## South Carolina Department of Social Services Office of Child Care Licensing

## INSPECTION VISIT FORM FOR LICENSED CENTERS

aximum number of infants: 87	enter Director/Designee: Sherri Ivey Baylor nange in Ownership or Director?   Yes hold No If yes, Name:		ct inf		Hours of Operation: Single Shift ne/Email/Fax)? □ Yes   No Overnight Care? □ `			)
C N N/A  Staff files are in compliance H(1-7)  Training hours up-to-date K(5)(b-c)  At least 1 person with CPR & 1st Aid on the premises K(5)(h)  HEALTH SANITATION & SAFETY 114-505  C N N/A  Ratios adequate in all classrooms and on playground B, C A  The compliance H(1-7)  HEALTH SANITATION & SAFETY 114-505  C N N/A  C N N/A  Redicine and harmful items labeled and stored property D(2)  Proper diaper changing practices were observed F(1-16)  No strangulation/choking/surfocation hazards A(5)(q)-Hill)  BUILDING  BUILDING  C N N/A  Physical Site 114-507  BUILDING  C N N/A  Sufficient A(2)(a-d), (4)(a-c)  Physical Site 114-507  Building(s) temp between 88-80°F A(7) if no, dose in 4 hrs.  Garbage kept property in plastic lined receptades A(8) (g)-Hill)  Electrical outlets are securely covered A(11)(c)  Sink area has running water A(12)(d)  Mealth (2)(a-d), (4)(a-d)  A Play Pens observed S(4)  A Play Pens observed S(4)  A Play Pens observed S(4)  Building(s) temp between 88-80°F A(7) if no, diose in 4 hrs.  Garbage kept property in plastic lined receptades A(8) (g)-Hill)  Electrical outlets are securely covered A(11)(c)  Garbage kept property in plastic lined receptades A(8) (g)-Hill)  C N Cris meet federal standards (reviewed certificate) D(1)  Building(s) temp between 88-80°F A(7) if no, diose in 4 hrs.  Garbage kept property in plastic lined receptades A(8) (g)-Hill)  C N Cris meet federal standards (reviewed certificate) D(1)  Garbage kept property in plastic lined receptades A(8) (g)-Hill)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  Graph and the property in plastic lined receptades A(8) (g)-Hill)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  Graph and the property in plastic lined receptades A(8) (g)-Hill)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  Graph and the property in the prope				hs □ I-	4 facility Infants are in designated rooms 7/2 Yes 🗆	No ⊏		
Staff files are in compliance H(1-7)	MANAGEMENT, ADMINISTRATION & STAFFING 114-503	Ç	N	N/A	SUPERVISION 114-504	C	N	N/A
Training hours up-to-date K(5)(b-c)  At least 1 person with CPR & 1st Aid on the premises K(5)(h)  At least 1 person with CPR & 1st Aid on the premises K(5)(h)  BILLDING  C N N/A  Children's faces/hands are clean B(1)  Medicine and harmful items labeled and stored properly D(2)  BUILDING  C N N/A  C N N/A  Proper diaper changing practices were observed G(4)  Proper handwashing practices were observed G(4)  A proper handwashing practices were observed G(4)  BUILDING  C N N/A  Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c)  No strangulation/choking/suffocation hazards A(5)(g)(i-iii)  No strangulation/choking/suffocation hazards A(5)(g)(i-iii)  Calling, floors, windows, doors free from hazards A(5)(d)  Builcing(s) temp between 68-80°P A(7) if no, close in 4 hrs.  Facility free from pest problems (Insects, rodents) A(8)(b-c)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Sink area has running water A(12)(d)  Sapa and disposable towels available at sink A(12)(f)  Garbage kept properly in plastic lined receptacles A(8)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & sn	Staff files are in compliance H(1-7)			Ø	Adequate supervision throughout facility A(1-2)	Z	$\overline{}$	0
At least 1 person with CPR & 1st Aid on the premises K(5)(h)   # Ralios adequate in all classrooms and on playground B, C   # DEALTH, SANITATION 3 SAFETY 114-505    C N N/A   C	Training hours up-to-date K(5)(b-c)			7		Z		_
C N N/A  Children's faces/hands are clean B(1)		7		D		A	-	0
Children's faces/hands are clean B(1)  A Proper diaper changing practices were observed F(1-16)  Medicine and harmful items labeled and stored properly D(2)  D Proper handwashing practices were observed G(4)  Proper handwashing practices M(5)  Proper handwashing practices were observed G(4)  Proper handwashing practices M(5)  Proper handwashing practices M(6)  Proper diager C(1)  Proper diager A(12)(10)  Proper diager A(12)(10)  Proper diager A(12)(10)  Proper diager A(12)(10)  Proper diager A(		H, SA	NITA	TION	& SAFETY 114-505		À	
Medicine and harmful items labeled and stored properly D(2)		С	N	N/A		С	N	N/A
Medicine and harmful items labeled and stored properly D(2)	Children's faces/hands are clean B(1)	Ø			Proper diaper changing practices were observed F(1-16)			ø
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)  PHYSICAL SITE 114-507  BUILDING  C N N/A  Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c)  No strangulation/choking/suffocation hazards A(5)(g)(i-iii)  Ceiling, floors, windows, doors free from hazards A(5)(g)(i-iii)  Ceiling, floors, windows, doors free from hazards A(5)(d)  Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.  Facility free from pest problems (Insects, rodents) A(8)(b-c)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Facility free from pest groblems (Insects, rodents) A(8)(b-c)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Facility free from pest groblems (Insects, rodents) A(8)(b-c)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Facility free from pest groblems (Insects, rodents) A(8)(b-c)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Facility free from pest groblems (Insects, rodents) A(12)(d)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Garbage kept properly in plastic lined receptacles A(8) (d-i)  Garbage kept properly in plastic lined receptacles A(8		-		b		16		0
BUILDING  BUILDING  C N N/A  PLAYGROUND  C N N/A  Playground equip. safe & firmly anchored B(7)  No strangulation/choking/suffocation hazards A(5)(g)(-iii)  Ceiling, floors, windows, doors free from hazards A(5)(g)(-iii)  C N Fencing/safety barriers 4ft. in height, in good repair B(4)  C N RESTING  C N RESTING  C N Play Pens observed C(4)  Cribs meet federal standards (reviewed certificate) D(1)  Cost, mats, cribs labeled or charted for each child D(2)  Cost, mats, cribs labeled or charted for each child D(2)  Cost, mats, cribs labeled or charted for each child D(2)  Cost, mats, cribs labeled or charted for each child D(2)  Cost, mats, cribs labeled or charted for each child D(2)  Cost, mats, cribs labeled or charted for each child D(2)  Cost, mats, cribs labeled or charted for each child D(2)  Cost, mats, cribs labeled or charted for each child D(2)  Cost, mats, cribs labeled or charted for each child D(2)  Cost, mats, cribs labeled or charted for each child D(2)  Cost, mats, cribs labeled or charted for each child D(2)  Cost, mats, cribs labeled or charted for each child D(2)  Cost, mats, cribs labeled or charted for each child D(2)  Written, planned, daily program of activities that is development meets the CPSC standards C(2)  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Meals & snacks in compliance with USDA A(1)(b)  C N N/A  Refrigerators have proper hair		1						1
Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c)		_		_				/-
Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c)			_			С	N	N/A
No strangulation/choking/suffocation hazards A(5)(g)(i-iii)			_					ø
Ceiling, floors, windows, doors free from hazards A(5)(d)		+	<del>                                     </del>	_	-	$\rightarrow$		7
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.		-	-			$\rightarrow$	-	ø
Facility free from pest problems (Insects, rodents) A(8)(b-c)		_	-	-			-	6
Garbage kept properly in plastic lined receptacles A(8) (d-i)				4		-	_	N/A
Electrical outlets are securely covered A(11)(c)		+	+	7		_		P
Sink area has running water A(12)(d)		_	·	#	1	-		Ø
Soap and disposable towels available at sink A(12)(i)		-	_				-	d
Furniture, toys & equipment are clean and in good repair C(1)	The state of the s	$\vdash$					$\overline{}$	N/A
Furniture, toys & equipment meets the CPSC standards C(2)		+	-			$\stackrel{\smile}{-}$	<u>''</u>	NIA
Healthy pets/animals (Vaccination record up-to-date) E(4)		_	-	1				Ó
MEAL REQUIREMENTS 114-508  C N N/A  Reals & snacks in compliance with USDA A(1)(b)  Clean, wholesome, unspoiled, properly labeled food A(4)  Food preparers have proper hair restraints B(5)  Refrigerators have thermometers, temp under 45°F D(2-3)  INFANT CARE 114-509  C N N/A  Infants are placed on their back to sleep A(5)(a)  No bottles propped or given in cribs or on mats A(3)(c)  Food for infants cut in pieces ½ inch or less A(3)(j)  MEAL REQUIREMENTS 114-508  C N N/A  Round, firm foods are not offered to children under 4  Provide are not offered to children under are not		<del></del>	+ -	7				6
C N N/A  Meals & snacks in compliance with USDA A(1)(b)  Clean, wholesome, unspoiled, properly labeled food A(4)  Food preparers have proper hair restraints B(5)  Refrigerators have thermometers, temp under 45°F D(2-3)  INFANT CARE 114-509  C N N/A  C N  All cleaning & poisonous items stored away from food D  INFANT CARE 114-509  C N N/A  C N  Infants are placed on their back to sleep A(5)(a)  No bottles propped or given in cribs or on mats A(3)(c)  Food for toddlers cut in pieces ½ inch or less A(3)(j)  C N N/A  C N  C N  C N  C N  C N  C N  C N  C		_		MENT.		Η	ш	
Meals & snacks in compliance with USDA A(1)(b)  Clean, wholesome, unspoiled, properly labeled food A(4)  Food preparers have proper hair restraints B(5)  Refrigerators have thermometers, temp under 45°F D(2-3)  INFANT CARE 114-509  C N N/A  Infants are placed on their back to sleep A(5)(a)  No bottles propped or given in cribs or on mats A(3)(c)  Food for infants cut in pieces ½ inch or less A(3)(j)  Refrigerators have proper hair restraints B(5)  C N Driver's (valid) driver's license reviewed (1)(f)  Round, firm foods are not offered to children under 4  yrs. Old, unless properly cut to prevent choking risk A(3)  Prood stored & handled properly D(1)  All cleaning & poisonous items stored away from food D  TRANSPORTATION 114-505 I  C N  Vehicle has proper safety restraints & in good repair I(1)  C N  C N  Food for infants cut in pieces ½ inch or less A(3)(k)  Driver's (valid) driver's license reviewed (1)(f)  Driver's (valid) driver's license reviewed (1)(f)	MEAC					С	N	N/Δ
Clean, wholesome, unspoiled, properly labeled food A(4)  Food preparers have proper hair restraints B(5)  Refrigerators have thermometers, temp under 45°F D(2-3)  INFANT CARE 114-509  C N N/A  Infants are placed on their back to sleep A(5)(a)  No bottles propped or given in cribs or on mats A(3)(c)  Food for infants cut in pieces ½ inch or less A(3)(j)  Yrs. Old, unless properly cut to prevent choking risk A(3)  Food stored & handled properly D(1)  All cleaning & poisonous items stored away from food D  TRANSPORTATION 114-505 I  C N  Vehicle has proper safety restraints & in good repair I(1)  C N  C N  Driver's (valid) driver's license reviewed (1)(f)  Driver's (valid) driver's license reviewed (1)(f)	Meals & snacks in compliance with USDA A(1)(b)		1					
Food preparers have proper hair restraints B(5)		_	_	1.	d '	$\rightarrow$		B
Refrigerators have thermometers, temp under 45°F D(2-3)  INFANT CARE 114-509  C N N/A  Infants are placed on their back to sleep A(5)(a)  No bottles propped or given in cribs or on mats A(3)(c)  Food for toddlers cut in pieces ½ inch or less A(3)(k)  Food for infants cut in pieces ½ inch or less A(3)(j)  All cleaning & poisonous items stored away from food D  TRANSPORTATION 114-505 I  C N  Vehicle has proper safety restraints & in good repair I(1)  C N  C N  C N  Driver's (valid) driver's license reviewed (1)(f)		_	_	٠.				b
INFANT CARE 114-509  C N N/A  C N N/A  Infants are placed on their back to steep A(5)(a)  No bottles propped or given in cribs or on mats A(3)(c)  Food for toddlers cut in pieces ½ inch or less A(3)(k)  Food for infants cut in pieces ½ inch or less A(3)(j)  TRANSPORTATION 114-505 I  C N  Vehicle has proper safety restraints & in good repair I(1)  C N  C N  C N  Driver's (valid) driver's license reviewed (2)(d)  Driver's (valid) driver's license reviewed (1)(f)		+	$\vdash$	_		$\rightarrow$	_	<b>d</b>
C N N/A  Infants are placed on their back to sleep A(5)(a)  No bottles propped or given in cribs or on mats A(3)(c)  Food for toddlers cut in pieces ½ inch or less A(3)(k)  C N N/A  Vehicle has proper safety restraints & in good repair I(1)  C hecklist for loading/unloading children reviewed (2)(d)  Driver's (valid) driver's license reviewed (1)(f)		-				1 11		
Infants are placed on their back to sleep A(5)(a)  No bottles propped or given in cribs or on mats A(3)(c)  Food for toddlers cut in pieces ½ inch or less A(3)(k)  Food for infants cut in pieces ½ inch or less A(3)(j)  Driver's (valid) driver's license reviewed (1)(f)  Driver's (valid) driver's license reviewed (1)(f)		С	N	N/A		С	N	N/A
No bottles propped or given in cribs or on mats A(3)(c)  Food for toddlers cut in pieces ½ inch or less A(3)(k)  Food for infants cut in pieces ½ inch or less A(3)(j)  Checklist for loading/unloading children reviewed (2)(d)  Driver's (valid) driver's license reviewed (1)(f)  Driver's (valid) driver's license reviewed (1)(f)	Infants are placed on their back to sleep A(5)(a)	Þ			Vehicle has proper safety restraints & in good repair I(1)	0		Þ
Food for toddlers cut in pieces ½ inch or less A(3)(k)  Driver's (valid) driver's license reviewed (1)(f)  Driver's (valid) driver's license reviewed (1)(f)  Driver's (valid) driver's license reviewed (1)(f)	No bottles propped or given in cribs or on mats A(3)(c)	D			Checklist for loading/unloading children reviewed (2)(d)			ø
Food for infants cut in pieces ¼ inch or less A(3)(j)		-	0	120		$\rightarrow$	_	d
		_						
	Crock pots, bottle warmers, are inaccessible to children, No	0	0	ø	C-Compliant with Regulation	1		
microwaving of beverages observed A(3)(d)  Cups and bottles labeled with child's name & used only by that child A(3)(a)  N-Noncompliant with Regulation  No violations noted at the time of visit	Cups and bottles labeled with child's name & used only by that	<u></u>	_	<u> </u>				

Date: 10-12-22 □ Refused to sign

Date: 10 | 2 | 20

Signature of Child Care Licensing Specialis Charles House