

MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Facility Inspection

County Madison			Date_	10	123/2020		
Facility Name Mother Ter Learning Center Purpose Virtual Menew	resals Day al Inspectio	care a	nd Licen			- 401	3ء
All Items In Red Are Critical	In/ Out COS	N/A	Children's bel Evacuation pla Menus posted	and served (T4)		t COS	N/A
Qualified director present Proper staff to child ratio present Room and playground capacity met Center capacity met License/complaint visible Certified food manager			clean and in g	d Grounds s, floors, toys, equip ood repair	ment \square		
Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning			Ventilation add Glass approve Telephone on	ng approved * equate d and shielded premises, available,			
Waste water system approved and functioning Food service approved Possible Monetary Penalty				ets protected ces located properly ets working properly			
1	Monetary Pena \$\$	lty	exceed 120° Children barre Vending mach nutritional gui Exits, doors a	ed from kitchen ine snacks meet delines, if present and fastening devices			
4	\$\$		working order Exits unobstru Required smol	icted ke detectors, carbon nitors, fire extinguis	d		
1. 3-4yrs 4 Direct 2. 1-2yrs 6 Carey	tor #1		in good worki	tocked and easily ac	cessible 🔽 🗆		
3. 4. 5.			drained and eq	ea clean, shaded, we quipped and fence in quipment meets stand	good		
6. 7.			Pool area clear maintained	n, fenced, and adequate	nately		
Center Director/Individual	the MSOH	Adam	number and ea (number	fully supplied Representative		-cuf	□ בוו_
White Copy - Facility File Yellow Mississippi State Department of Healt	opy - Facility Opera th		10-08			Form No	. 281

Form No. 287



Mississippi State Department of Health

Child Care Encounter

Child Care Encounter	1 1.
District Date Date	0/23/2020
Name Mother Teresa's Daycare and Learning License No. 45CCPFA-406: Ctr. Address 1493 Highway 17 Camden MS 39045 Center/Organization/Individual	3
Purpose Virtual Renewal Inspection Director Theresa Walker	
Mileage Start Mileage End	a
County Mad 130n Telephone No. 662-468-3164	· · · · · · · · · · · · · · · · · · ·
Time In Total Time	, s
Findings/Comments The purpose of this Zoom meeting is to conduct a renewal inspection. The facility owner director, Theresa Walke	· virtual
renewal inspection. The facility owner director, Theresa Walke	r was
present.	3
- No critical violations were observed regarding the facility to and grands. Please note, per Director, the facility only in the play grand #1 Clocated in front of the building). No equip present.	milding atilizes ment is
- No critical Violations were observed regarding the facility in preparea. Please note, the facility utilizes the Kitchen prep area of the Sacred Heart Church.	lmeal
- The facility records were in compliance per the MSDH Check list, per the facility director.	Records
- henewal pending the receipt of the requested documenta	rion.
- Technical assistance was provided as needed.	8
See the MSDH Adamsedgement Library CETU White Copy - I Center Director/Designee/Individual Child Care Representative	Facility File Operator
Le HCC	

Revised 6-24-09



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

Food	Establishment Ins	pection Report	
Mother Teresa's Daycare a	ind Learning Ctr.	Time in Zoon	- Service
Address 1493 Highway 17 License/Permit#	City/State MS	Zip Telephone 39045 662-468-3	الما الما
License/Permit# 45CCPFA - 4063	20 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Permit Holder Theresa Walker	RiskLevel
Circle designated somelines at the CIN OUT NO.	7.1.1.1.0		

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

 $\label{eq:mark-cos} \begin{tabular}{ll} Mark "X" in appropriate box for COS and R \\ COS = corrected on-site during inspection & R = repeat violation \\ \end{tabular}$

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				
		Supervision		
1	OUT	Person in charge present, demonstrates knowledge, and performs duties		14.0
2	OUT N/A	Manager certification	7	
		Employee Health		
3	DOUT	Management awareness; policy present		
4	ÎNOUT	Proper use of reporting, restriction & exclusion		
		Good Hygienic Practices		-
5	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		
6	(I) OUT N/O	No discharge from eyes, nose, and mouth		
		Preventing Contamination by Hands	10.5	
7	DOUT N/O	Hands clean and properly washed		
8	IN OUT N/A N/O	No bare hand contact with ready-to-eat foods		
9	INOUT	Adequate handwashing facilities supplied & accessible		
		Approved Source		
0	INDUT	Food obtained from approved source		
1	IN OUT N/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		
	(2	Protection from Contamination		
4	IN OUT N/A	Food separated and protected		
5	IN OUT N/A	Food - contact surfaces: cleaned & sanitized	Title (
_				
6	INDUT	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/Q	Proper reheating procedures for hot holding		
9	IN OUT N/A	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		
22	IN OUT N/A N/O	Proper date marking and disposition		
23	IN OUT N/A N/O	Time as a public health control: procedure & records		-

Compus	ince Stat	us	COS	R
a distriction		Consumer Advisory		
24 (10) DUT	N/A	Consumer advisory provided for raw or undercooked foods		
		Highly Susceptible Populations	nds gri	
25 (IN)OUT	N/A	Pasteurized foods used; prohibited foods not offered		
_	4.7	Chemical		-
26 WOUT	N/A	Food additives: approved and properly used		
27 NOUT	50.5	Toxic substances properly identified, stored, used	6	
		Conformance with Approved Procedures		
28 ON DUT	N/A	Compliance with variance, specialized process, and HACCP plan		
29 INDUT	N/A	Risk control plan as required		
	70.0	Other Critical Factors	_	
		tative measures to control the introduction ogens, chemicals and physical objects ods.		V4,
30 IN OUT	4.500	Water and ice from approved source		
NOUT	E File	Insects, rodents, and animals not present		
2 INOUT	N/A	Hot and cold water available; adequate pressure	-	
2 001				-
_	N/A	Plumbing installed; proper backflow devices	1	
3 INOUT	N/A N/A	Plumbing installed; proper backflow devices Sewage and waste water properly disposed		_
3 INOUT				

Date	10/2	3/202	0	Cannor	
Person in	Charge (Si	gnature)	See the	MSOH	Adam
Inspector (ment	Letter	La Brova Pries

Food Service Facility Inspection Results

PIMS ID Fa	cility Name, Address lother Teresa is Days	care and Learning Ctr. anden, MS 39045	Date	
			10/23/2020	
CRITICAL VIO	LATIONS	CORRECTION PLAN AND SCHEDULE		
- No critical were observable wirther in				
☐ 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	Theresa Welker Certified Manager Facility Signature	Licence Number Exp. 11/1/2023	
Permit Date Please Remit within 10 days to:	Environmentalist Code 76, D5	Environmentalist Signature White Copy - Facility Yellow Copy - PIMS Pink Copy- Environmentalist	Telle of	

Child Care Licensure Playground Checklist

Cent	er Na	ame _	MoH	per Teresa's Daycare and Learning Inspection Date 10/23/2020
YES			Ctr.	
			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)
		Π,	2.	2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 48)
Ů			3.	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)
			4.	AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47)
			5.	No standing water present on playground or in/on playground equipment or walkways? (CPSC 2.4.2.2-5, pg 10)
			6.	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 36)
J,			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)
			12.	If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC5.3.6.4-5 pgs 34-35)
a /			13.	Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2, pg 15)
			14.	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)
v,			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)
			18.	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2.5.5)
Direc	tor \$	Sec	the	MSDH Acknowledge Ticensing Official Som CCPIII
	1	Men	41-	Her