						
15.			Communicable diseases reported as required {Rule 1.7.3}						
16.			Daily written reports provided to parents for infants and toddlers {Rule 1.7.4}						
17.			Staff present who hold valid CPR and First Aid Certification {Rule 1.8.1 (4) & (5)}						
18.			Age appropriate program of activities posted in each room {Subchapter 9} Required toys present in infant room {Rule 1.10.1 (2)}						
19. 0 20. 0			Required toys present in Infant foom {Rule 1.10.1 (2)}						
20. 0			Required toys present in toucher room {Rule 1.10.1 (3)}						
21. 0			Licensed pest control contractor {Rule 1.11.14}						
23.			Pets present (proof of immunization as required, signed by veterinarian) {Rule 1.12.6}						
24. X			Appropriate discipline policy followed {Subchapter 14}						
25. 0			Appropriate transportation policy followed {Subchapter 15}						
26. 0	x D		Infant feeding schedules posted (Appendix C, VII)						
		-							
Con	nment	s/Red	commendations						
L									
~									
	Pass -		issued: X Regular D Probational D Restricted						
12 Aug		to be	issued: XRegular DProbational DRestricted						
1	Fail Fallow-	110 11/14	hin days						
	-WOIIOW-	up wit	Director Designee Child Care Representative						
Mindia	inni Ct	ate Do	partment of Health Revised 12-19-13 Form						
	Copy -								

9

Corrective Action Required: Yes

	SSISSIPPI STATE DEPARTMENT OF HEALTH COrrections required by (Date)							
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Establishment T	ender Love and Care		19		Т	ime in	E.	
Address	Cit	y/State		:	Zip	Telephone	5ar *	×
	27 Reeves Road , Co	olumbus M	s 397	/02		-	miset.	99X9.40
License/Permit#	1 R G (1 B			1	Permit	Holder	Risk	Level
					Rv	an Forrester	2	
-	d compliance status (IN, OUT, N/O, N/A) for OUT = not in compliance N/O = not obser						priate box for COS a inspection R = re	nd R peat violati
Cen	Factors are food preparation p ters for Disease Control and P Public health interventions	revention as	contr	ibuting	factor	s in foodborne illnes	ss outbreaks.	
	a matter and			0	G ()	116	- 1	COS
Compliance Statu	S	COS R	22	Complia	nce Stat	us service and a desired a		
Compliance Statu	s Supervision	COS R		Complia	nce Stat	Consumer Adviso	ory	10.0
		2.005-5	1. 19 54	24 IN OUT				
	Supervision Person in charge present, demonstrates knowledge	2.005-5	3. 60			Consumer Advisor Consumer advisory provided for	or raw or	Devoie
	Supervision Person in charge present, demonstrates knowledge performs duties	2.005-5			**	Consumer Advisor Consumer advisory provided for undercooked foods Highly Susceptible Pop Pasteurized foods used; prohibi	or raw or pulations	DelV010
	Supervision Person in charge present, demonstrates knowledge performs duties Manager certification	2.005-5		24 IN OUT	**	Consumer Advisor Consumer advisory provided for undercooked foods Highly Susceptible Pop Pasteurized foods used; prohibi offered	or raw or pulations	Devoie
	Supervision Person in charge present, demonstrates knowledge performs duties Manager certification Employee Health	2.005-5		24 IN OUT 25 XN OUT	N/A	Consumer Advisor Consumer advisory provided for undercooked foods Highly Susceptible Pop Pasteurized foods used; prohibi offered Chemical	or raw or pulations	Devrone
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	Supervision Person in charge present, demonstrates knowledge performs duties Manager certification Employee Health Management awareness; policy present Proper use of reporting, restriction & exclusion	2.005-5	8 10 2 2	24 IN OUT 25 XN OUT	N/A	Consumer Advisor Consumer advisory provided for undercooked foods Highly Susceptible Pop Pasteurized foods used; prohibi offered Chemical Food additives: approved and p Toxic substances properly ident	or raw or ulations ited foods not roperly used itified, stored, used	
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Date 07-14-20	mperature	ternal Cooking To
Person in Charge (Signa	ature)	State of the second state of the
Inspector (Signature)	Mary	Hampton
Homic		Brill for 15 seconds

Form 328

Mississippi State Department of Health

Proper disposition of returned, previously served,

Potentially Hazardous Food (TCS food) Proper cooking time and temperatures

Proper reheating procedures for hot holding

Time as a public health control: procedure & records

Proper cooling time and temperature

Proper hot holding temperatures

Proper cold holding temperatures

Proper date marking and disposition

reconditioned, and unsafe food

NOUT

17 IN OUT N/A NO

18 IN OUT NA N/O

21 NOUT N/A

23 NOUT N/A N/O

OUT N/A N/O

IN OUT N/A NO

NOUT N/A N/O

16

19

20

22

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Display for Public View

Revised 2-24-12

Food Service Facility Inspection Results

PIMS ID	Facility Name, Address Ter	ider Love and Care	Date		
	27 Reeves Road, Col	umbus Ms 39702	07-14-20		
CRITICAL		CORRECTION PLAN AND SCHEDULE			
A	ions during		JSCHEDULE		
 92020 Scheduled 92030 Followup 92040 Complaint 92050 Consultation 92070 Plan Review/Const. 92080 No Inspection 92090 Restaurant Training 	 № 92010 Permit No Charge 92015 Permit 1 \$30.00 92011 Permit 2 \$100.00 92012 Permit 3 \$150.00 92013 Permit 4 \$200.00 	Facility Signature	ServSafe icence Number		
Permit Date Please Remit within 10 days to	Environmentalist Code MH4	Environmentalist Signature Mary Hampton White Copy - Pacility Yellow Copy - PIMS Pink Copy- Environmentalist	2		

Child Care Licensure Playground Checklist

Cen	ter N	ame		Tender Love and Care Inspection Date 07-14-20
YES X	NO □	N/A	1.	Playground fence less than 3 ¹ / ₂ " from surface. (Rule 1.11.9 (8). pg 60) In good repair, with no gaps? (Rule 1.11.9 (8), pg 60)
$\overline{\mathbf{v}}$			2.	2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 60)
			3	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg 9-10 & 4.3)
<u> </u>		X	4.	AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5). pg 59)
×			5.	No standing water present on playground or in/on playground equipment or walkways? (CPSC 2.4.2.2(5), pg 10 & Rule 1.11.11 (4), pg 61)
\mathbf{X}			6.	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 46)
X			7.	Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6. pg 16-17)
₹			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 59)
X			9.	Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPSC 3.4, 3.5, pg 16)
х			10.	Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 41)
		R	11.	If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3.2, pg 14, 2.5.2, pg 1 & 5.3.8.1, pg 37)
Ř			12.	If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC5.3.6.4-5 pgs 34-35)
'太			13.	Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2 & CPSC 5.3.7. pg 36-37)
ĎX			14.	Is age-appropriate equipment being used? If not, state which pieces are inappropriate (Rule 1 10.2, pg 46 & CPSC 2.2.6, pg 6)
凶			15.	Is playground area clean & free of hazards? If not, state deficiency. (Rule 1.11.11 (1), pg 61)
\mathbf{k}			16.	Is adequate shade present on the playground? (Rule 1.11.9 (7), pg 60 & CPSC 2.1.1, pg 5)
\bowtie			17.	Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 46 & CPSC 3.6, pg 16-17)
			18	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2.5.5, pg 15)
Dire	ctor_			Licensing Official Mary Hampton

DISTRICT IV CHILD CARE WURKSHEET

FACILITY:

CHILDREN WITH NO 121 (may not	CHILDREN WITH SHOTS DUE
return until valid 121 on file at facility)	(updated 121 due within 14 days)
\	
· .	
	-
STAFF WITH NO 121 (may not return	STAFF WITH SHOTS DUE (updated 121
until valid 121 on file at facility)	due within 14 days)
STAFF WITH NO LETTER OF	** Staff without a valid LOS on file may not
SUITABILITY (LOS)	be left alone with children! **

PLEASE SEND A COPY OF 121'S WITH IN 14 WORKING DAYS OF THIS INSPECTION DATE (Date listed at the top of form)

PLEASE SEND A COPY OF LETTER OF SUITABILITY WITHIN 60 WORKING DAYS OF THIS INSPECTION DATE (Date listed at the top of form)

CHILD CARE DIRECTOR

DATE

CHILD CARE REPRESENTATIVE: