South Carolina Department of Social Services Office of Child Care Licensing VIRTUAL INSPECTION FORM FOR LICENSED CENTERS DUE 1 **JOVID19 EMERGENCY** 13/200 time of Inspection: 3.00 pm Date of Inspection: Facility Name: Candle Lakes Academy, LLC Permit #: 24363 Type of Inspection: √Renewal Foliow Up (original inspection date_ Address: 422 Blythewood Road Blythewood, SC 29016 Hours of Operation: M-F6:30a-5:30p Telephone #: 803-Any changes in contact info (Phone/Email/Fax)? ☐ Yes ✓ No Overnight Care? - Yes No 754-3807 Center Director/Designee: Schantella Foster Change in Ownership or Director?

Yes Mo If yes, Name: Building 2: __ Maximum number of children: 74 Building 1: Building 3: o CDEP □ 24 months □ 30 months □ I-4 facility Maximum number of infants: 29 Infants are in designated rooms? Wes I No I N/A Items posted in public view: License Wenu Ratio Chart (All classrooms) Does facility transport children? - Yes No - N/A MANAGEMENT, ADMINISTRATION & STAFFING 114-503 SUPERVISION 114-504 N/A C Ν Staff files are in compliance H(1-7) Adequate supervision throughout facility A(1-2) Training hours up-to-date K(5)(b-c) Facility following tracking of children procedures A(3) O At least 1 person with CPR & 1st Aid on the premises K(5)(h) **2** | a Ratios adequate in all classrooms and on playground B, C HEALTH, SANITATION & SAFETY 114-505 CIN N/A C N N/A Children's faces/hands are clean B(1) Proper diaper changing practices were observed F(1-16) Medicine and harmful items labeled and stored properly D(2) Proper handwashing practices were observed G(4) o ďν First Aid kit in facility and in vehicle if transport E(1), I(1)(g) No smoking/consumption of alcoholic beverage A(3) PHYSICAL SITE 114-507 BUILDING PLAYGROUND C. N N/A N/A Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c) U 0 Playground equip. safe & firmly anchored B(7) No strangulation/choking/suffocation hazards A(5)(g)(i-iii) 4 57 Adequate cushioning material; at least 6ft fall zone B(9) V Ceiling, floors, windows, doors free from hazards A(5)(d) Fencing/safety barriers in good repair B(4) 10 O Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. 6 Outdoor space free from hazards and litter B(2) Facility free from pest problems (Insects, rodents) A(8)(b-c) C N, N/A Garbage kept properly in plastic lined receptacles A(8) (d-i) Play Pens observed C(4) Z Electrical outlets are securely covered A(11)(c) W ď Cribs meet federal standards (reviewed certificate) D(1) 40 Sink area has running water A(12)(d) Cots, mats, cribs labeled or charted for each child D(2) Į, Soap and disposable towels available at sink A(12)(i) Į, PROGRAM 114-506 C N N/A Furniture, toys & equipment are clean and in good repair C(1) Written, planned, daily program of activities that is 4 0 Furniture, toys & equipment meets the CPSC standards C(2) developmentally & age appropriate observed A(1-3) Healthy pets/animals (Vaccination record up-to-date) E(4) Positive, non-abusive discipline practice B(1) MEAL REQUIREMENTS 114-508

INFANT CARE 114-509 TRANSPORTATION 114-505 I C J N N/A сT N/A Infants are placed on their back to sleep A(5)(a) 0 Vehicle has proper safety restraints & in good repair I(1) 6 No bottles propped or given in cribs or on mats A(3)(c) Checklist for loading/unloading children reviewed (2)(d) 0 Food for toddlers cut in pieces ½ inch or less A(3)(k) Driver's (valid) driver's license reviewed (1)(f) 0 Ð Food for infants cut in pieces 1/2 inch or less A(3)(j) ď C-Compliant with Regulation Crock pots, bottle warmers, are inaccessible to children, No Ø o N-Noncompliant with Regulation microwaving of beverages observed A(3)(d)

N/A

0

C N

6

Signature of Director/Operator/Designee: (no signature required due to virtual inspection completed)

Signature of Child Care Licensing Specialist:

child A(3)(a)

Meals & snacks in compliance with USDA A(1)(b)

Food preparers have proper hair restraints B(5)

Clean, wholesome, unspoiled, properly labeled food A(4)

Refrigerators have thermometers, temp under 45°F D(2-3)

Cups and bottles labeled with child's name & used only by that

Round, firm foods are not offered to children under 4

Food stored & handled properly D(1)

yrs. Old, unless properly cut to prevent choking risk A(3)

All cleaning & poisonous items stored away from food D

No violations noted at the time of visit

CLN

o

0

N/A

0