South				ent of Social Services			
ILION POT	Date of Inspection	Date of Inspection: 51325					
Time of Inspection							5
Facility Name: This is My Child Center for Child Development and Education Type of Inspection: Annual of Permit #: 17124 Permit #: 17124 Pollow Up (Original Inspection) Address: 84 Groce Road LYMAN, SC 29365 Date: / / / / / / / / / / / / / / / / / / /						plaint	ε
							J
Reason for Follow up:							
Telephone #: 864-439-7760 Any changes in contact info (PI	ono/E	mail	Eav)2 -				
Telephone #: 864-439-7760 Any changes in contact info (Phone/Email/Fax)? Yes No Center Director/Designee: Monica Rogers							
Change in Ownership or Director? Yes Vo If yes, Name:							
Maximum number of children: 79 Building 1		E	Building 2				
Maximum number of infants: 65							
Items posted in public view: License Menu Ratio Chart (All classrooms) Does facility transport children? Yes No N/A ABC Quality Yes Head Start Yes No Public Schools Yes No N/A							
ABC Quality Yes Head Start Peston Public Schools Yes No Overnight Care? Yes No Hours of Operation: M- 7:00AM- 4:00PM T- 7:00AM- 4:00PM W- 7:00AM- 4:00PM Th- 7:00AM- 4:00PM F- 7:00AM- 4:00PM							
MANAGEMENT, ADMINISTRATION & STAFFING 114-503				SUPERVISION 114-504			
	C	N	N/A,		С	N	N/A
Staff files are in compliance H(1-7)	-	a	4	Adequate supervision throughout facility A(1-2)	V		
Training hours up-to-date K(5)(b-c)				Facility following tracking of children procedures A(3)			
At least 1 person with CPR & 1 st Aid on the premises K(5)(h)	9	C		Ratios adequate in all classrooms and on playground B, C	9		
HEAL	C III, S	ANH N	N/A	& SAFETY 114-505		N	h t / A
	17				С	<u>N</u>	N/A
Children's faces/hands are clean B(1) Medicine and harmful items labeled and stored property D(2)	4			Proper diaper changing practices were observed F(1-16)		D	US .
			4	Proper handwashing practices were observed G(4)		Q	V
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	I.	D		No smoking/consumption of alcoholic beverage A(3)		D	
Current Emergency Preparedness Plan H(3)	4	O	D	Emergency Medical Plan C(1)	V		O
PHYSICAL SITE 114-507							
BUILDING	C	N	N/A	PLAYGROUND	C	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	×1		0	Playground equip. safe & firmly anchored B(7)	V		
No strangulation/choking/suffocation hazards A(5)(g)	5		<u>_</u>	Adequate cushioning material; at least 6ft fall zone B(9)	E.		
Ceiling, floors, windows, doors free from hazards A(5)(d)	3			Fencing/safety barriers 4ft. in height, in good repair B(4)	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)	1			Outdoor space free from hazards and litter B(2) RESTING	C C		
All potentially harmful items including cleaning supplies, flammable	192	<u> </u>	<u></u>	Play Pens observed C(4)	<u> </u>	N	N/A
products, poisonous, toxic, hazardous and materials are labeled and		_			\simeq	83	
stored in locked area out of children's reach. Bio-contaminants are	ø						
disposed of properly. A(5)(c) (e), A(8); E(1),(4)	ļ,						
Electrical outlets are securely covered A(11)(c)	V	0		Cribs meet federal standards (reviewed certificate) D(1)	\checkmark		O
Sink area has running water A(12)(d)	V,			Cots, mats, cribs labeled or charted for each child D(2)	4		
Soap and disposable towels available at sink A(12)(i)	1	O	0	PROGRAM 114-506	С	N	N/A
Furniture, toys & equipment are clean and in good repair C(1)		D		Written, planned, daily program of activities that is			
Furniture, toys & equipment meets the CPSC standards C(2)	d	0		developmentally & age appropriate observed A(1-3)			Ģ
Healthy animals, not permitted if allergic E(4)		0		Positive, non-abusive discipline practice B(1)			0
Other environmental allergies (Policy #120)	V		٥		•	۵.	Ö
MEAL REQU				38		A 1	A 4 4 4
Meals & snacks in compliance with USDA A(1)(b)	C	N	N/A	Dound firm foods are not offered to shidren under fure old	C	<u>N_</u>	N/A
Clean, wholesome, unspoiled, properly labeled food A(4)	4			Round, firm foods are not offered to children under 4 yrs. old, unless properly cut to prevent choking risk A(3)	∎ N	 	0
Food preparers have proper hair restraints B(5)	7			Food stored & handled properly D(1)	8	 	
Refrigerators have thermometers, temp under 45°F D(2-3)	E.			All cleaning & poisonous items stored away from food D(8)	8		
Prevention and response to food allergies A(9-10)	M		0		V		
INFANT CARE 114-509	-			TRANSPORTATION 114-505 I			
Inforte an along the television of the state	C,	N	N/A		С	N	N/A
Infants are placed on their back to sleep A(5)(a)				Vehicle has proper safety restraints & in good repair I(1)			
No bottles propped or given in cribs or on mats A(3)(c)	1			Checklist for loading/unloading children reviewed (2)(d)	D		
Food for toddlers cut in pieces ½ inch or less A(3)(k) Food for infants cut in pieces ¼ inch or less A(3)(j)	1			Driver's (valid) driver's license reviewed (1)(f)			9
Crock pots, bottle warmers, are inaccessible to children, No				C-Compliant with Regulation		1	
microwaving of beverages observed A(3)(d)	1			N-Noncompliant with Regulation			OS In
Cups and bottles labeled with child's name & used only by that child	1	_		Violations noted at the time of visit Yes No			
A(3)(a)	4			Any violations corrected onsite - Yes No DSS Form 2910 ne	eded	ves	No No
Signature of Director/Operator/Designee: Monica Rogena Date: 5-13-25							
Signature of Child Care Licensing Specialist: Operative Control of Child Care Licensing Special							