

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, Helen Onica (name), serve in the capacity of owner, director, or director designee of Ockaro (center name). I acknowledge that I was instructed to review my records and building to assure that all documents are current and up-todate, 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.

Helen W " Cond In Charge

Director Signature

10/20/20

Date of Signature



MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Facility Inspection

County Dekalb				Date 10-20-	೩ ೦			
Facility Name DeKalb	Center			_ License Number	37	64		
Purpose Acrawal			Capaci	ty				
All Items In Red Are Critical Qualified director present Proper staff to child ratio present Room and playground capacity met	In Out	COS N/	Ch Ev Mo Pla	ther Items - Must be corrected in the correct of th		Out	COS	N/A
Center capacity met License/complaint visible Certified food manager			Wa	uilding and Grounds alls, ceilings, floors, toys, equip ean and in good repair	ment			
Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning			He Ve Gl	ghting approved eating/cooling approved ntilation adequate ass approved and shielded lephone on premises, available,				
Waste water system approved and functioning			and	d functioning				
Food service approved Possible Monetary Penalty			La Sir	rge appliances located properly iks and toilets working properly by water at all sinks, not to				
1	Monetary \$	y Penalty	exe Ch	ceed 120° ildren barred from kitchen nding machine snacks meet				
3	\$\$ \$		nut Ex	tritional guidelines, if present its, doors and fastening devices gle action approved and in good				
4	\$		wo	rking order				
5Age/Child/Staf	\$f Namo		Re-	its unobstructed quired smoke detectors, carbon moxide monitors, fire extinguish				
1.	i Name			d thermometers placed properly good working order	and \Box			
2,				st aid kits stocked and easily acc	_			
4.				yground area clean, shaded, wel ined and equipped and fence in air				
5.			Pla	yground equipment meets stand	ards 🔲			
6				ol area clean, fenced, and adequaintained	ately			
Center Director/Individual			nur (nu	per changing stations adequate nber and each fully supplied mber) hild Care Representative		1 M	O B	

White Copy - Facility File

Yellow Copy - Facility Operator



Child Care Encounter

			Chila	Care Enco	ounte	r		
District	0						Date	10-20-6
Name	DeKalb	Head Sto	urt Center	L	icense No.	35 CF1	FIFE	- 3764
Address		nelow	Ave. I	EKall Morganization/Indiv	39			
Purpose	Renewa	Q	Cemer			bora So	oe. hee t	
7						0 3 4 5		-
_		b Center				1-743-	- 2665	7
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			Time Out			Cotal Time		
ndings/C	omments	100 0101	arion OI	served du	rib	this inde	ection.	
		26						
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	a 5.							
			.10	. 0 4		TX.	hite Conv	Facility File
enter Dire	ector/Designo	ee/Individual	Child Ca	ir Bress are Representativ	<i>re</i>	Ye	llow Copy -	Facility File Operator

Mississippi State Department of Health

10-20-20



Facility Name De Kalb Center License No. 3764

V	NI.	N/A					
Yes	140	N/A	Policies and procedures (Parent's Handbook) {Rule 1.4.1}				
2.	0	Ö	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)}				
4. 🔼			Letter of suitability for staff {Rule 1.5.2 & Rule 1.6.4 (1) (f)}				
5. 🔼			Attendance records for children and staff {Rule 1.6.3 (1)}				
6. 🔼			Current alphabetical roster of children (includes date of birth) {Rule 1.6.3 (2)}				
7.			Current staff roster (includes date of birth & date of hire) {Rule 1.6.3 (3)}				
5. Д 6. Д 7. Д 8. Д 9. Д 10. Д			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)}				
10.			Immunization Records for Children and Staff (Rule 1.6.3 (8))				
11.	0		Personnel records (attach employee's records form) {Rule 1.6.4}				
12. 7			Volunteer records {Rule 1.6.5 & Rule 1.6.6}				
13			Children records (attach children's records form) {Rule 1.6.7}				
14.			Reports of serious occurences made as required {Rule 1.7.1}				
15. 🔼			Communicable diseases reported as required {Rule 1.7.3}				
14. Z 15. Z 16. Z			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}				
19. 4			Required toys present in infant room {Rule 1.10.1 (2)}				
20. 2			Required toys present in toddler room {Rule 1.10.1 (3)}				
23. 7							
24. 6	24. 4 Pets present (proof of immunization as required, signed by veter marian) {Kule 1.12.0}						
25. 📮			Appropriate transportation policy followed (Subchapter 15)				
26. 🏚							
**		_					
Comn	ients	/Rec	commendations				
-							
-=							
4							
☐ Pas							
		to be i	issued: Regular Probational Restricted				
☐ Fai		15. 37.i41.	hin days				
G Fol	10W-U	h win	hin days Designee Child Care Representative				
			a Discouri				



Corrective Action Required: Yes Corrections required by (Date)

No	A
_	

Food E	Establishment Insp	ection	n Report	
Establishment DeKalb Cent	cr	T	ime in	
Address 21 Willow Ave	City/State Delkalb MS	Zip 3 q	Telephone 401 - 743	-2607
License/Permit# 376 \(\frac{1}{2}\)		Permit 1	Holder Osra Spencer	Risk Level
Circle designated compliance status (IN, OUT, N/O, N/, IN = in compliance OUT = not in compliance N/O = not	A) for each numbered item observed N/A = not applicable		Mark "X" in appropriate b OS = corrected on-site during inspect	ox for COS and R ion 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.

Con	npliance Sta	atus	COS	R
		Supervision	ALC: NO	7
1 (1)	DUT	Person in charge present, demonstrates knowledge, and performs duties	id a	
2 (IN)	OUT N/A	Manager certification	Hey	
		Employee Health	NY.	
3 11	DUT	Management awareness; policy present	1	
4 (IÑ)	OUT	Proper use of reporting, restriction & exclusion		
-		Good Hygienic Practices		
5 120	OUT N/O	Proper eating, tasting, drinking, or tobacco use		
6 100	UT N/O	No discharge from eyes, nose, and mouth		
_		Preventing Contamination by Hands		
7 (10)	OUT N/O	Hands clean and properly washed		
8 1 (OUT N/A N/O	No bare hand contact with ready-to-eat foods		
9 11)	DUT	Adequate handwashing facilities supplied & accessible		
110.00		Approved Source	Allen	
0 13 0	OUT	Food obtained from approved source	(P. S. 1)	
	OUT N/A N/O	Food received at proper temperature		
2 (1)	DUT	Food in good condition, safe, and unadulterated		
3 (IN)	UT N/A N/O	Required records available: shellstock tags, parasite destruction		
		Protection from Contamination		
4 (1) (OUT N/A	Food separated and protected		
5 (IN)	OUT N/A	Food - contact surfaces: cleaned & sanitized		
		A ST COLUMN		
		A Company of the Comp		
6 (1)	UT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
		Potentially Hazardous Food (TCS food)		
7 IN O	OUT N/A N/C	Proper cooking time and temperatures		
8 (IV) O	OUT N/A N/C			
9 1100	UT N/A N/C	Proper cooling time and temperature		
	UT N/A N/C			
1 100	UT N/A	Proper cold holding temperatures		T
2 100	UT N/A N/C	Proper date marking and disposition		_
3 NO	UT N/A N/C			

199	Complia	nce Stat	us	cos	R
1	PLYSIA S		Consumer Advisory		_
24	DOUT	N/A	Consumer advisory provided for raw or undercooked foods		
	6		Highly Susceptible Populations		_
25	TUOUT	N/A	Pasteurized foods used; prohibited foods not offered		
V		W. Sally	Chemical		_
26	INOUT	N/A	Food additives: approved and properly used		
27	IN OUT	10.0	Toxic substances properly identified, stored, used		
	No.	533	Conformance with Approved Procedures		_
28	TUCK	N/A	Compliance with variance, specialized process, and HACCP plan		
29	INOUT	N/A	Risk control plan as required		
			Other Critical Factors		
N. I.			tative measures to control the introduction ogens, chemicals and physical objects ods.		
30	W OUT	V	Water and ice from approved source		
31	TUO 🕦	V	Insects, rodents, and animals not present		
32	OUT OUT	N/A	Hot and cold water available; adequate pressure		
33	TUO I	N/A	Plumbing installed; proper backflow devices		
34	TUO VC	N/A	Sewage and waste water properly disposed		
35	TUOY		Toilet facilities: properly constructed, supplied		
					-

Date 10-	20 - 20
Person in Charge (Sign	nature)
Inspector (Signature)	Milyonan

Child Care Licensure I layer build Cheering

Center Name DeKalb	lnspection Date	10-20-20
VES NO NA		
Playground fence less than 3 1/2" from surface (Rewith no gaps? (Rule 1 11 9 (8) pg 48)	ule [[[9 (8) pg 48) [a go	od r op air.
☐ ☐ 2 2 entrances/exits, with one being remote from the	building? Rule 1 119 18,	pg 48)
☐ ☐ 3 Is surfacing adequate? If not, where is it inadequal		
AC units, high-voltage cabling/wires inaccessible?	(Rule [[[9 (]), pg 47)	*
O		*
Toys & equipment in good repair? (none broken/de	eteriorating) (Rule 1 10 2 (2) pg 36,
Sidewalks provide smooth walking surface? (no tri	p hazards) (CPSC 36, pg	151
☐ ☐ 8 All bolts on equipment & fence <2 threads beyond twists/wires facing away from the playground area.	! (Rule 1 119 (5), pg 47)	• •
Tree limbs at least 7ft, above play surfaces? Is fence 3.4, 3.5, pg (5)		
☐ ☐ 10. Are use zones adequate? If not, where are they inad	lequate? (CPSC 5 3 9 pg 4	<i>‡0)</i>
☐ ☐ ☐ ☐ ☐ ☐ ☐ If swings are present, are S-hooks in good repair? [f	*	C32 pg(3)
☐ ☐ 12 If slide is present, is exit height/exit zone adequate?	If not, state deficiency (CPSC5 3 6 4-5	
Are spring rockers a minimum of 6 ft. apart? (ASTA	195.12 pg (5)	
Is age-appropriate equipment being used? If not, sta	te which pieces are inappr	opriate 10 2, pg 36)
☐ ☐ ☐ 15 Is playground area clean & free of hazards? If not, s	tate deficiency	
7	72 ((pg 5)	pg 49)
Are concrete footings located at least 6" beneath the		na 361
Is wood smooth? Documentation provided that wood 255)	i has been properly treated	CPSC
Director Licensing Official	nic. Bron	