

# Mississippi State Department of Health Child Care Facility Inspection

County Hinds			Date 07/31/2020	)			
Facility Name Helping He	ands Outread	h		530	6		
Facility Name Helping Ho Purpose Virtual Ronawa		_ Cap	acity30	sementari sersiteten panda			
All Items In Red Are Critical Qualified director present Proper staff to child ratio present	In Out COS N	I/A	Other Items - Must be corrected Children's belongings separated/stored Evacuation plans posted Menus posted and served Plan of activities	ৰ বেৰ্ড =	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	ď			
Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning Waste water system approved			Lighting approved Heating/cooling approved Ventilation adequate Glass approved and shielded Telephone on premises, available, and functioning	व विषय्			
and functioning Food service approved  Possible Monetary Penalty			Electrical outlets protected Large appliances located properly Sinks and toilets working properly	व्यव्य			
2	\$		Hot water at all sinks, not to exceed 120° Children barred from kitchen Vending machine snacks meet nutritional guidelines, if present Exits, doors and fastening devices				
4		-	single action approved and in good working order  Exits unobstructed				
5Age/Child/Staf		-	Required smoke detectors, carbon monoxide monitors, fire extinguishers and thermometers placed properly and	U	ш		
1. School age / 2/ Care	giver #1		in good working order  First aid kits stocked and easily accessib	le 💌			
3.			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				
Center Director/Individual	itual Bene	wal	Diaper changing stations adequate in number and each fully supplied (number)  Child Care Representative	loa		ller	<u></u>

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

12-10-08

Form No. 281



	(	Child Care Er	ncounter	-1-	1
District 5				Date_07/8	1/8000
Name Helping	Hands Outread	7	License No	5306	
Address 3120 (	thea AVE Jan	chson Ms	39809		
	Renewal IT. A.			Stapleton	
Mileage Start			End		
County Hir	nds	Telephor	ne No. 769 - 20	08-3598	
Time In 1.15 pm		out 1:51pm			
Findings/Comments	During this un	itial renewa	1 the licensi	ng official in	Hrackd
	inspection the	re licensing	official was	s able to see	2
	olations were t				
It was have	any questions	contact il	sq Allen a	A±	
	1 0		lisa allen	e healthyms. o	977
Class I and Violations ma neveration or	If violations of vesult in the trense	ould result doubling or	a montany	penalty, penalty, sus	Repeated Pension,
		1			
Virtual Rene	NO	Child Care Represe	otative	White Copy - Fa Yellow Copy - O	acility File perator



Child Care Program Review

Facility Name	Helping Hands License No. 5300 Date 07/31/9080
1. d	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) (f)}  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}
Comments	Recommendations
☐ Fail	to be issued: Regular Probational Restricted  p within days



# Corrective Action Required: Yes Corrections required by (Date) N/H

Food	Establishment Insp	pectio	on Re	eport	
Helping Hands Outro	ach		Time in		
Helping Hands Outro 31210 Utica Ave	City/State	Zip 29	209	Telephone 769-808 7	3588
License/Permit#	100	Perm	it Holder	Stapleton	Risk Level
Circle designated compliance status (IN, OUT, N/C IN = in compliance OUT = not in compliance N/O =				Mark 'X' in appropriate to arrected on-site during inspec	

### 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 Str		108	
-	Supervision		_
1 (NOUT	Person in charge present, demonstrates knowledge, an performs duties		
2 (INOUT N/A	Manager certification		L
	Employee Health		in this is a
NOUT	Management awareness; policy present		
4 (150UT	Proper use of reporting, restriction & exclusion		L
	Good Hygienic Practices		
5 INOUT (	Proper enting, tasting, drinking, or tobacce and		
6 IN OUT (	No discharge from eyes, hose, and month		
	Preventing Contamination by Hamis		Mariana
7 IN OUT 🚫	Hands clean and properly washed		
8 IN OUT N/A N	No bare hand contact with ready-useal foods		
O COURT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
e Oout	Food obtained from approved source		
I IN OUT N/A	Food received at proper temperature		\$0000
2 DOUT	Food in good condition, to and unadulterated		
3 IN OUT NA	O Required records available shellafock tigs, parasite destruction	Agre.	
	Protection from Contamination	(0)	
A COULT NIA	Food separated and protects		
S (NOUT NA	Food - contact strfaces, closined & sanitized		Colopes
		autopophilippe ils	-
			No.
THOUS A	Proper disposition of retained, previously served,		-
	reconditioned, and susate hard		-
	Potentially Hazardous Food (TCS food)		*
IN OUT NA C	Proper cooking time and temperatures	*************	
IN OUT NA	Proper reheating procedures for hot holding		
9 IN OUT NA	Proper cooling time and temperature		
O IN OUT NA N	Proper hot holding temperatures		
HOUT NA	Proper cold holding temperatures		
2 IN OUT NA	Proper date marking and disposition		
IN OUT NA (N	Time as a public health control: procedure & records		

	Status	COS	R
	Consumer Advisory		April 100
I NOLT (	Consumer advisory provided for raw or undercooked foods		
	Highly Susceptible Populations		
S OF OUT	Pasteurized foods used, prohibited foods not offered		
	Chemical		Manaca
COUR N	A Food additives approved and properly used		
( Copus	oxic substances properly identified, stored, used		
	Conformance with Approved Procedures		- Appendix
8 IN DETECT	Compliance with variance, specialized process, and HAC P plan		
9 IN OUT	Work control plan as required		
	Other Critical Factors	mining and Anderson particles in con-	A Contract
of	ventative measures to control the introduction pathogens, chemicals and physical objects		
of int	pathogens, chemicals and physical objects o foods.		_
of int OOUT	pathogens, chemicals and physical objects o foods.    water and see more approved source		
OF MOUT	pathogens, chemicals and physical objects o foods.  Water and to man approved source  Insects, rodents, and animals not present		
OF COUT NO	pathogens, chemicals and physical objects o foods.  Water and ice mon approved source to secret, redents, and animals not present.  A Hot and cold water appliable; adequate pressure.		
OF INTERPORT OF IN	pathogens, chemicals and physical objects o foods.  Water and ice from approved source foods, patents, and animals not present.  A Plumbing matilies, proper backflow devices.		
OF SOUT NO SOUT SOUT SOUT SOUT SOUT SOUT SOUT SOU	pathogens, chemicals and physical objects o foods.  Water and ice from approved source foods, patents, and animals not present.  A Plumbing matilies, proper backflow devices.		
of into	pathogens, chemicals and physical objects o foods.  Water and rec man approved source to seek, reclours, and animals not present.  A First and cold water available, adequate pressure.  A Plumbing installed, proper backflow devices.  A Sewage and waste water properly disposed. To let facilities, preyerly emistracted, supplied.		
OF UNIT	pathogens, chemicals and physical objects o foods.  Water and rec man approved source  Inserts, reclairs, and animals not present  A Plantand cold water available; adequate pressure  A Planting institled, proper backflow devices  A Sewage and wasie water properly disposed  Touet facilities, preyerly enjoyment, supplied		
OF UNIT	pathogens, chemicals and physical objects o foods.  Water and rec man approved source  Inserts, reclairs, and animals not present  A Plantand cold water available; adequate pressure  A Planting institled, proper backflow devices  A Sewage and wasie water properly disposed  Touet facilities, preyerly enjoyment, supplied		

### **Food Service Facility Inspection Results**

PIMS ID	cility Name, Address Outre	ech	Date
CDVII COVID		10toon 145 39209	1 1
Mo critical viola dosened	tions were	CORRECTION PLA	AN AND SCHEDULE
☐ 92020 Scheduled ☐ 92030 Followup ☐ 92040 Complaint ☐ 92050 Consultation ☐ 92070 Plan Review/Const. ☐ 92080 No Inspection ☐ 92090 Restaurant Training Permit Date  Please Remit within 10 days to:	☐ 92010 Permit No Charge ☐ 92015 Permit 1 \$30.00 ☐ 92011 Permit 2 \$100.00 ☐ 92012 Permit 3 \$150.00 ☐ 92013 Permit 4 \$200.00  Environmentalist Code		Turny Sale Licence Number : 07/21/2021  cl Pereval

## Child Care Licensure Playground Checklist

Center Name Help	ng Hands Outreach Inspection Date 07/31/8080
YES NO N/A	
	Playground fence less than 3 1/2" from surface. (Rule 1.11.9 (8), pg 48) In good repair, with no gaps? (Rule 1.11.9 (8), pg 48)
<b>d</b> 0 0 2.	2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 48)
D D D 3.	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)  No equipment observed
☑ □ □ 4.	AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47)
<b>T</b> 5.	No standing water present on playground or in/on playground equipment or walkways?
	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 30)
e	Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 15)
2 0 0 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)
<b>2</b> 0 0 9.	Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPSC
D D 10.	Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 40)
o o o 11.	If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3.2, pg13)
D D 2 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)
0 0 14.	Is age-appropriate equipment being used? If not, state which pieces are inappropriate  (Rule 1.10.2, pg 36)
<b>□</b> □ 15.	Is playground area clean & free of hazards? If not, state deficiency.  (Rule 1.11.11 (1), pg 49)
<b>□</b> □ 16.	Is adequate shade present on the playground? (CPSC 2.1.1, pg 5)
m 🗆 🗆 17.	Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 36)
п п п 18.	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC
الداد	2.5.5)  Licensing Official Was aller
Director VIII	AGI POPOMOI LICENSING OTHERA COMME