Liberty Preschool Academy 1625 Central Ave W, Wiggins, MS 39577 601-928-0081 Lic. No.: 5094

Director: Angela Jones

#### Please sign the acknowledgment below and send back to your licensing official.

This letter is an acknowledgement from the Mississippi State Health Child Care Licensure

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 and that the facility is free of hazards.

Date of Signature



# MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Facility Inspection

County Stone		Date 08-13- 2	020		
Facility Name Liberty	y Preschool	License Number 50	94		
Purpose VIVIua Prenewal Capacity 100					
All Items In Red Are Critical	In Out COS N/A	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
Qualified director present Proper staff to child ratio present Room and playground capacity met Center capacity met		Building and Grounds Walls, ceilings, floors, toys, equipment clean and in good repair	<u> </u>		
License/complaint visible Certified food manager  Sanitation Approved Garbage and garbage him maintained		Lighting approved Heating/cooling approved Ventilation adequate Glass approved and shielded	4444 0000		
Garbage and garbage bins maintained Vector control maintained Water system approved and functioning		Telephone on premises, available, and functioning			
Waste water system approved and functioning Food service approved	Electrical outlets protected Large appliances located p Sinks and toilets working Hot water at all sinks, not exceed 120° Children barred from kitch Vending machine snacks r nutritional guidelines, if p Exits, doors and fastening	Electrical outlets protected Large appliances located properly Sinks and toilets working properly			
Possible Monetary Penalty		exceed 120° Children barred from kitchen			
2		nutritional guidelines, if present Exits, doors and fastening devices			4
3	\$	single action approved and in good working order			
4	\$	Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers	8 0		
Age/Child/Cto	S	and thermometers placed properly and in good working order	40		
1. 19- 7-		First aid kits stocked and easily accessib	le 📙 📋		
2. 2.5 - 7 - 3. Inf - U.		Playground area clean, shaded, well drained and equipped and fence in good repair			
4. 315 - 7		Playground equipment meets standards	0		
5. 3'S - 5 6. 4'S - 9		Pool area clean, fenced, and adequately maintained			8
7.		Diaper changing stations adequate in number and each fully supplied (number)			
Center Director/Individual Vir	Lugo Inspection		would	KC	7

White Copy - Facility File

Yellow Copy - Facility Operator

Mississippi State Department of Health

12-10-08

Form No. 281



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

Food Establishment Insp	ection Report
Establishment Presched	Time in
	Zip Telephone
License/Permit#	Permit 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	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 Statu	is	COS	R
		Supervision		
1	INOUT	Person in charge present, demonstrates knowledge, and performs duties		
2	IN OUT N/A	Manager certification		H
	^	Employee Health		
(	INOUT	Management awareness; policy present		
4	IN OUT	Proper use of reporting, restriction & exclusion		_
		Good Hygienic Practices		
5	IN OUT (N/O)	Proper eating, tasting, drinking, or tobacco use		
6	IN OUT N/O	No discharge from eyes, nose, and mouth		_
		Preventing Contamination by Hands		
7	IN OUT (N/O)	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	JN OUT	Food obtained from approved source		
11	IN OUT N/A N/O	Food received at proper temperature		
(	IN OUT	Food in good condition, safe, and unadulterated		_
13	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction		
0		Protection from Contamination		
4	IN OUT N/A	Food separated and protected		
1	IN OUT N/A	Food - contact surfaces: cleaned & sanitized		
1				
	0			
6	IN DUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
	I	otentially Hazardous Food (TCS food)		
7	IN OUT N/A N/O	Proper cooking time and temperatures		
8	IN OUT N/A(N/)	Proper reheating procedures for hot holding		
9	IN OUT N/A N/O	Proper cooling time and temperature		
0	NOUT N/A N/9	Proper hot holding temperatures		-
1	IN OUT N/A	Proper cold holding temperatures		
~	IN OUT N/A N/O	Proper date marking and disposition		
-	IN OUT N/A N/O	Time as a public health control: procedure & records		

	Compliance Status			COS	R	
		2	Consumer Advisory		<b>_</b>	
24	IN OUT	N/A	Consumer advisory provided for raw or undercooked foods			
		5	Highly Susceptible Populations			
25	IN OUT	N/A	Pasteurized foods used; prohibited foods not offered			
V	Chemical					
26	INOUT	N/A	Food additives: approved and properly used			
27	INOUT		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			
	Other Critical Factors					
	Preventative measures to control the introduction of pathogens, chemicals and physical objects into foods.					
36	JN OUT		Water and ice from approved source			
30	INOUT		Insects, rodents, and animals not present			
32	NOUT	N/A	Hot and cold water available; adequate pressure			
33	IN OUT	N/A	Plumbing installed; proper backflow devices			
.4	IN OUT	N/A	Sewage and waste water properly disposed		$\neg$	
35	INOUT		Toilet facilities: properly constructed, supplied			
36	IN OUT	N/A	Permit/Last inspection posted			
				<u></u>		

Date	8-13-2020
Person i	holidige (signature) Inspection
Inspecto	or (Signature) ) MOUVOLO K.



MISSISSIPPI STATE DEPARTMENT OF HEALTH

## **Child Care Program Review**

Facility Name Liberty Preschool License No. 5094 Date 8-13-2020				
Yes No N/A  1.				
License to be issued: Regular Probational Restricted  Fail Follow-up within days  Director Designee  Child Care Representative				

Mississippi State Department of Health

White Copy - Facility File Yellow Copy - Operator Revised 12-19-13

Form 289

### Child Care Licensure Playground Checklist

Cent	er Na	ame_	Li	Dorty Presched Inspection Date 8-13-2020
YES	NO	N/A	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)
口			2.	2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg. 48)
1	Ö		3.	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)
-0-			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?
			6.	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)
1	<b>]</b> [		9.	Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPSC
1			10.	Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 40)
	J f	]	11_	If swings are present, are S-hooks in good repair? If not, state deficiency  (CPSC 3.2, pg13)
		I 1	12.	If slide is present, is exit height/exit zone adequate? If not, state deficiency  (CPSC5. 3, 6.4-5 pgs 34-35)
	] E	<del>-</del> 1	3.	Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2, pg 15)
0	] [	1	4.	Is age-appropriate equipment being used? If not, state which pieces are inappropriate  (Rule 1.10.2, pg 36)
	] [	1 1	5.	Is playground area clean & free of hazards? If not, state deficiency.  (Rule 1.11.11 (1), pg 49)
0 0	] [	1	6.	Is adequate shade present on the playground? (CPSC 2.1.1, pg 5)
			7.	Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 36)
0 0		1 1	8.	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2.5.5)
Pirector	$\bigvee$	IF	tu	QUINSP. Licensing Official W//W/W/ F)