

MISSISSIPPI STATE DEPARTMENT OF HEALTH

### **Child Care Facility Inspection**

County Conformal	Date 8 18 208	0		
Facility Name Middle 113 Day Ou (P)	He License Number	260		
Marker Charles	pacity3			
All Items In Red Are Critical  Qualified director present  Proper staff to child ratio 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
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	$\bowtie$		
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,			
Waste water system approved and functioning Food service approved   Possible Monetary Penalty	and functioning  Electrical outlets protected  Large appliances located properly  Sinks and toilets working properly			
Monetary Penalty  1  2  S	Hot water at all sinks, not to exceed 120° Children barred from kitchen Vending machine snacks meet nutritional guidelines, if present			
3.       \$         4.       \$	Exits, doors and fastening devices single action approved and in good working order	X =		
5\$Age/Child/Staff Name	Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers and thermometers placed properly and in good working order	ЖП		
2. 8/3 yrs-4-Stall #7	First aid kits stocked and easily accessib	le 🗸 🗆		
3. 4. 16 16 16 16 16 16 16 16 16 16 16 16 16	Playground area clean, shaded, well drained and equipped and fence in good repair	, . \(		
5.	Playground equipment meets standards			
6	Pool area clean, fenced, and adequately maintained	<b>∀</b> □		×
	Diaper changing stations adequate in number and each fully supplied (number)		√ <sup>□</sup> ⊂	
Center Director/Individual	_ Child Care Representative	NEALL (	10	N 16/4

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#### MISSISSIPPI STATE DEPARTMENT OF HEALTH

### **Child Care Encounter**

District_			Date 8/19/2020
1		holls Day Car Copper License No. 726	
Address	52~	Center/Organization/Individual	^
Purpose	Drofi	wil Inspection Director Caylo Mit	hell
Mileage	Start	Mileage End MA	
County_		Telephone No. ((Q(A) bay	-2967.
Time In	11130		•
Finding	s/Commen	ts Conducting who woneurs	Inspertion
P	e Jour	lawing were in compliance di	unny today
	RIII Ca 100	striol.  n word of high actinousedgment.  Copy of heer menus.  Copy of weeks menus.	
Pu	1010	Submut Contact hrs. by 5/25/202	20,
111.A.			
DU TYCE CUC	oneto oneto	Land IT Wolntrons more walled waled waled waled waled waled monetary of a monetary soon of the lut	It in a grand may pendity
		Dona or Stranger W	nite Copy - Facility File

Center Director/Designee/Individual

Child Care Representative

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# MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Program Review
Facility Name Mychol S Doul Colo License No. 7260 Date 8/19/2020
Contel
Yes No N/A  1
2. Proof of Accident/Liability Insurance or documentation that parent has been notified that no
insurance is in effect {Rule 1.4.1 (i) & (j)} \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\
4. Letter of suitability for staff {Rule 1.5.2 & Rule 1.6.4 (1) (f)}  5. Letter of suitability for staff {Rule 1.5.2 & Rule 1.6.3 (1)}
6. Current alphabetical roster of children (includes date of birth) {Rule 1.6.3 (2)} 7. Current staff roster (includes date of birth & date of hire) {Rule 1.6.3 (3)}
8.
10.
12. U Volunteer records {Rule 1.6.5 & Rule 1.6.6}
13
15.  Communicable diseases reported as required {Rule 1.7.3}  16.  Daily written reports provided to parents for infants and toddlers {Rule 1.7.4}
17
19
21 Required toys present preschool room {Rule 1.10.1 (4)}
22.  \( \begin{align*} align*
24
26.
Comments/Recommendations
Pass -
License to be issued: Regular Probational Restricted Fail
Follow-up within days Director Designee Child Care Representative



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

		·····		
Food E	stablishment Inspe	ectio	on Report	
Establishment  Meliolls Onl Cou	o Menter		Time in	
Address 524 Todaya Aue	City/State	<b>Z</b> ip 32	Telephone // / / / / / / / / / / / / / / / / /	24-2964
License/Permit#		Perm	nit Holder	Risk Level
Circle designated compliance status (IN, OUT, N/O, N/A IN = in compliance OUT = not in compliance N/O = not compli	A) for each numbered item observed N/A = not applicable		Mark "X" in approp	priate box for COS and R 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	6	COS	R
		Supervision		
1	(N)OUT	Person in charge present, demonstrates knowledge, and performs duties		
2	IN OUT N/A	Manager certification		
	3	Employee Health		
3	TUOUT	Management awareness; policy present		
4	IN OUT	Proper use of reporting, restriction & exclusion		
	7 N	Good Hygienic Practices	000000000000000000000000000000000000000	5555555
5	IN QUT 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 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		
	2004	Approved Source		
10	INQUT	Food obtained from approved source		
П	IŅ 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		
	1.5	Protection from Contamination	100	
14	IN/OUT N/A	Food separated and protected		
15	IN OUT N/A	Food - contact surfaces: cleaned & sanitized		
16	IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
	ار	Potentially Hazardous Food (TCS food)		
17	IN OUT N/A N/O	Proper cooking time and temperatures		Γ
18	IN OUT N/A N/Ø	Proper reheating procedures for hot holding		
19	IN OUT N/A N/O	Proper cooling time and temperature 3		
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		T
	MSR - N			

	Compliance Status				R
			Consumer Advisory		•
24	IN OUT	N/A	Consumer advisory provided for raw or undercooked foods		
	: 7		Highly Susceptible Populations		
25	IN OUT	N/A	Pasteurized foods used; prohibited foods not offered		
			Chemical		
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		
		``	Other Critical Factors		
	-		ntative measures to control the introduction nogens, chemicals and physical objects ods.		
30	INOUT		Water and ice from approved source		
31	IN OUT		Insects, rodents, and animals not present		
32	INOUT	N/A	Hot and cold water available; adequate pressure		
33	INOUT	N/A	Plumbing installed; proper backflow devices		
34	(IN)OUT	N/A	Sewage and waste water properly disposed		
	INOUT		Toilet facilities: properly constructed, supplied		
35					

Date / 191000	
Person in Charge (Signature)	
Inspector (Signature)	STOCKE
	——————————————————————————————————————

## **Food Service Facility Inspection Results**

92020 Scheduled   92010 Permit No Charge   92030 Followup   92011 Permit 1 \$30.00   92040 Compilation   92011 Permit 2 \$100.00   92050 Consultation   92012 Permit 3 \$150.00   92080 No Inspection   92090 Restaurant Training   92090 Restaurant Training   Facility Signature   Facili	PIMS ID	Facility Name, Address	nells Day Cold Center Date
92020 Scheduled   92010 Permit No Charge   92030 Followup   92040 Complaint   92011 Permit 1 \$30.00   92040 Complaint   92012 Permit 2 \$100.00   92040 Complaint   92012 Permit 3 \$150.00   92040 Plan Review/Const.   92013 Permit 4 \$200.00   92040 Plan Review/Const.   92013 Permit 4 \$200.00   92090 Restaurant Training   92010 Permit 1 \$200.00   92090 Restaurant Training   92010 Permit 1 \$200.00   92090 Restaurant Training   92010 Permit 2 \$100.00   92090 Restaurant Training   92090 R		ें दिल	TESSACIO M. 38 by 07/17/2020
92020 Scheduled   2010 Permit No Charge   92030 Followup   92015 Permit 1 \$30.00   92040 Compalint   92011 Permit 2 \$100.00   92012 Permit 3 \$150.00   92070 Plan Review/Const.   92012 Permit 4 \$200.00   92080 No Inspection   92090 Restaurant Training	CRITICALY	/IOLATIONS	CORRECTION PLAN AND SCHEDULE
□ 92020 Scheduled       □ 92010 Permit No Charge       □ 92030 Followup       □ 92015 Permit 1 \$30.00       □ 92015 Permit 2 \$100.00       □ 92011 Permit 2 \$100.00       □ 92012 Permit 3 \$150.00       □ 92012 Permit 4 \$200.00       □ 92013 Permit 4 \$200.00	No antro	al violations	
Please Remit within 10 days to:  Environmentalist Code  White Copy - Facility Yellow Copy - PIMS Pink Copy- Environmentalist	☐ 92030 Followup ☐ 92040 Complaint ☐ 92050 Consultation ☐ 92070 Plan Review/Const. ☐ 92080 No Inspection ☐ 92090 Restaurant Training Permit Date	1	Facility Signature  Environmentalist Signature  White Copy - Facility Yellow Copy - PIMS

## Child Care Licensure Playground Checklist

Center Name <u></u>	DARHEITS Dayrous april Inspection Date 8/19/2012
YES NO N/A	more 5/1/2020
	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)
Ø □ □ 2.	2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 48)
3.	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)
<b>6</b> 0 0 4.	AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47)
0 0 5.	No standing water present on playground or in/on playground equipment or walkways? (CPSC 2.4.2.2-5, pg 10)
$\bigcirc \square \square \square = 6.$	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 36)
0 0 7.	Sidewarks 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/avenue at a
	, 10 FO FO
,	Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 40)
	If swings are present, are S-hooks in good repair? If not, state deficiency
0 0 12.	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
	Is playground area clean & free of hazards? If not, state deficiency.
<b>d</b> 0 0 16.	(Rule 1.11.11 (1), pg 49)
d 0 0 17.	Is adequate shade present on the playground? (CPSC 2.1.1, pg 5)  Are concrete footings located at land (2.1).
	Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 36)  Is wood smooth? Documentation provided that
)	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2.5.5)
Director	Licensing Official HOLMOL Shock