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, Conie Smith (name), serve in the capacity of owner, director, or director designee of First Baptist Preschool (center name). I acknowledge that I was instructed to review my records and building to assure that all documents are current and up-to-date, 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.

Director Signature

Date of Signature



MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Facility Inspection

County_Smith		Date 9-28-2	30			
Facility Name First Ociptist		License Number_ 6	ر)	on	FM	A - a
Purpose	-	Capacity				
Qualified director present Proper staff to child ratio present	Out COS N/A	Other Items - Must be corrected Children's belongings separated/stored Evacuation plans posted Menus posted and served Plan of activities	THE PART OF	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, equipment clean and in good repair	Ø			
Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning Waste water system approved		Lighting approved Heating/cooling approved Ventilation adequate Glass approved and shielded Telephone on premises, available, and functioning	A AMAN			
and functioning Food service approved Possible Monetary Penalty		Electrical outlets protected Large appliances located properly Sinks and toilets working properly Hot water at all sinks, not to	MAN			
1\$	onetary Penalty	exceed 120° Children barred from kitchen Vending machine snacks meet	D			
2. \$ 3. \$ 4. \$		nutritional guidelines, if present Exits, doors and fastening devices single action approved and in good working order	N N			
5\$		Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers				
Age/Child/Staff Nam	e	and thermometers placed properly and in good working order				
2.		First aid kits stocked and easily accessib	le 🔽			
4.		Playground area clean, shaded, well drained and equipped and fence in good repair	7			
5.		Playground equipment meets standards	P			
7.		Pool area clean, fenced, and adequately maintained	, 			1
Center Director/Individual		Diaper changing stations adequate in number and each fully supplied (number)	h-			
Center Director/Individual		Child Care Representative 💋		-0	rev	1

White Copy - Facility File Yellow Copy - Facility Operator Mississippi State Department of Health



District	Date
	License No. 65 CORFMA 2692
Address 154 Main street Raleig-	L M Organization/Individual
	Director Connie Smith
Mileage Start	Mileage End
County	1000 200 1000
	Total Time
	oserved during this inspection
Thursday, Comments	
151	
	Min. Brom White Copy - Facility File Yellow Copy - Operator
	are Representative



Child Care Program Review

Facility Name First Baptist Preschool License No. 2692 Date 9-28-20						
1. 2. 3. 4. 5. 6. 7. 8. 9. 10. 12. 13. 14. 15. 16. 17. 18. 19. 20. 21. 22. 23. 24. 25. 26. 4		N/A 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	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 (Rule 1.6.5 & Rule 1.6.6) Children records (Rule 1.6.5 & Rule 1.7.4) 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 in infant room {Rule 1.10.1 (3)} Required toys present in infant 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 transportation policy followed {Subchapter 15} Infant feeding schedules posted (Appendix C, VII)			
☐ Fail	ense l		issued: Regular Probational Restricted thin days Director Designee Designee Child Care Representative Child Care Representative			



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

		Food E	Establishmen	t Inspe	ectio	on Re	eport	
Establishment						Time in		
First	r Ba	paut	Preschool					
Address		2	City/State		Zip		Telephone	\
154 1	moun	5 drect	Maleigh	3	30	2153	Telephone 601 - 78 20	565
License/Permit#					Perm	it Holder		Risk Level
6	3692				Le	nga	Coleman	II
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 Status	5	COS	R
		Supervision	Western V	7
1	INOUT	Person in charge present, demonstrates knowledge, and performs duties		
2	INOUT N/A	Manager certification	E-y	
		Employee Health	7	
3	INOUT	Management awareness; policy present	Ţ.	
4	TUQUI	Proper use of reporting, restriction & exclusion		
		Good Hygienic Practices		
5	OUT N/O	Proper eating, tasting, drinking, or tobacco use		
5	NOUT N/O	No discharge from eyes, nose, and mouth		Г
_		Preventing Contamination by Hands		
7	IN OUT N/O	Hands clean and properly washed		
3	NOT N/A N/O	No bare hand contact with ready-to-eat foods		
9	OUT	Adequate handwashing facilities supplied & accessible		
Ī		Approved Source	and the	
0	INOUT	Food obtained from approved source	Eye. I	
1	(NOUTN/A N/O	Food received at proper temperature		
2	OUT	Food in good condition, safe, and unadulterated		
3	NOUT N/A N/O	Required records available: shellstock tags, parasite destruction		
		Protection from Contamination		
4	IN OUT N/A	Food separated and protected		
5	IN OUT N/A	Food - contact surfaces: cleaned & sanitized		
i	~	ALC: NO.		
Ī				
6	INOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
		Potentially Hazardous Food (TCS food)		
7	IN OUT N/A N/O	Proper cooking time and temperatures		
8	IN OUT N/A N/O	Proper reheating procedures for hot holding		
9	IN OUT N/A NO	Proper cooling time and temperature		
0	IN OUT N/A N/O	Proper hot holding temperatures		
1	IN OUT (A)	Proper cold holding temperatures		
2	OUT N/A N/O	Proper date marking and disposition		
23	NOUT N/A N/O	Time as a public health control: procedure & records		

1	Complia	nce Statu	ıs	COS	R
H			Consumer Advisory		
24	DOUT	N/A	Consumer advisory provided for raw or undercooked foods		
	WELLEY.		Highly Susceptible Populations		
25	OVOUT	N/A	Pasteurized foods used; prohibited foods not offered		
V			Chemical		
26	IN OUT	N/A	Food additives: approved and properly used		
27	INDUT	10.7	Toxic substances properly identified, stored, used		
	A SECTION AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON ADDRESS OF THE PERSON ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON AND ADDRESS OF THE PERSO		Conformance with Approved Procedures		_
28	TUOOT	N/A	Compliance with variance, specialized process, and HACCP plan		
29	DOUT	N/A	Risk control plan as required		
	N. Contraction		Other Critical Factors		
ď	(A)	into fo			_
30	TUO	V	Water and ice from approved source		
31	W OUT		Insects, rodents, and animals not present		
32	NOUT	N/A	Hot and cold water available; adequate pressure		
33	NOUT	N/A	Plumbing installed; proper backflow devices		
34	MOUT	N/A	Sewage and waste water properly disposed		
35	OUT		Toilet facilities: properly constructed, supplied		
36	(IN)OUT	N/A	Permit/Last inspection posted		
]	Date		9-28-20		
]	Person i	n Char	ge (Signature)		
]	Inspecto	or (Sign	ature) Mill. Brown		

Child Care Licensure Playground Cucchust

Į.	Cent	er Na	me	First Baptiet Baschal Inspection Date 9-28-20
1	(ES	™ □	N/A. □	Playground tence 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)
1	1	☐		2 entrances/exits, with one being remote from the building? (Rule 1 11 9 (8) pg 48)
1	5		□ 3	Is surfacing adequate? If not, where is it inadequate? (CPSC 2 4 2 pg8)
7	r (= (□ 4	AC units, high-voltage cabling/wires inaccessible? (Rule 1 11 9 (5), pg 47)
Z	(1 5	No standing water present on playground or in/on playground equipment or walkways? (CPSC 2 4 2 2-5 pg 10)
7	^ [] [J 6	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1 10 2 (2) pg 36)
Z] [7.	Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3 6, pg 15)
7	_] =	1 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)
A			10.	Are use zones adequate? If not, where are they inadequate? (CPSC 5 3 9 pg 40)
A			[]	If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3 2 pg13)
6			12	If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC5 3 6 4-5 pgs 34-35)
D	□	☐	13	Are spring rockers a minimum of 6 ft. apart? (ASTM 9 5.1 2 pg 15)
To the second			14	Is age-appropriate equipment being used? If not, state which pieces are inappropriate [Rule 1 10 2, pg 36]
6	⊐	□	15	Is playground area clean & free of hazards? If not, state deficiency [Rule
£	□		16	Is adequate shade present on the playground? (CPSC 2 (pg 5)
7	ⅎ	□	17	Are concrete footings located at least 6" beneath the surface? (Rule 1 10 2 (2) pg 36)
4			13	Is wood smooth? Documentation provided that wood has been properly treated (CPSC 2.5.5)
Direct	or _			Licensing Official Min. Bincin