Children's World Learning Academy 2614 17th Ave, Gulfport, MS 39501 228-206-5756 Lic. No.: 6986

Director: Latanya Miller

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, Latanya Willer (name), serve in the capacity of owner, director, or director designee of Children's World Learning Leadeny (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.

Director Signature

Date of Signature



MISSISSIPPI STATE DEPARTMENT OF HEALTH Child Care Facility Inspection

County Harrison		Date			
Facility Name Children's world License Number 6986					and the contract of the contra
Purpose Virtual P	Cap	pacity	-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			
License/complaint visible Certified food manager Sanitation Approved		Lighting approved Heating/cooling approved Ventilation adequate Glass approved and shielded			
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 properly Sinks and toilets working properly			
Possible Monetary Penalty	Monetary Penalty	Hot water at all sinks, not to exceed 120° Children barred from kitchen			
2.	\$\$ \$	Vending machine snacks meet nutritional guidelines, if present Exits, doors and fastening devices			一
3	\$	single action approved and in good working order	-8- 0		
4,	\$	Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers	8 0		
Age/Child/Sta	ff Name	and thermometers placed properly and in good working order	80		
1. 2/3-11-		First aid kits stocked and easily accessib	ole		
2. 3. 3/4- 13 -		Playground area clean, shaded, well drained and equipped and fence in good repair	80		
4.		Playground equipment meets standards	-		
5. Int/13 - 5	<u>is</u>)	Pool area clean, fenced, and adequately maintained			-
7.		Diaper changing stations adequate in number and each fully supplied (number)			
Center Director/Individual VIX	LUDO Inspation	Child Care Representative	Mouldh	KC	_)(_

Yellow Copy - Facility Operator

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12-10-08

Form No. 281



MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Program Review
Facility Name () AVEN'S WOLD License No. 1998 (0)

Facility Name Children's world License No. 6986 Date 7-14-2020
Yes No N/A 1. d
Pass — 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



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

Food E	Establishment Inspe	ectio	on Re	eport	
Establishment Chil drein W	orld		Time in		
Address 2614 17th Ave	City/State (Sulford, M5	Zip		Telephone	
License/Permit#			it Holder	a Miller	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 Status	S	COS	F
	Supervision		7
INOUT	Person in charge present, demonstrates knowledge, and performs duties		
2 IN OUT N/A	Manager certification		
	Employee Health		
INOUT	Management awareness; policy present	7	
4 IN DUT	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		
OUT A	Food obtained from approved source		
I IN OUT N/A N/O	Food received at proper temperature	2300,000	
IN OUT	Food in good condition, safe, and unadulterated		
3 IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction		
00	Protection from Contamination		
4 IN OUT N/A	Food separated and protected		Γ
IN OUT N/A	Food - contact surfaces: cleaned & sanitized		
6			
6 IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
	Potentially Hazardous Food (TCS food)		
7 IN OUT N/A N/O	Proper cooking time and temperatures		
8 IN OUT N/A(N/O	Proper reheating procedures for hot holding		
9 IN OUT N/A N/O	Proper cooling time and temperature		
O IN OUT N/A N/O	Proper hot holding temperatures		Γ
I IN OUT N/A	Proper cold holding temperatures		
2 IN OUT N/A N/O	Proper date marking and disposition		
3 IN OUT N/A N/O	Time as a public health control: procedure & records		

Compliance Status		COS	R		
Consumer Advisory					
24 IN OUT N/A	Consumer advisory provided for raw or undercooked foods				
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				
\mathred (m)	Other Critical Factors				
Preventative measures to control the introduction of pathogens, chemicals and physical objects into foods.					
36DN OUT	Water and ice from approved source		Π		
OUT	Insects, rodents, and animals not present				
Z INOUT 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				
35 IN OUT	Toilet facilities: properly constructed, supplied				
36 IN OUT N/A	Permit/Last inspection posted				

Date	07-14-2020	
Person in	Charge (signature) Inspection	
Inspector	(Signature) Mayola K. Signature)	

Child Care Licensure Playground Checklist

Center Name	hildown world Inspection Date 17-14-2020
YES NO N/A	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)
0 0 2	2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg. 48)
Ø 0 0 3.	Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)
0 0 4.	AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47)
Ø 0 0 5.	No standing water present on playground or in/on playground equipment or walkways?
0 0 6.	Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 36)
0 0 7.	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)
0 0 9. 0 0 10.	Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPSC 3.4, 3.5, pg 15) 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 (CPSC 3.2, pgl3)
O O B 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 (Rule 1.10.2, pg 36)
0 0 15.	Is playground area clean & free of hazards? If not, state deficiency. (Rule 1.11.11 (1), pg 49)
0 0 16.	Is adequate shade present on the playground? (CPSC 2.1.1, pg 5)
	Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 36)
	Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2.5.5)
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