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

Date of Inspection: 4/3/25

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<b>INSPECTION VISIT</b>	<b>FORM</b>	<b>FOR</b>	LICENSED	CENTI

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INSPECTION VISIT FORM FOR LICENSED CENTERS	Time of Inspection:
Facility Name: Washington Street UMC CDC	Type of Inspection: Annual   Complaint
Permit #: 12694	□ Follow Up (Original Inspection
Address: 1401 Washington Street COLUMBIA, SC 29201	Date:/)
	Reason for Follow up:
	Pending Deficiencies
Telephone #: 803-254-8405 Any changes in contact info (Phone/Email/Fax)? □ Yes ☑ ₩6	□ Self-Reported Incident
Center Director/Designee: Nancy Felicia Yockel	
Change in Ownership or Director? 🗆 Yes 🛛 📈 olf yes, Name:	51 51
Maximum number of children: 162 Building 1: Building 2: Building	
	re in designated rooms? 🗹 es 🗅 No 🗅 N/A
tems posted in public view: 🗹 icense 🗹 Menu 🕒 Ratio Chart (All classrooms) Does fac	ility transport children? □ Yes □ No 🖬 N/A
ABC Quality Yes Head Start □ Yes ☑No Public Schools □ Yes ☑No Over	night Care? ☐ Yes ☐ Mo

lours of Operation: M-F- 7:30AM- 5:45PM								
MANAGEMENT, ADMINISTRATION & STAFFING 114-503				SUPERVISION 114-504	-			
	С	N	N/A		С	N	N/A	
Staff files are in compliance H(1-7)	1	0	ū	Adequate supervision throughout facility A(1-2)			D	
Training hours up-to-date K(5)(b-c)	₫	0		Facility following tracking of children procedures A(3)				
At least 1 person with CPR & 1 <sup>St</sup> Aid on the premises K(5)(h)	K	<b>-</b>		Ratios adequate in all classrooms and on playground B, C	8			
HEALTH, SANITATION & SAFETY 114-505								
400 CONTROL - 10 C	С	N	N/A		С	N	N/A	
Children's faces/hands are clean B(1)	0			Proper diaper changing practices were observed F(1-16)		0	8	
Medicine and harmful items labeled and stored properly D(2)	1			Proper handwashing practices were observed G(4)			-	
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	G.		Ó	No smoking/consumption of alcoholic beverage A(3)			0	
Current Emergency Preparedness Plan H(3)		П	0	Emergency Medical Plan C(1)	2			
PHYSICAL	SITE	114	507	The second representation of the second repre			34 E	
BUILDING	C	N	N/A	PLAYGROUND	С	N	N/A	
Ventilation and lighting & sufficient A(2)(a-d), (4)	12/	0		Playground equip. safe & firmly anchored B(7)	27		0	
No strangulation/choking/suffocation hazards A(5)(g)	0	□		Adequate cushioning material; at least 6ft fall zone B(9)			0	
Ceiling, floors, windows, doors free from hazards A(5)(d)	0			Fencing/safety barriers 4ft. in height, in good repair B(4)	8		0	
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	3			Outdoor space free from hazards and litter B(2)	<b>P</b>	0		
Facility free from pest problems (Insects, rodents) A(8)(b-c)	Ø	D	0	RESTING	С	N	N/A	
All potentially harmful items including cleaning supplies, flammable	1	1		Play Pens observed C(4)			1000	
products, poisonous, toxic, hazardous and materials are labeled and	6	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)								
Electrical outlets are securely covered A(11)(c)	1	D	0	Cribs meet federal standards (reviewed certificate) D(1)	2	_	0	
Sink area has running water A(12)(d)	13			Cots, mats, cribs labeled or charted for each child D(2)			0	
	17				С	N	N/A	
Soap and disposable towels available at sink A(12)(i)	1	-	_	PROGRAM 114-506  Written, planned, daily program of activities that is	-	-	NUC	
Furniture, toys & equipment are clean and in good repair C(1)	+			developmentally & age appropriate observed A(1-3)			0	
Furniture, toys & equipment meets the CPSC standards C(2)	6	_		Positive, non-abusive discipline practice B(1)			-	
Healthy animals, not permitted if allergic E(4)				Prositive, non-abusive discipline practice b(1)		0	0	
Other environmental allergies (Policy #120)  MEAL REQ		AE NIT	C 444 5	00	1	0		
WEAL REQU	C	N	N/A		С	N	N/A	
Meals & snacks in compliance with USDA A(1)(b)			IVID	Round, firm foods are not offered to children under 4 yrs. old,			0	
Clean, wholesome, unspoiled, properly labeled food A(4)	1 0			unless properly cut to prevent choking risk A(3)			2	
Food preparers have proper hair restraints B(5)	1 -	10		Food stored & handled properly D(1)		<i>a</i>	9	
Refrigerators have thermometers, temp under 45°F D(2-3)	3	0		All cleaning & poisonous items stored away from food D(8)			0	
Prevention and response to food allergies A(9-10)		0	•		B			
INFANT CARE 114-509				TRANSPORTATION 114-505 I				
	C	N	N/A		С	N	N/A	
Infants are placed on their back to sleep A(5)(a)		<u> </u>	•	Vehicle has proper safety restraints & in good repair I(1)				
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 1/2 inch or less A(3)(k)	_		<b>P</b>	Driver's (valid) driver's license reviewed (1)(f)				
Food for infants cut in pieces 1/4 inch or less A(3)(j)		0					7.50	
Crock pots, bottle warmers, are inaccessible to children, No microwaving of beverages observed A(3)(d)	4			C-Compliant with Regulation N-Noncompliant with Regulation			W.	
Cups and bottles labeled with child's name & used only by that child	+	<del> </del>	-	Violations noted at the time of visit □ Yes ☑ No		20000		
A(3)(a)	1	<u> </u>	1 -	Any violations corrected on lite of Yes and DSS Form 2910 needed of Yes and				
Signature of Director/Operator/Designee:	11/10	00	U	Date: 413/25 ☐ Refused to sig			- 0	
	-	_		Date: 4/3/26				
Signature of Child Care Licensing Specialist	70		_	Date: 1/3/00	_			