

# MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Facility Inspection

County Jadrson		Date July 16, a	020		
Facility Name The Le	arning Depot	License Number 1/7	3		
Purpose Renewal	Ca	pacity_39			
All Items In Red Are Critical Qualified director present Proper staff to child ratio present	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		COS	<b>N/A</b>
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	<b>d</b> 0		
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		and functioning  Electrical outlets protected  Large appliances located properly			
Possible Monetary Penalty  1	Monetary Penalty \$	Sinks and toilets working properly Hot water at all sinks, not to exceed 120° Children barred from kitchen Vending machine snacks meet			
3.	\$ \$	nutritional guidelines, if present Exits, doors and fastening devices single action approved and in good working order			
4	\$	Exits unobstructed			
1	Name  244	Required smoke detectors, carbon monoxide monitors, fire extinguishers and thermometers placed properly and in good working order  First aid kits stocked and easily accessib			
3. 4.	3	Playground area clean, shaded, well drained and equipped and fence in good repair			
5.		Playground equipment meets standards			
7.		Pool area clean, fenced, and adequately maintained			
Center Director/Individual	Interel dosació	Diaper changing stations adequate in number and each fully supplied (number)  Child Care Representative	2 0 2nn, 0	26	

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

12-10-08

Form No. 281



### **Child Care Encounter**

District	Date Jack 16. 2012
Name The Rearney Depot	License No. 1/73
Address 2594 Dovernt St	
Purpose Renewal	
Mileage Start	Mileage End
County Q aclsson	Telephone No. 228 - 875 - 1804
Time In 10:30 Sched. Time Out_	
Findings/Comments	2
a virtual despection w	rar unducted
For Renewal - Fire Form	
- Reward ch	or cheet
6	
,	
	<i>i</i>
Virtual Inspedien On Center Director/Designee/Individual Child C	White Copy - Facility File Yellow Copy - Operator



### **Child Care Program Review**

Facility Name The Learn	Renot	_ License No	Date 7-16-20
	-1		

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11. 12. 13. 14. 15. 16. 17. 18. 19. 20. 21. 22. 23.	Yes oo ooooooooooooooooooooooooooooooooo		p papadadadadadadada	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) (ft)} 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 (attach children's records form) {Rule 1.6.7} 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 toddler 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 discipline policy followed {Subchapter 14}
25. 26.	<b>3</b>			Appropriate transportation policy followed {Subchapter 15} Infant feeding schedules posted (Appendix C, VII)
Со	mme	ents/		ommendations
_				
0	Fail	nse to		in days



Corrective A	Action Required:	Yes	$N_0$
Corrections	required by (Date)		

Food Establishment Inspe	ection Report	
Establishment	Time in	
The Learnin Depot	10:30	
Address City/State	Zip Telephone	
2594 Dovument St. Ocean Josep	3956, 228 -875-1804	
License/Permit#	Permit Holder Risk Level	
11.73	Karla Owen	
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	'n

### 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	1
		Supervision		
1	(N OUZ	Person in charge present, demonstrates knowledge, and performs duties		
2	HN DUT N/A	Manager certification		
	0	Employee Health		
X	INPUT	Management awareness; policy present		
Y	TOUT	Proper use of reporting, restriction & exclusion		
C		Good Hygienic Practices		
d	INOUT N/O	Proper eating, tasting, drinking, or tobaccouse		
é	N/O TUO I/I	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		
5	TUOUT	Adequate handwashing facilities supplied & accessible		
-		Approved Source		
5	/Nyout	Food obtained from approved source		
ı	IN OUT N/A (N/O)	Food received at proper temperature		
2/	INDUT	Food in good condition, safe, and unadulterated		Г
3	TN OUT (N/A) N/O	Required records available; shellstock tags, parasite destruction		
	1/	Protection from Contamination		
4	INOUT N/A	Food separated and protected		Г
5	IN OUT N/A	Food - contact surfaces; cleaned & sanitized		Г
1		100 mm 2		T
1		AND LEAST		Γ
6	(IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
		Potentially Hazardous Food (TCS food)		
7	IN OUT N/A	Proper cooking time and temperatures		
8	IN OUT N/A	Proper reheating procedures for hot holding		
9	IN OUT N/A WQ	Proper cooling time and temperature		
0	IN OUT N/A (N/O	Proper hot holding temperatures		
1	IN OUT N/A	Proper cold holding temperatures		
2	IN OUT N/A (V/O)	Proper date marking and disposition		
3	IN OUT NAT NO	Time as a public health control: procedure & records		Т

Compliance Status			COS	R	
uj			Consumer Advisory		
24	IN OUT	(N/A)	Consumer advisory provided for raw or undercooked foods		
B		83	Highly Susceptible Populations		
25	IN OUT	(NA)	Pasteurized foods used; prohibited foods not offered		
V	CVI VII	av 1	Chemical	"	
26	IN OUT	NIA	Food additives: approved and properly used		
27	(IN OLIT	REPLACE.	pxic substances properly identified, stored, used		
	V Mart	67,452	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		
	1		Other Critical Factors		
			ative measures to control the introduction opens, chemicals and physical objects ods.		
36	IN DUT	V.	Water and ice from approved source		
31	MOUT		Insects, rodents, and animals not present		
38	N OUT	N/A	Hot and cold water available; adequate pressure		
33	MOUT	N/A	Plumbing installed; proper backflow devices		
34	AN OUT	N/A	Sewage and waste water properly disposed		
35	TO OUT		To let facilities: properly constructed, supplied		
36	PRYOUT	N/A	Permit/Last inspection posted		

Date Qul	26,2020
Person in Charge (Si	gnature) Virtuel Duspedes.
Inspector (Signature)	ann ghaller

## 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, Karla Owens (name), serve in the capacity of owner, director, or director designee of The Learning Depot (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.
Karle Ours Director Signature
Date of Signature