South Carolina Department of Social Services Office of Child Care Licensing INSPECTION VISIT FORM FOR LICENSED CENTERS

idress: 2464 N. Main Street, Summerville, SC 29483 Any changes in contact info (Phone/Email/Fax)? □ Yes g/No Overnight Care? □ Yes g/No If yes, Name: aximum number of children: 175	if-Rej) elf-R	– Repo
aximum number of children: 175 Building 1:			
Staff files are in compliance H(1-7)			/ A
Staff files are in compliance H(1-7) Training hours up-to-date K(5)(b-c) At least 1 person with CPR & 1 St Aid on the premises K(5)(h) HEALTH, SANITATION 8 Ratios adequate in all classrooms and on playground B, C C C C C C C C C C C C C	A.	Į,	20
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) At least 1 person with CPR & 1st Aid on the premises K(5	N	_	_
At least 1 person with CPR & 1st Aid on the premises K(5)(h)	 	+	_
HEALTH, SANITATION & SAFETY 114-505 C N N/A Children's faces/hands are clean B(1) Medicine and harmful items labeled and stored properly D(2) First Aid kit in facility and in vehicle if transport E(1), I(1)(g) Proper handwashing practices were observed G(4) Proper handwashing practices were observed G(4) No smoking/consumption of alcoholic beverage A(3) PHYSICAL SITE 114-507 BUILDING C N N/A PLAYGROUND C I 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) Gelling, floors, wind		+	$\overline{}$
C N N/A C Children's faces/hands are clean B(1) Medicine and harmful items labeled and stored properly D(2) First Aid kit in facility and in vehicle if transport E(1), I(1)(g) PHYSICAL SITE 114-507 BUILDING C N N/A PHAYGROUND C N N/A PLAYGROUND C N Strangulation/choking/suffocation hazards A(5)(g)(i-iii) Adequate cushioning material; at least 6ff fall zone B(9) Fencing/safety barriers 4ft. in height, in good repair B(4) Building(s) temp between 68-80°F A(7) if no, close in 4 hrs. Pacility free from pest problems (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) 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) (d-i) Garbage kept properly in plastic li			-
Children's faces/hands are clean B(1) Medicine and harmful items labeled and stored properly D(2) First Aid kit in facility and in vehicle if transport E(1), I(1)(g) PHYSICAL SITE 114-507 BUILDING Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c) No smoking/consumption of alcoholic beverage A(3) PHYSICAL SITE 114-507 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) Pencing/safety barriers 4ft. in height, in good repair B(4) 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) Sink area has running water A(12)(d) Soap and disposable towels available at sink A(12)(i) Furniture, toys & equipment are clean and in good repair C(1) MEAL REQUIREMENTS 114-508 C N N/A Meals & snacks in compliance with USDA A(1)(b) INFANT CARE 114-509 Proper diaper changing practices were observed G(4) Proper hair water observed G(4) Proper hair extraints B(5) Proper hai	AL	Al	
Medicine and harmful items labeled and stored properly D(2)	N		
First Aid kit in facility and in vehicle if transport E(1), I(1)(g) PHYSICAL SITE 114-507 BUILDING C N N/A PLAYGROUND C I Playground equip. safe & firmly anchored B(7) No strangulation/choking/suffocation hazards A(5)(g)(i-iii) No strangulation/choking/suffocation hazards A(5)(g)(i-iii) Celling, floors, windows, doors free from hazards A(5)(d) Building(s) temp between 68-80°F A(7) if no, close in 4 hrs. Building(s) temp between 68-80°F A(7) if no, close in 4 hrs. Building(s) temp between 68-80°F A(7) if no, close in 4 hrs. Building(s) temp between 68-80°F A(7) if no, close in 4 hrs. Building(s) temp between 68-80°F A(7) if no, close in 4 hrs. Building(s) temp between 68-80°F A(7) if no, close in 4 hrs. Building(s) temp between 68-80°F A(7) if no, close in 4 hrs. Building(s) temp between 68-80°F A(7) if no, close in 4 hrs. Building(s) temp between 68-80°F A(7) if no, close in 4 hrs. Building(s) temp between 68-80°F D(2-3) Building(s) temp between 68-80°F D(2-3) Restring C N N/A Restring C N N/A Written, planned, daily program of activities that is developmentally & age appropriate observed A(1-3) Building(s) temp between 68-80°F D(2-3) Refrigerators have thermometers, temp under 45°F D(2-3) Building(s) temp between 68-80°F D(2-8) Building(s) temp between 68-80°		\vdash	-
PHYSICAL SITE 114-507 BUILDING			1
SulfLDING C N N/A PLAYGROUND C Function C Playground)
Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c)			
No strangulation/choking/suffocation hazards A(5)(g)(i-iii)	N	<u>N</u>	N
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. Building(s) temp between 68-80°F A(7) If no close in 4 hrs. Building(s) temp between 68-80°F A(7) If no close in 4 hrs. Building(s) temp between 68-80°F A(7) If no close in 4 hrs. Building(s) temp between 68-80°F A(7) If no close in 4 hrs. Building(s) temp between 68-80°F A(7) If no close in 4 hrs. Building(s) temp between 68-80°F A(7) If no close in 4 hrs. Building(s) temp between 68-80°F A(7) If no close in 4 hrs. Building(s) temp between 68-80°F B(1) Building(s) temp between 68-80°F B(1) Building(s) temp between 68-80°F B(1) Building(s) temp			
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) Electrical outlets are securely covered A(11)(c) Sink area has running water A(12)(d) Soap and disposable towels available at sink A(12)(i) Furniture, toys & equipment are clean and in good repair C(1) Furniture, toys & equipment meets the CPSC standards C(2) Healthy pets/animals (Vaccination record up-to-date) E(4) MEAL REQUIREMENTS 114-508 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 Outdoor space free from hazards and litter B(2) RESTING C N Play Pens observed C(4) Pla			1
Facility free from pest problems (Insects, rodents) A(8)(b-c) Garbage kept properly in plastic lined receptacles A(8) (d-i) Electrical outlets are securely covered A(11)(c) Sink area has running water A(12)(d) Soap and disposable towels available at sink A(12)(i) Furniture, toys & equipment are clean and in good repair C(1) Furniture, toys & equipment meets the CPSC standards C(2) Healthy pets/animals (Vaccination record up-to-date) E(4) MEAL REQUIREMENTS 114-508 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 Refrigerators have thermometers, temp under 45°F D(2-3) INFANT CARE 114-509 Refrigerators have thermometers, temp under 45°F D(2-3) INFANT CARE 114-509 Refrigerators have thermometers, temp under 45°F D(2-3) INFANT CARE 114-509	0	0	1
Garbage kept properly in plastic lined receptacles A(8) (d-i)	0		1
Electrical outlets are securely covered A(11)(c) Sink area has running water A(12)(d) Soap and disposable towels available at sink A(12)(i) Furniture, toys & equipment are clean and in good repair C(1) Furniture, toys & equipment meets the CPSC standards C(2) Healthy pets/animals (Vaccination record up-to-date) E(4) MEAL REQUIREMENTS 114-508 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 Cots, mats, cribs labeled or charted for each child D(2) PROGRAM 114-506 C N Written, planned, daily program of activities that is developmentally & age appropriate observed A(1-3) Positive, non-abusive discipline practice B(1) Refrigerators have properly labeled food A(4) Refrigerators have thermometers, temp under 45°F D(2-3) INFANT CARE 114-509 TRANSPORTATION 114-505 I	N	N	N
Sink area has running water A(12)(d) Soap and disposable towels available at sink A(12)(i) Furniture, toys & equipment are clean and in good repair C(1) Furniture, toys & equipment meets the CPSC standards C(2) Healthy pets/animals (Vaccination record up-to-date) E(4) MEAL REQUIREMENTS 114-508 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 Cots, mats, cribs labeled or charted for each child D(2) PROGRAM 114-506 C N Written, planned, daily program of activities that is developmentally & age appropriate observed A(1-3) Positive, non-abusive discipline practice B(1) Positive, non-abusive discipline practice B(1) Revision Property Signal Property Signa		0	
Soap and disposable towels available at sink A(12)(i) Furniture, toys & equipment are clean and in good repair C(1) Furniture, toys & equipment meets the CPSC standards C(2) Healthy pets/animals (Vaccination record up-to-date) E(4) MEAL REQUIREMENTS 114-508 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 Written, planned, daily program of activities that is developmentally & age appropriate observed A(1-3) Positive, non-abusive discipline practice B(1) Positive, non-abusive discipline practice B(1) Refrigerators have discipline practice B(1) Positive, non-abusive discipline practice B(1)			(
Furniture, toys & equipment are clean and in good repair C(1)			1
Furniture, toys & equipment are clean and in good repair C(1)	N	N	N
Furniture, toys & equipment meets the CPSC standards C(2)	$\overline{}$	_	+ "
Healthy pets/animals (Vaccination record up-to-date) E(4) MEAL REQUIREMENTS 114-508 C N N/A C N N/A			0
MEAL REQUIREMENTS 114-508 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 MEAL REQUIREMENTS 114-508 C N N/A Round, firm foods are not offered to children under 4 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			17
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 Round, firm foods are not offered to children under 4 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			أنط
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 Round, firm foods are not offered to children under 4 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	N	N	N
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 INFANT CARE 114-509 INFANT CARE 114-505	_		
Food preparers have proper hair restraints B(5) Refrigerators have thermometers, temp under 45°F D(2-3) INFANT CARE 114-509 Food stored & handled properly D(1) All cleaning & poisonous items stored away from food D TRANSPORTATION 114-505 I	-		-
Refrigerators have thermometers, temp under 45°F D(2-3)		0	
INFANT CARE 114-509 TRANSPORTATION 114-505 I	_	_	
C IN IN/A	N	N	N
triangle and an Abrich color day APVA			1
	_		1
Productively with the second of the second o	17.97		2
Food for infants cut in pieces ¼ inch or less A(3)(j)			أنط
Crock pots, bottle warmers, are inaccessible to children, No			
microwaving of beverages observed A(3)(d) N-Noncompliant with Regulation			
Cups and bottles labeled with child's name & used only by that child A(3)(a) No violations noted at the time of visit	-0.19		
Signature of Director/Operator/Designee: The Shart Date: 10 5 23 Prefused to sign Date: 10 5 2023			