

MISSISSIPPI STATE DEPARTMENT OF HEALTH

### Child Care Facility Inspection

| County Madison  |                  |                 | Date 01, 26, 2021  |            |     |     |     |
|---|------------------|-----------------|--|------------|-----|-----|-----|
| Facility Name A.B. Devine   | , C.O.Chi        | inn.W.E. Ga     | cred License Number 45CF   | TH         | E-  | 319 | 0   |
| Purpose Benewal Inspec  | tion Hech        | mical Assl. Cap | acity350   |            |     |     |     |
| 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            |            | 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   | V,         |     |     |     |
| 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        |            |     |     |     |
| and functioning Food service approved  Possible Monetary Penalty  |                  |                 | Electrical outlets protected Large appliances located properly Sinks and toilets working properly Hot water at all sinks, not to                     |            |     |     |     |
| <ol> <li>1</li></ol>  | Monetary<br>\$\$ | Penalty         | 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<br>working order  | V          |     |     |     |
| 5Age/Child/Staff  | 4                |                 | Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers and thermometers placed properly and in good working order |            |     |     |     |
| 1. No children were<br>2. Site during the   | MSpec            | 7:00            | First aid kits stocked and easily accessible   |            |     |     |     |
| <ul><li>3.</li><li>4.</li></ul>   |                  |                 | Playground area clean, shaded, well drained and equipped and fence in good repair  |            |     |     |     |
| 5.  |                  |                 | Playground equipment meets standards   |            |     |     |     |
| <ul><li>5.</li><li>7.</li></ul>   |                  |                 | Pool area clean, fenced, and adequately maintained   |            |     |     | 4   |
| Center Director/Individual  | 1                | 29              | Diaper changing stations adequate in number and each fully supplied (number)  Child Care Representative  | <b>少</b> 公 |     | FI  |     |

12-10-08

Form No. 281

Yellow Copy - Facility Operator

White Copy - Facility File

Mississippi State Department of Health



#### **Child Care Encounter**

| District   |  | Date 01.26.202]  |
|--|--|--|
| Name A.B   | Derine, C.O. Chinn, W.E. Garc  | HSEHS License No. 45CFIHE-3190   |
| Address_4  | 54 Tralia St. Canton MS Center   | 39046<br>Organization/Individual   |
|  | eneux Inspection Technical A   |  |
| Mileage St   | art  | Mileage End  |
| County   | Madison  | Telephone No. 601-859-2720   |
| Time In  | 0:11am   | المجام   |
| The service of the se | rion. The MSDH licensing off<br>surpose of the Visit was an<br>made: Please note, per Direct<br>learning for all students. No<br>Critical Violations were of<br>grands.<br>se note, technical assistant<br>inks in Girls restroom 1 (rio<br>restroom 2 (for rightsink - re<br>critical Violations were of<br>entical Violations were of<br>Per Director 1, no me | site visit is to conduct a renewal  icial met with  conduct a renewal  icial met with  conducted observations  or HI, the tacility remains closed and provides  condition were present during the inspection.  esserved regarding the facility building  ice was provided to Director I, regarding  the hand washing sink not operational and  not operational, middle sink - In water pressure  revide verification of compliance due 02.76/202  esserved regarding the facility Kitchen  cals are prepared on-site, no colls are  e pantry and treezer area. No deficience |
| 3cite  |  |  |
| Techi<br>and r<br>obstruc  | nich assistance was pri<br>naintenance of the facil<br>d standing water and br   | vided regarding the general cleaning<br>ity playgrand areals). MSDH LO<br>over tree limbs Love to inclinent weather  |
| TLS-<br>MSOH r   | records: Oll observed sta<br>egulatory guidelines.   | If records were in compliance with   |
|  |  | Le 14 days to provide the tra requested Ch. lo<br>Dage 2) (due by 02, 12, 707)  It in a monetary peralty hereated Violations  go benulties, or revolution of the licenset White Copy - Facility File Yellow Copy - Operator  are Representative  |
| 1  | 1  |  |



Child Care Program Review

| Facility Name A.B. Devine, C.O. Chinn, W.E. License No. #3190 Date 01.26.202  |
|---|
| Vesy No N/A   1.  |
| Comments/Recommendations The facility will need to provide the requested  |
| - Childrens Form 1213  - verification of repairs to the restroom siaks.   |
| Pass — License to be issued: Regular Probational Restricted  Fail Follow-up within days  Director Designee  Probational Restricted  Child Care Representative |

### Date 01. 24. 2021

# (Continuation)

| Facility Name A.B. Devine, C.O. Chinn     | W.E. Garrett License No. 45 CF THE-3190               |
|---|---|
| #0319                                     |   |
| 5 staff files: all observed               | records in compliance with MSDH regulatory quidelines |
| - Application<br>- Form 121               | 5) Burbura Ann Sims - Applications                    |
| - Application                             |   |
| - Form 121                                | - Form 121  |
| - Qualifications                          | - FBILDS  |
| - 3 MSDH mandatory trainings              | - Qualifications                                      |
| - CPR-First Aid ARC                       | -3 MSDH Mandatory Trainings                           |
| T   | - CPR Ficst Aid ART 10128/2020-10/22/2022             |
| Tammie Barton, Staff                      | (NeKella Blademon - Instructor)                       |
| - Application<br>- Form 133               |   |
| - Form 133                                |   |
| - FBI LOS                                 | * Liability Insurance on lile                         |
| - Qualifications                          | *Tummy Sute-Arlena Biley 03/17/2019-                  |
| -FBI LOS                                  | * Staffroster   |
|   | * Childroster   |
|   | * Parent Handbook                                     |
| Gil Billinistell                          | * Form 333  |
| - Carrier oran                            | * Prat Control  |
| - Qualitications                          | X IIII RII  |
| Thormall,                                 | m willy but   |
| Hpplication                               |   |
| FBI LOS                                   | K-17 (11  |
|   | The tollowing start needs verification                |
|   | OF .  |
| 11 12 11 11 7                             | Shirley Simmons - 15 contact hours                    |
| Jacqueline Wilder 1 Statt                 |   |
| - Application                             | (Please note, this stath is listed                    |
| - Qualitications                          | as miny brooks  |
| - FBI LOS                                 |   |
| - Form 121                                |   |
| arkena (20)                               | White Copy - Facility File<br>Yellow Copy - Operator  |
| Center Director/Designee/Individual Child | Care Representative                                   |



## Child Care Encounter (Continuation)

Date 01.26.2021

| Facility Name A.B. Devine, C.O. Chio      | a, M. E. GardtLicense No. 45CF | IHE-3190  |
|---|--------------------------------|---|
| 5 Ch. 11 - 5:1 - 1 All ab-                |                                | - with MSDH regulatory  |
| 5 Childrens Files: all obserguidelines    | ryed re cores in compliane     | J. W. W. J. W. W. J. W. |
| 17  | 5)                             |   |
| -A  | information - F                |   |
| Cor                                       | Form 121, pa                   |   |
| <u>d</u>                                  | 3+                             |   |
| <u></u>                                   | 10 accident                    |   |
|   | PI                             |   |
| 7   |                                |   |
|   | - information                  |   |
| e.  | Js, Formiz                     |   |
|   |                                |   |
|   | m, no # 11                     |   |
| acueri pacierii re coras oriri            | 15                             | TTICMINION - 1 H-III I MINION   |
|   |                                |   |
| <u>31</u>                                 | I il and in                    |   |
| Comme                                     | Ls. Form 121                   |   |
| <u></u>                                   | emerache                       |   |
| n/s                                       | ent lineident                  |   |
| Re l                                      |                                |   |
|   |                                |   |
|   |                                |   |
| 4)  |                                |   |
|   | acent intermetion              |   |
| Cor                                       | tacts, Formill                 |   |
| da  | - 1 con ergency                |   |
| Meerca consum. rom, no and                | acent lineadent                | enrolled. an underted   |
| records on tite                           |                                | child roster has been   |
| M/ ()                                     | ~                              |   |
| Julia Milling Sin                         | Parmanantativa                 | White Copy - Facility File<br>Yellow Copy - Operator  |
| Center Director/Designee/Individual Child | Care Representative            | requested) (Due By  |
|   |                                | 62.12.2021)   |



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

| Food E          | Establishment Insp | pecti | on Re      | eport          | equality and |
|-----------------|--------------------|-------|------------|----------------|--------------|
| Establishment   | Carrell Istells    |       | Time in    | 15000          |              |
| Address         | City/State         | Zip   | 146        | Telephone      |              |
| License/Permit# |                    | Perm  | nit Holder | Challan Babana | 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 Statu | S   | COS    | R |
|----|------------------|---|--------|---|
|    |                  | Supervision   |        |   |
| 1  | IN OUT           | Person in charge present, demonstrates knowledge, and performs duties             |        |   |
| 2  | IN OUT N/A       | 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 N/O       | Proper eating, tasting, drinking, or tobacco use                                  | TUNE   |   |
| 6  | IN OUT N/O       | No discharge from eyes, nose, and mouth   | 2024   |   |
|    |                  | 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   |        |   |
| 10 | IN OUT           | Food obtained from approved source  |        |   |
| 11 | IN 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                 | 75.7   |   |
|    |                  | Protection from Contamination   | anhuga |   |
| 14 | IN OUT N/A       | Food separated and protected  | 302-6  |   |
| 15 | IN OUT N/A       | Food - contact surfaces: cleaned & sanitized                                      | 400-E  |   |
|    |                  |   |        |   |
|    |                  |   |        |   |
| 16 | IN OUT           | Proper disposition of returned, previously served, reconditioned, and unsafe food |        |   |
|    |                  | Potentially Hazardous Food (TCS food)   |        | , |
| 17 | IN OUT N/A N/O   | Proper cooking time and temperatures  |        |   |
| 18 | IN OUT N/A N/O   | Proper reheating procedures for hot holding                                       |        |   |
| 19 | IN OUT N/A N/O   | Proper cooling time and temperature   |        |   |
| 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   |        |   |
|    | IN OUT N/A N/O   | Time as a public health control: procedure & records                              |        |   |

| (  | Compliar | ice Stat | us   | COS | R |
|----|----------|----------|--|-----|---|
|    |          | 2.0      | 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  |     |   |
|    |          |          | Other Critical Factors   | 3-6 |   |
|    |          |          | tative measures to control the introduction ogens, chemicals and physical objects ods. | 3-2 |   |
| 30 | IN OUT   | * 110111 | Water and ice from approved source   | 0 2 |   |
| 31 | IN OUT   | * afanen | Insects, rodents, and animals not present  | 66  |   |
| 32 | IN OUT   | N/A      | Hot and cold water available; adequate pressure  |     |   |
| 33 | IN OUT   | N/A      | Plumbing installed; proper backflow devices  |     |   |
| 34 | IN OUT   | N/A      | Sewage and waste water properly disposed   |     |   |
| 35 | IN OUT   |          | Toilet facilities: properly constructed, supplied                                      |     |   |
|    | INOUT    | N/A      | Permit/Last inspection posted  |     |   |

| Date                         |  |
|------------------------------|--|
| Person in Charge (Signature) | Julena K. Ch   |
| Inspector (Signature)        | DATECE THE SERVICE OF |

### Food Service Facility Inspection Results

| PIMS ID F  | acility Name, Address   | W.E.Gu., ett H31 EHS   | Date         |  |
|--|---|--|--------------|--|
| 14   | 54 India St. Canton Mi  | 15 39046 (0). 26. 2021   |              |  |
| - No critical were observe inspection.   | violations<br>d during the  | - Per Director# 1, n<br>prepared on-site<br>Pacility closure.        | o meals are  |  |
| ☐ 92020 Scheduled ☐ 92030 Followup ☐ 92040 Complaint ☐ 92050 Consultation ☐ 92070 Plan Review/Const. ☐ 92080 No Inspection ☐ 92090 Restaurant Training | ☐ 92010 Permit No Charge ☐ 92015 Permit 1 \$30.00 ☐ 92011 Permit 2 \$100.00 ☐ 92012 Permit 3 \$150.00 ☐ 92013 Permit 4 \$200.00 | Facility Signature   | cence Number |  |
| Please Remit within 10 days to:  | Environmentalist Code   | White Copy - Facility Yellow Copy - PIMS Pink Copy- Environmentalist | CFTI         |  |

| Inspection Date 61.26,2021   |
|--|
| Center Name H.B. Devine, C.O. China, W.L.  |
| 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.) (5) To with no gaps? (Rule 1.11.) (6), Ps . 5)  |
| 2 entrances/exits, with one being removed.  2 entrances/exits, with one being removed.  3. Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8)   |
| ✓ □ □ 3. Is surfacing adequate: 11 not, read and 1 1 1 1 0 (5) pg 47)  |
| AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47)  AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47)   |
| AC units, high-voltage cabling/wires inaccessible: (Random AC units) (Random AC uni |
| Toys & equipment in good repair. (House twin hazards) (CPSC 3.6, pg 15)  |
| Sidewalks provide smooth Walking Surface.  |
| All bolts on equipment & fence <2 threads beyond the flat. The same of the flat is the flat is a second the flat. The same of the flat is a second the flat is a second the flat. The flat is a second the flat is a second the flat. The flat is a second the flat is a second the flat. The flat is a second the flat is a second the flat. The flat is a second the flat is a second the flat is a second the flat. The flat is a second the flat is a second the flat is a second the flat. The flat is a second the flat is  |
| 79 chave play Sullaway.  |
| Tree limbs at least /II. above provided to the second of t |
| AIC UND ZUXX   |
| ☐ ☐ 10. The last of the last   |
| If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC5.3.6.4-5 pgs 34-3   |
| 26 S (1STM 9 5.1.2, pg 15)   |
| Are spring rockers a minimum of 6 ft. apart? (ABTM). Are inappropriate a minimum of 6 ft. apart? (ABTM). Are spring rockers a minimum of 6 ft. apart? (ABTM). (ABTM). Are spring rockers a minimum of 6 ft. apart? (ABTM). (AB |
| Is age-appropriate a character of the state deficiency.  |
| Is playground area clean & free of hazards? If not, state deficiency.  Is playground area clean & free of hazards? If not, state deficiency.  (Rule 1.11.11 (1), pg  (CPSC 2.1.1, pg 5)  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 adequate shade present on the playground? (CPSC 2.1.1, pg 3)  |
| Is adequate shade present on the playground: (Cross Living 10.2 (2), pg 36)  Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 36)  Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 36)  |
| Are concrete footings located at least o beneath the bear properly treated. (CPS   |
| Licensing Official (SA) CLEIN  |
| Director   |