



MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Encounter

District 8 Date 7/6/20

Name <u>Learning Leader</u>	License No. _____
Address <u>516 Mitchell Ave. Paris, MS 39475</u>	Center/Organization/Individual _____
Purpose <u>Initial</u>	Director <u>Machelle Smith</u>
Mileage Start _____	Mileage End _____
County <u>Lamar</u>	Telephone No. <u>269-458-7688</u>
Time In _____	Time Out _____
Total Time _____	

Findings/Comments Here for an initial inspection

Max Capacity is 60 with both playgrounds open & safety repaired

Max Capacity is 40 if the small playground is used and the large playground is not in use

- After school program is only approved if 2 caregivers are present. ~~The staff split between the two~~

~~the back the bathroom is for the girls. One is where the bathrooms are located.~~

- The large playground will need a follow-up inspection. It also has to be measured.

Machelle Smith
Center Director/Designee/Individual

Machelle Smith
Child Care Representative

White Copy - Facility File
Yellow Copy - Operator

Mississippi State Department of Health
Revised 6-24-09
Form No. 287



MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Facility Data Sheet

Facility Name Learning Ladder Date 7/15/00
 Physical Address 516 Mitchell Ave
 Operator [Signature] Daytime Telephone Number 404-769-456-768
☒ Commercial Facility ☐ Occupied Residence Year Building was constructed _____
 Total # of Floors _____ # of Floors Used for Child Care _____ # of Rooms _____ # of Rooms Used for Child Care _____
 Construction: Masonry _____ Brick _____ Frame _____ Metal _____ Other _____

I. Building/Grounds

Mark: In = Incompliance 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 | ☒ | ☐ | ☐ |
| 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 - ☒ gas ☒ electric ☐ other _____
<small>Note - Non-electric heat/cool systems or appliances require carbon monoxide monitors to be installed as well as smoke detectors. All gas heaters must be vented to outdoors.</small> | ☒ | ☐ | ☐ |
| 9. Unapproved heaters (must be removed). | ☐ | ☒ | ☐ |
| 10. Adequate, proper heating and/or cooling systems. | ☒ | ☐ | ☐ |
| 11. Child safe thermometers at child level in every room utilized by children. | ☒ | ☐ | ☐ |
| 12. Adequate lighting. Note - All lights must be shielded. | ☒ | ☐ | ☐ |
| 13. Telephone accessible to caregivers. | ☒ | ☐ | ☐ |
| 14. Individual compartments or hooks for each child. | ☒ | ☐ | ☐ |
| 15. Diaper changing stations in all rooms housing children who are not toilet trained.
<small>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 _____.</small> | ☒ | ☐ | ☐ |
| 16. Approved - ☒ waste water ☒ water supply | ☒ | ☐ | ☐ |
| 17. Emergency evacuation plan posted. | ☒ | ☐ | ☐ |
| 18. Hot and cold running water at all handwashing sinks. | ☒ | ☐ | ☐ |
| 19. Building constructed prior to 1965 has been tested for lead. | ☒ | ☐ | ☐ |

	In	Out	NA
1	1	0	0
2	0	1	0
3	0	0	1
4	1	0	0
5	0	1	0
6	0	0	1
7	1	0	0
8	0	1	0
9	0	0	1
10	1	0	0
11	0	1	0
12	0	0	1
13	1	0	0
14	0	1	0
15	0	0	1
16	1	0	0
17	0	1	0
18	0	0	1
19	1	0	0
20	0	1	0
21	0	0	1
22	1	0	0
23	0	1	0
24	0	0	1
25	1	0	0
26	0	1	0
27	0	0	1
28	1	0	0
29	0	1	0
30	0	0	1
31	1	0	0
32	0	1	0
33	0	0	1
34	1	0	0
35	0	1	0
36	0	0	1
37	1	0	0
38	0	1	0
39	0	0	1
40	1	0	0
41	0	1	0
42	0	0	1
43	1	0	0
44	0	1	0
45	0	0	1
46	1	0	0
47	0	1	0
48	0	0	1
49	1	0	0
50	0	1	0
51	0	0	1
52	1	0	0
53	0	1	0
54	0	0	1
55	1	0	0
56	0	1	0
57	0	0	1
58	1	0	0
59	0	1	0
60	0	0	1
61	1	0	0
62	0	1	0
63	0	0	1
64	1	0	0
65	0	1	0
66	0	0	1
67	1	0	0
68	0	1	0
69	0	0	1
70	1	0	0
71	0	1	0
72	0	0	1
73	1	0	0
74	0	1	0
75	0	0	1
76	1	0	0
77	0	1	0
78	0	0	1
79	1	0	0
80	0	1	0
81	0	0	1
82	1	0	0
83	0	1	0
84	0	0	1
85	1	0	0
86	0	1	0
87	0	0	1
88	1	0	0
89	0	1	0
90	0	0	1
91	1	0	0
92	0	1	0
93	0	0	1
94	1	0	0
95	0	1	0
96	0	0	1
97	1	0	0
98	0	1	0
99	0	0	1
100	1	0	0

☒ 1. Adequate refrigeration with thermometer.

☒ 2. Adequate cooking appliances (stoves/microwaves/ovens)

☒ 2. Adequate cooking appliances (stoves/microwaves/ovens)

Note - Number and Type must be based on menu evaluation and number of meals to be prepared.

☒ 3. Approved stove hood, vented to outside per fire codes.

☒ 4. Separate freezer when 50+ children are served.

☐ ☐ ☒ 5. Approved dishwasher.

☒ 6. Three (3) compartment sink.

☐ ☒ 7. Food preparation sink.

☐ 8. Mon sink.

☒ 9. Handwashing sink. Note – All sinks must have hot and cold water.

C. Grounds

	In	Out	NA
1	1	0	0
2	0	1	0
3	0	0	1
4	1	0	0
5	0	1	0
6	0	0	1
7	1	0	0
8	0	1	0
9	0	0	1
10	1	0	0
11	0	1	0
12	0	0	1
13	1	0	0
14	0	1	0
15	0	0	1
16	1	0	0
17	0	1	0
18	0	0	1
19	1	0	0
20	0	1	0
21	0	0	1
22	1	0	0
23	0	1	0
24	0	0	1
25	1	0	0
26	0	1	0
27	0	0	1
28	1	0	0
29	0	1	0
30	0	0	1
31	1	0	0
32	0	1	0
33	0	0	1
34	1	0	0
35	0	1	0
36	0	0	1
37	1	0	0
38	0	1	0
39	0	0	1
40	1	0	0
41	0	1	0
42	0	0	1
43	1	0	0
44	0	1	0
45	0	0	1
46	1	0	0
47	0	1	0
48	0	0	1
49	1	0	0
50	0	1	0
51	0	0	1
52	1	0	0
53	0	1	0
54	0	0	1
55	1	0	0
56	0	1	0
57	0	0	1
58	1	0	0
59	0	1	0
60	0	0	1
61	1	0	0
62	0	1	0
63	0	0	1
64	1	0	0
65	0	1	0
66	0	0	1
67	1	0	0
68	0	1	0
69	0	0	1
70	1	0	0
71	0	1	0
72	0	0	1
73	1	0	0
74	0	1	0
75	0	0	1
76	1	0	0
77	0	1	0
78	0	0	1
79	1	0	0
80	0	1	0
81	0	0	1
82	1	0	0
83	0	1	0
84	0	0	1
85	1	0	0
86	0	1	0
87	0	0	1
88	1	0	0
89	0	1	0
90	0	0	1
91	1	0	0
92	0	1	0
93	0	0	1
94	1	0	0
95	0	1	0
96	0	0	1
97	1	0	0
98	0	1	0
99	0	0	1
100	1	0	0

☒ 1. Approved play area with fence.

☐ 2. All hazards including non-approved playground equipment

☒ 3. Playground equipment approved before installation.

☒ 4. Playground completed before opening for business.☐ 5. Safe arrival/departure areas.☒ 6. Soil tested for lead.☐ 7. Other

II. Furniture And Equipm

A. Furniture

	In	Out	NA
1	0	0	0
2	0	0	0
3	0	0	0
4	0	0	0
5	0	0	0
6	0	0	0
7	0	0	0
8	0	0	0
9	0	0	0
10	0	0	0
11	0	0	0
12	0	0	0
13	0	0	0
14	0	0	0
15	0	0	0
16	0	0	0
17	0	0	0
18	0	0	0
19	0	0	0
20	0	0	0
21	0	0	0
22	0	0	0
23	0	0	0
24	0	0	0
25	0	0	0
26	0	0	0
27	0	0	0
28	0	0	0
29	0	0	0
30	0	0	0
31	0	0	0
32	0	0	0
33	0	0	0
34	0	0	0
35	0	0	0
36	0	0	0
37	0	0	0
38	0	0	0
39	0	0	0
40	0	0	0
41	0	0	0
42	0	0	0
43	0	0	0
44	0	0	0
45	0	0	0
46	0	0	0
47	0	0	0
48	0	0	0
49	0	0	0
50	0	0	0
51	0	0	0
52	0	0	0
53	0	0	0
54	0	0	0
55	0	0	0
56	0	0	0
57	0	0	0
58	0	0	0
59	0	0	0
60	0	0	0
61	0	0	0
62	0	0	0
63	0	0	0
64	0	0	0
65	0	0	0
66	0	0	0
67	0	0	0
68	0	0	0
69	0	0	0
70	0	0	0
71	0	0	0
72	0	0	0
73	0	0	0
74	0	0	0
75	0	0	0
76	0	0	0
77	0	0	0
78	0	0	0
79	0	0	0
80	0	0	0
81	0	0	0
82	0	0	0
83	0	0	0
84	0	0	0
85	0	0	0
86	0	0	0
87	0	0	0
88	0	0	0
89	0	0	0
90	0	0	0
91	0	0	0
92	0	0	0
93	0	0	0
94	0	0	0
95	0	0	0
96	0	0	0
97	0	0	0
98	0	0	0
99	0	0	0
100	0	0	0

☒ 1. Appropriate

☒ 1. Child size ☐ 2. Child size

☒ 3. Adequate number

B. Equipment

	In	Out	NA
1	1	1	1
2	1	1	1
3	1	1	1
4	1	1	1
5	1	1	1
6	1	1	1
7	1	1	1
8	1	1	1
9	1	1	1
10	1	1	1
11	1	1	1
12	1	1	1
13	1	1	1
14	1	1	1
15	1	1	1
16	1	1	1
17	1	1	1
18	1	1	1
19	1	1	1
20	1	1	1
21	1	1	1
22	1	1	1
23	1	1	1
24	1	1	1
25	1	1	1
26	1	1	1
27	1	1	1
28	1	1	1
29	1	1	1
30	1	1	1
31	1	1	1
32	1	1	1
33	1	1	1
34	1	1	1
35	1	1	1
36	1	1	1
37	1	1	1
38	1	1	1
39	1	1	1
40	1	1	1
41	1	1	1
42	1	1	1
43	1	1	1
44	1	1	1
45	1	1	1
46	1	1	1
47	1	1	1
48	1	1	1
49	1	1	1
50	1	1	1
51	1	1	1
52	1	1	1
53	1	1	1
54	1	1	1
55	1	1	1
56	1	1	1
57	1	1	1
58	1	1	1
59	1	1	1
60	1	1	1
61	1	1	1
62	1	1	1
63	1	1	1
64	1	1	1
65	1	1	1
66	1	1	1
67	1	1	1
68	1	1	1
69	1	1	1
70	1	1	1
71	1	1	1
72	1	1	1
73	1	1	1
74	1	1	1
75	1	1	1
76	1	1	1
77	1	1	1
78	1	1	1
79	1	1	1
80	1	1	1
81	1	1	1
82	1	1	1
83	1	1	1
84	1	1	1
85	1	1	1
86	1	1	1
87	1	1	1
88	1	1	1
89	1	1	1
90	1	1	1
91	1	1	1
92	1	1	1
93	1	1	1
94	1	1	1
95	1	1	1
96	1	1	1
97	1	1	1
98	1	1	1
99	1	1	1
100	1	1	1

☐ ☐ ☒ 1. Approved location of laundry equipment

☒ 2. Recommended toys appropriate for ages of children are available.

☒ 3. Approved bedding — ☒ cribs ☐ cots ☐ pads

Note – 24 hour and night time care require bedding with minimum 3 inch mattresses.

III. Other

	In	Out	NA
1	0.00	0.00	0.00
2	0.00	0.00	0.00
3	0.00	0.00	0.00
4	0.00	0.00	0.00
5	0.00	0.00	0.00
6	0.00	0.00	0.00
7	0.00	0.00	0.00
8	0.00	0.00	0.00
9	0.00	0.00	0.00
10	0.00	0.00	0.00
11	0.00	0.00	0.00
12	0.00	0.00	0.00
13	0.00	0.00	0.00
14	0.00	0.00	0.00
15	0.00	0.00	0.00
16	0.00	0.00	0.00
17	0.00	0.00	0.00
18	0.00	0.00	0.00
19	0.00	0.00	0.00
20	0.00	0.00	0.00
21	0.00	0.00	0.00
22	0.00	0.00	0.00
23	0.00	0.00	0.00
24	0.00	0.00	0.00
25	0.00	0.00	0.00
26	0.00	0.00	0.00
27	0.00	0.00	0.00
28	0.00	0.00	0.00
29	0.00	0.00	0.00
30	0.00	0.00	0.00
31	0.00	0.00	0.00
32	0.00	0.00	0.00
33	0.00	0.00	0.00
34	0.00	0.00	0.00
35	0.00	0.00	0.00
36	0.00	0.00	0.00
37	0.00	0.00	0.00
38	0.00	0.00	0.00
39	0.00	0.00	0.00
40	0.00	0.00	0.00
41	0.00	0.00	0.00
42	0.00	0.00	0.00
43	0.00	0.00	0.00
44	0.00	0.00	0.00
45	0.00	0.00	0.00
46	0.00	0.00	0.00
47	0.00	0.00	0.00
48	0.00	0.00	0.00
49	0.00	0.00	0.00
50	0.00	0.00	0.00
51	0.00	0.00	0.00
52	0.00	0.00	0.00
53	0.00	0.00	0.00
54	0.00	0.00	0.00
55	0.00	0.00	0.00
56	0.00	0.00	0.00
57	0.00	0.00	0.00
58	0.00	0.00	0.00
59	0.00	0.00	0.00
60	0.00	0.00	0.00
61	0.00	0.00	0.00
62	0.00	0.00	0.00
63	0.00	0.00	0.00
64	0.00	0.00	0.00
65	0.00	0.00	0.00
66	0.00	0.00	0.00
67	0.00	0.00	0.00
68	0.00	0.00	0.00
69	0.00	0.00	0.00
70	0.00	0.00	0.00
71	0.00	0.00	0.00
72	0.00	0.00	0.00
73	0.00	0.00	0.00
74	0.00	0.00	0.00
75	0.00	0.00	0.00
76	0.00	0.00	0.00
77	0.00	0.00	0.00
78	0.00	0.00	0.00
79	0.00	0.00	0.00
80	0.00	0.00	0.00
81	0.00	0.00	0.00
82	0.00	0.00	0.00
83	0.00	0.00	0.00
84	0.00	0.00	0.00
85	0.00	0.00	0.00
86	0.00	0.00	0.00
87	0.00	0.00	0.00
88	0.00	0.00	0.00
89	0.00	0.00	0.00
90	0.00	0.00	0.00
91			

☒ Complies with local zoning, building and fire safety codes.

IV. Recommendations

Operator: CEH / Date: 12/12/2019

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

Licensing Officer

Form No. 286



MISSISSIPPI STATE DEPARTMENT OF HEALTH

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

Food Establishment Inspection Report

Establishment <i>Learning Ladder</i>	City/State <i>Providence</i>	Telephone <i>3975</i>	Risk Level
Address <i>516 W. 1st Ave</i>	Zip <i>39201</i>	Permit Holder	
License/Permit#			

Circle designated compliance status (IN, OUT, NO, N/A) for each numbered item
IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable
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	COS	R
Supervision		
1 ☒ IN ☐ OUT Person in charge present, demonstrates knowledge, and performs duties		
2 ☒ IN ☐ OUT Manager certification		
Employee Health		
3 ☒ IN ☐ OUT Management awareness policy present		
4 ☒ IN ☐ OUT Proper use of reporting, restriction & exclusion		
Good Hygienic Practices		
5 ☒ IN ☐ OUT Proper eating, using, drinking or tobacco use		
6 ☒ IN ☐ OUT No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands		
7 ☒ IN ☐ OUT Hands clean and properly washed		
8 ☒ IN ☐ OUT 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		
11 ☒ IN ☐ OUT Food received at proper temperature		
12 ☒ IN ☐ OUT Food in good condition, safe, and undamaged		
13 ☒ IN ☐ OUT Required records available: shellstock tags, parasite destruction		
Protection from Contamination		
14 ☒ IN ☐ OUT Food separated and protected		
15 ☒ IN ☐ OUT Food - contact surfaces: cleaned & sanitized		
16 ☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food		
Potentially Hazardous Food (TCS food)		
17 ☒ IN ☐ OUT Proper cooking time and temperatures		
18 ☒ IN ☐ OUT Proper reheating procedures for hot holding		
19 ☒ IN ☐ OUT Proper cooling time and temperature		
20 ☒ IN ☐ OUT Proper hot holding temperatures		
21 ☒ IN ☐ OUT Proper cold holding temperatures		
22 ☒ IN ☐ OUT Proper date marking and disposition		
23 ☒ IN ☐ OUT Time as a public health control: procedure & records		
Compliance Status		
24 ☒ IN ☐ OUT Consumer Advisory		
25 ☒ IN ☐ OUT Highly Susceptible Populations		
26 ☒ IN ☐ OUT Chemical		
27 ☒ IN ☐ OUT Food additives, approved and properly used		
28 ☒ IN ☐ OUT Toxic substances properly identified, stored, used		
29 ☒ IN ☐ OUT HACCP plan		
30 ☒ IN ☐ OUT Compliance with variance, specialized process, and HACCP plan		
31 ☒ IN ☐ OUT Risk control plan as required		
Other Critical Factors		
32 ☒ IN ☐ OUT Preventative measures to control the introduction of pathogens, chemicals and physical objects into foods		
33 ☒ IN ☐ OUT Water and ice from approved source		
34 ☒ IN ☐ OUT Insects, rodents, and animals not present		
35 ☒ IN ☐ OUT Hot and cold water available; adequate pressure		
36 ☒ IN ☐ OUT Plumbing installed; proper backflow devices		
37 ☒ IN ☐ OUT Sewage and waste water properly disposed		
38 ☒ IN ☐ OUT Toilet facilities: properly constructed, supplied		
39 ☒ IN ☐ OUT Permit/Last inspection posted		
Date		
Person in Charge (Signature)		
Inspector (Signature)		