South	1 Caro	lina C)epartme	ent of Social Services								
				are Licensing Date of Inspection	on:5-	12.	15					
INSPECTI		SIT F	ORM FO	OR LICENSED CENTERS Time of Inspection			An					
Facility Name: Kids Garden				Type of Inspection: Annual								
Permit #: 25708												
Address: 1244 Central Ave Suite B SUMMERVILLE, SC 29483 Reason for Follow up:												
				Pending Deficiencies			- I					
Telephone #: 843-641-8255 Any changes in contact info (PI	none/l	Email/	Fax)? 🗆	Yes I How I Self-Reported Incident								
Center Director/Designee: Kasey Watson												
Change in Ownership or Director? _ Yes _ Wo If yes, Name:		/										
Maximum number of children: 50 Building 1: Building 2: Building 3:												
Maximum number of infants: 41 24 months 30 months 1-4 facility Infants are in designated rooms? - Yes No N/A												
Items posted in public view: Icense Menu Ratio Chart (All classrooms) Does facility transport children? Yes N/A ABC Quality No Head Start Yes N/A Overnight Care? Yes N/A												
Hours of Operation: M- 8:00AM- 6:00PM T- 8:00AM- 6:00PM W- 8:00AM- 6:00PM Th- 8:00AM- 6:00PM F- 8:00AM- 6:00PM												
MANAGEMENT, ADMINISTRATION & STAFFING 114-503				SUPERVISION 114-504								
	С	N	N/A		C	N	N/A					
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)		8						
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)			0	Ratios adequate in all classrooms and on playground B, C		D						
	TH. S	ANIT	ATION	& SAFETY 114-505								
	С	Ν	N/A		С	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 property D(2)				Proper handwashing practices were observed G (4)		0	0					
	17		0			0						
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	<u> </u>			No smoking/consumption of alcoholic beverage A(3)		-						
Current Emergency Preparedness Plan H(3)	2			Emergency Medical Plan C(1)	ď	D						
PHYSICA												
BUILDING	C	N	N/A	PLAYGROUND	C	N	N/A					
Ventilation and lighting & sufficient A(2)(a-d), (4)				Playground equip. safe & firmly anchored B(7)		0						
No strangulation/choking/suffocation hazards A(5)(g)	G			Adequate cushioning material; at least 6ft fall zone B(9)	P P	D	0					
Ceiling, floors, windows, doors free from hazards A(5)(d)			0	Fencing/safety barriers 4ft. in height, in good repair B(4)		Q	D					
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	G			Outdoor space free from hazards and litter B(2)			D					
Facility free from pest problems (insects, rodents) A(8)(b-c)	C 2			RESTING		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	6		o				σ					
stored in locked area out of children's reach. Bio-contaminants are disposed of properly. A(5)(c) (e), A(8); E(1),(4)												
		r _		A the second feedback devices the feedback of the second								
Electrical outlets are securely covered A(11)(c)		0	0	Cribs meet federal standards (reviewed certificate) D(1)								
Sink area has running water A(12)(d)	Ø			Cots, mats, cribs labeled or charted for each child D(2)								
Soap and disposable towels available at sink A(12)(i)	2	. 0		PROGRAM 114-506		N	N/A					
Furniture, toys & equipment are clean and in good repair C(1)	e	Ċ		Written, planned, daily program of activities that is								
Furniture, toys & equipment meets the CPSC standards C(2)				developmentally & age appropriate observed A(1-3)	ъ	U						
Healthy animals, not permitted if allergic E(4)	6			Positive, non-abusive discipline practice B(1)	9	0						
Other environmental allergies (Policy #120)		0	Ċ			Ð						
MEAL REQU	JIREN	IENT	S 114-50	08								
	C	N	N/A		С	N	N/A					
Meals & snacks in compliance with USDA A(1)(b)			۵	Round, firm foods are not offered to children under 4 yrs. old,			O					
Clean, wholesome, unspoiled, properly labeled food A(4)		D		unless properly cut to prevent choking risk A(3)	6		0					
Food preparers have proper hair restraints B(5)		٥		Food stored & handled properly D(1)	6		۵					
Refrigerators have thermometers, temp under 45°F D(2-3)				All cleaning & poisonous items stored away from food D(8)			0					
Prevention and response to food allergies A(9-10)	-1	D	Ċ									
INFANT CARE 114-509	6	м	51/0	TRANSPORTATION 114-505 I	0	AL.	NI/A					
Infonto are pleased on their back to allogn A(5)(a)	0	N	N/A	Vahiala has proper estatu costrainte 8 is good repair (/1)	C	N	N/A					
Infants are placed on their back to sleep A(5)(a)	0		R	Vehicle has proper safety restraints & in good repair I(1)								
No bottles propped or given in cribs or on mats A(3)(c)		٥	б	Checklist for loading/unloading children reviewed (2)(d)								
Food for toddlers cut in pieces ½ inch or less A(3)(k)			6	Driver's (valid) driver's license reviewed (1)(f)								
Food for infants cut in pieces ½ inch or less A(3)(j) Crock pots, bottle warmers, are inaccessible to children, No	0	<u> </u>		C-Compliant with Regulation								
microwaving of beverages observed A(3)(d)	0	۵	5	N-Noncompliant with Regulation								
Cups and bottles labeled with child's name & used only by that child	1			Violations noted at the time of visit #fes D No								
A(3)(a)		D	G	Any violations corrected onsite or res o No DSS Form 2910 n	eeded	o Yes						
Signature of Director/Operator/Designee:				Date: 5/12/25 Date: 5/12/25								
Cignature of Directorroperatorropesignee.												
Signature of Child Care Licensing Specialist:				Date: 5-12-05								

Signature (of Child	Care	Licensing	Specialis
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