South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Kindercare Learning Center

Permit #: 25118

Address: 2464 N. Main Street Summerville, SC 29483

Date of Inspection: 5/8/2025 Time of Inspection: 2:53

Type of Inspection:

Annual

Complaint

□ Follow Up (Original Inspection

Date:___/___) Reason for Follow up: - Pending Deficiencies

relepnone #: 843-285-8931	Any changes in contact into (Phone/Email/Fax)? Yes	⊿ No
Center Director/Designee: Felicia Skerre	ett	
Change in Ownership or Director? - V	is of No If yes Name:	

Building 2: Vaximum number of children: 255 Building 1: _

Signature of Child Care Licensing Specialist: Holey Hutelo

Building 3: □ 24 months 2 30 months □ I-4 facility Vaximum number of infants: 80

Infants are in designated rooms? Yes In No In N/A Does facility transport children?

Yes No N/A

Date: 5/8/2623

ttems posted in public view:

License

Menu

Ratio Chart (All classrooms)

ABC Quality No Head Start □ Yes

No Public Schools □ Yes

No Overnight Care?

Yes

No lours of Operation: M- 6:30AM- 6:00PM T- 6:30AM- 6:00PM W- 6:30AM- 6:00PM Th- 6:30AM- 6:00PM F- 6:30AM- 6:00PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503			-	SUPERVISION 114-504	- 100					
	С	N	N/A		C	N	N/A			
Staff files are in compliance H(1-7)	1	Ö	Ü	Adequate supervision throughout facility A(1-2)	<u> </u>	Ø	0			
Training hours up-to-date K(5)(b-c)	Ø	□		Facility following tracking of children procedures A(3)	12		-0			
At least 1 person with CPR & 1 st Aid on the premises K(5)(h)	9	D		Ratios adequate in all classrooms and on playground B, C	0	F	0			
HEALTH, SANITATION & SAFETY 114-505										
	C	N	N/A		С	N	N/A			
Children's faces/hands are clean B(1)	P		G	Proper diaper changing practices were observed F(1-16)	12	0	0			
Medicine and harmful items labeled and stored properly D(2)	2			Proper handwashing practices were observed G(4)	Ø					
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	P	0	0	No smoking/consumption of alcoholic beverage A(3)	2		0			
Current Emergency Preparedness Plan H(3)	고			Emergency Medical Plan C(1)	9		0			
PHYSICA	_	_								
BUILDING	C	N	N/A	PLAYGROUND	C	N	N/A			
Ventilation and lighting & sufficient A(2)(a-d), (4)	12	D	0	Playground equip. safe & firmly anchored B(7)			8			
No strangulation/choking/suffocation hazards A(5)(g)	12			Adequate cushioning material; at least 6ft fall zone B(9)	O	0	Ø			
Ceiling, floors, windows, doors free from hazards A(5)(d)	6			Fencing/safety barriers 4ft. in height, in good repair B(4)			Ø			
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	P			Outdoor space free from hazards and litter B(2)			7			
Facility free from pest problems (Insects, rodents) A(8)(b-c)	12	0		RESTING RESTING	C	N	N/A			
All potentially harmful items including cleaning supplies, flammable				Play Pens observed C(4)						
products, poisonous, toxic, hazardous and materials are labeled and	100	0			P	0	0			
stored in locked area out of children's reach. Bio-contaminants are					'					
disposed of properly. A(5)(c) (e), A(8); E(1),(4)	-	-		Cities were the dead attended to the second and the	Ø	_				
Electrical outlets are securely covered A(11)(c)	7			Cribs meet federal standards (reviewed certificate) D(1)	+		_			
Sink area has running water A(12)(d)	2		0	Cots, mats, cribs labeled or charted for each child D(2)	<i>A</i>		AUA			
Soap and disposable towels available at sink A(12)(i)	12			PROGRAM 114-506	С	N	N/A			
Furniture, toys & equipment are clean and in good repair C(1)	Ø			Written, planned, daily program of activities that is developmentally & age appropriate observed A(1-3)	ø	0				
Furniture, toys & equipment meets the CPSC standards C(2)	Ø				ļ <u>-</u>		-			
Healthy animals, not permitted if allergic E(4)	l n		Ø	Positive, non-abusive discipline practice B(1)		1				
Other environmental allergies (Policy #120)	اللر		D.			<u> 1</u>	0			
MEAL REQ		IENT N	S 114-5 N/A	08 I	С	N	N/A			
Meals & snacks in compliance with USDA A(1)(b)	C	IN .	IN/A	Round, firm foods are not offered to children under 4 yrs. old,	1		0			
Clean, wholesome, unspoiled, properly labeled food A(4)	Ø			unless properly cut to prevent choking risk A(3)	1	0	0			
Food preparers have proper hair restraints B(5)	2			Food stored & handled properly D(1)	15					
Refrigerators have thermometers, temp under 45°F D(2-3)	Ø			All cleaning & poisonous items stored away from food D(8)	10	0	0			
Prevention and response to food allergies A(9-10)	J.	ū								
INFANT CARE 114-509	de la cons			TRANSPORTATION 114-505 I						
	C	N	N/A		С	N	N/A			
Infants are placed on their back to sleep A(5)(a)	1	ū		Vehicle has proper safety restraints & in good repair I(1)	0		1			
No bottles propped or given in cribs or on mats A(3)(c)	100	ū		Checklist for loading/unloading children reviewed (2)(d)	0	0	6			
Food for toddlers cut in pieces ½ inch or less A(3)(k)	P		0	Driver's (valid) driver's license reviewed (1)(f)		0	d			
Food for infants cut in pieces 1/4 inch or less A(3)(j)	P			Live and appropriate the second second	S.,					
Crock pots, bottle warmers, are inaccessible to children, No	1	0		C-Compliant with Regulation			A STATE			
microwaving of beverages observed A(3)(d)	1			N-Noncompliant with Regulation	W. DEV.		TO STATE OF			
Cups and bottles labeled with child's name & used only by that child A(3)(a)	10	٥	D	Violations noted at the time of visit ⊿ Yes □ No Any violations corrected onsite ∠ Yes □ No DSS Form 2910 needed □ Yes ⊅ No						
Signature of Director/Operator/Designee:		_		Date: 5/8/2.5 🗆 Refused to sign	jn.	-	1.0			