Form No. 287



MISSISSIPPI STATE DEPARTMENT OF HEALTH

District	KID WORLD	Date 12/2/12018
Name	164 HWY 51 SOUTH	
Address_	DIRECTOR: SHELIA CRUTCHER PANOLA	
Purpose Thistan	Director	
Mileage Start	Mileage End	
County Kancolof		1-0083
Time In 9.00 Am	Time Out 101, 40 Total Time	
Findings/Comments 400	toutpilice inspec	elici Mitabod
Child Chie-Fent	Why Date Short Co	mplefe.
- Kleare Romy	MOTER PHILORITY MOTORIC	open.
Willfallow-	Chilomonala no cel	`
HICIAQ DUDM	ut zone and for si	roly:
	٧	<u> </u>
Center Director/Designee/Individual	Child Care Representative	White Copy - Facility File Yellow Copy - Operator

Mississippi State Department of Health



### MISSISSIPPI STATE DEPARTMENT OF HEALTH

## Child Care Facility Data Sheet

		KID WORLD
Facility Name		164 HWY 51 SOUTH
Facility Name		164 HWY 51 SOUTH  BATESVILLE MS 38606  Date 18/8/180/8
Physical Addı	ress	DIRECTOR: SHELIA CRUTCHER
	_	PANOLA
Operator		Daytime Telephone Number
Commercia	l Fa	cility Occupied Residence Year Building was constructed
		# of Floors Used for Child Care # of Rooms # of Rooms Used for Child Care
Construction:	Mas	sonry Brick Frame Metal Other
I. Building/Grou	nds	
Mark: In = Inco	ompl	iance with Regulations Out = Out of compliance with regulations NA = Does not apply
A. General		
In Out	NA	
		1. Two (2) easily opened outward opening doors (minimum 32 inches wide) equipped with single
		action opening hardware.  2. Walls — □ clean □ repair □ paint □ replace
9 0		3. Floors – □ clean □ repair □ paint □ replace
		4. Ceiling — □ clean □ repair □ paint □ replace
		5. Plug covers on all outlets.
		6. Barriers installed as needed − □ kitchen □ stairways □ windows □ porches □ other
		7. Handrails – □ steps □ landings □ toilets □ other
		8. Heating/cooling —
		9. Unapproved heaters (must be removed).
		10. Adequate, proper heating and/or cooling systems.
,8 0		11. Child safe thermometers at child level in every room utilized by children.
		12. Adequate lighting. Note – All lights must be shielded.
, <b>a</b> 0		13. Telephone accessible to caregivers.
		14. Individual compartments or hooks for each child.
· ,9/		15. Diaper changing stations in all rooms housing children who are not toilet trained. Note – Diaper changing stations must have hot and cold water and may not be used for any purpose except diapering. Number of diaper changing stations
_9/0		16. Approved − □ waste water □ water supply
		17. Emergency evacuation plan posted.
9-0		18. Hot and cold running water at all handwashing sinks.
0 0		19. Building constructed prior to 1965 has been tested for lead.

ATESVILLE MS 38606 B. Kitchen/Food Preparation Area (continued) DIRECTOR: SHELIA CRUTCHER Yes No NA PANOLA  $\square$ 3. Install approved stove hood, vented to outside per fire codes. 12/2/1/2018 ⊿′. 4. Install separate freezer when 50+ children are served. **D** 6. Install three (3) compartment sink. 7. Install food preparation sink. □ 8. Install mop sink. ٔ ت 9. Install handwahing sink. Note – All sinks must have hot and cold water. C. Grounds Yes NA No 1. Install an approved play area with fence. 2. Remove all hazards including non-approved playground equipment. 3. Playground equipment must be approved before installation. D' 4. Playground must be completed before opening for business. 5. Safe arrival/departure areas. \_\_\_\_ 6. Soil must be tested for lead. 7. Other\_ **II. Furniture And Euipment** A. Furniture Yes No NA \_4 1. Appropriate 2. Child size 3. Adequate number **B.** Furniture Yes No NA 1. Approved location of laundry equipment 2. Toys appropriate for age available. (see Section X, 10-1, Regulations Governing Licensure of Child Care Facilities) □ 3. Approved bedding – □ cribs □ cots □ pads Note – 24 hour and night time care require bedding with minimum 3 inch mattresses. III. Other Yes NA No Comply with local zoning, building and fire safety codes. IV. Recommendations Operator/Center/Date

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Revised 12-17-08

Form No. 286

164 HWY 51 SOUTH

Form No. 287



## **Child Care Encounter**

District	Date 02/03/2019
Name Kirels World Day Care	License No. Pending
Address	ganization/Individual
Purpose Final Inspection	Director Shella Crutcher
Mileage Start	Mileage End
County taroler	Telephone No. (462) 563-0083
Time In 2.03 Time Out 3.1	Total Time
Findings/Comments Here for a li	mal Inspection. The Irensing
	J
John 286- In complian All out has been correct	Cl With Hermonians.
2011-381, 338 and place	ground checklist-compliance.
Bitchen received letter	grade 10"
Viense Lee WMI be \$ 300	•
online.	please pay by moroug
took by a source like a before	
soundy will receive liven	se and food permit by monday
1/0/////	
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Genter Director/Designee/Individual Child Care	White Copy - Facility File Yellow Copy - Operator

Revised 6-24-09

Mississippi State Department of Health



Corrective Action Req	uil d: Yes No
Corrections required by	y (Date)

Food Establishment Inspection Report					
Establishment Bids World Day Obilo Contect		Time in			
Address City/State City/State	Zip	Telephone	L-563-008A		
License/Permit#	Perm	it Holder	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			peropriate box for COS and $\stackrel{)}{R}$ ring inspection $\stackrel{)}{R}$ = repeat violation		
ECODDODNE IL I NECC DICK EXCTODO AND DI	IDI		PEDMENITIONS		

#### 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	R
	Supervision		
i INOUT	Person in charge present, demonstrates knowledge, and performs duties		
2 IN OUT N/A	Manager certification		
	Employee Health		
3 IN OUT	Management awareness; policy present		
4 INOUT	Proper use of reporting, restriction & exclusion		
	Good Hygienic Practices	of technologies and a second	market (194
5 IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		
6 IN OUT N/O	No discharge from eyes, nose, and mouth		
7	Preventing Contamination by Hands		1
7 IN OUT NO	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		
10/IN/OUT	Food obtained from approved source		
II TŅ 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		
$\overline{a}$	Protection from Contamination	11	
14 IN/OUT N/A	Food separated and protected		
15 IN OUT N/A	Food - contact surfaces: cleaned & sanitized		
	1994 (Mar 2 2 2 2 1 1 2 2 2 2 2 2 2 2 2 2 2 2 2		
yang in the same	And the second s		
16 IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
2	Potentially Hazardous Food (TCS food)		
17 IN OUT N/A (N/O	Proper cooking time and temperatures		
18 IN OUT N/A N/O	Proper reheating procedures for hot holding		
19 IN OUT N/A Ń/Ø	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		<b>-</b>
22 ÎN QUT N/A N/O	Proper date marking and disposition		
23 IN OUT N/A N/O	Time as a public health control: procedure & records		<b>-</b>
<u> </u>			Ψ.

Compliance Status		COS	R
$\sim$	Consumer Advisory		
24 (IN OUT N/A	Consumer advisory provided for raw or undercooked foods		
	Highly Susceptible Populations		
25 IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
	Chemical		.1
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		
	ntative measures to control the introduction nogens, chemicals and physical objects ods.		
30 IN OUT	Water and ice from approved source		T
31 ÎN OUT	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		$\Box$

Date 09 03 20 10	
Person in Charge (Signature)	Author
Inspector (Signature)	Shoomer
Hat was a state of the state of	

# **Food Service Facility Inspection Results**

PIMS ID	Facility Name, Address	VALOV O DOLLA VOLLE Date
		19 Jah 3 190 19
CRITICAL V	TOLATIONS	CORRECTION PLAN AND SCHEDULE
Monthead	Donolations  Soughnespections	
☐ 92020 Scheduled ☐ 92030 Followup ☐ 92040 Complaint ☐ 92050 Consultation ☐ 92070 Plan Review/Const. ☐ 92080 No Inspection ☐ 92090 Restaurant Training Permit Date  Please Remit within 10 days to	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  Licence Number  Facility Signature  Environmentalist Signature  White Copy - Facility Yellow Copy - PIMS Pink Copy- Environmentalist

**Playground Checklist** Center Name Siels Would Way Care Center License # Honding NO recher 10

YES Playground fence less than 31/2" 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 1.11.9 (8), pg 48) N/H 3.Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8) AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47) No standing water present on playground or in/on playground equipment or walkways? (CPSC) 2.4.2.2-5, pg 10) Toys & equipment in good repair? (None broken/deteriorating) (Rule 1.10.2 (2), pg 36) \_\_\_\_\_ 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) 9. Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPSC 3.4. 3.5, pg 15) 10. Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 40) \_ 11. If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3.2, pg13) If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC5.3.6.4-5 pgs 34-35) Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2, pg 15) Is age-appropriate equipment being used? If not, state which pieces are inappropriate (Rule 1.10.2, pg 36) 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 a minimum of 6" beneath the surface? (Rule 1.10.2 (2), pg 36)

18. Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2.5.5)

Licensing Official KOMO Shocy Date 02



## MISSISSIPPI STATE DEPARTMENT OF HEALTH

# **Child Care Facility Inspection**

a Depositor						
County to Color Date 02/03/2019						
Facility Name 518 Wolld Way COU License Number Pending						
Purpose Atmally Inspection Capacity 10						
All Items In Red Are Critical In Out COS N/A Qualified director 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		
Proper staff to child ratio present  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, and functioning	A XXXX				
Waste water system approved and functioning	Electrical outlets protected Large appliances located properly Sinks and toilets working properly					
Monetary Penalty 1	Hot water at all sinks, not to exceed 120° Children barred from kitchen Vending machine snacks meet	<b>A</b>				
2\$\$	nutritional guidelines, if present Exits, doors and fastening devices single action approved and in good			×		
4,\$	working order  Exits unobstructed	A O				
Age/Child/Staff Name	Required smoke detectors, carbon monoxide monitors, fire extinguishers and thermometers placed properly and in good working order	7	П	m		
1.	First aid kits stocked and easily accessib	15-12( D				
2. 3. 4.	Playground area clean, shaded, well drained and equipped and fence in good repair					
5.	Playground equipment meets standards	$A \Box$				
6. 7.	Pool area clean, fenced, and adequately maintained			X		
Center Director/Individual & Ula Cutch	Diaper changing stations adequate in number and each fully supplied (number)  Mehild Care Representative		S			

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12-10-08

Form No. 281