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

Date of Inspection: 5-23-25

acility	Name:	Tender	Caro	PreSchool.

Signature of Child Care Licensing Specialist:

	INSPECTION VISIT FORM FOR LICENSED CENTERS					
Facility Name: Tender Care PreSchool				Time of Inspection: 8:35 Type of Inspection: Annual Complaint		
Permit #: 18655				□ Follow Up (Original Inspection		
Address: 620 N, Main Street TRAVELERS RE	ST, SC 29690			Date:/)		
				Reason for Follow up:		
Telephone #: 864-834-3908 Any of Center Director/Designee: Gwendolyn Joy Spr Change in Ownership or Director? Telephone #: 864-834-3908 Any of Center Director/Designee: Gwendolyn Joy Spr Change in Ownership or Director?	ingheld	ne/Email/Fax)? □ Yes 🛮 No		□ Pending Deficiencies □ Self-Reported Incident		
Maximum number of children, 97	Building 1;	Building 2:	Building 3:			
Maximum number of infants: 33	24 months = 30	Infants are i	n designated rooms? Pes No No N/A			
Items posted in public view: License ABC Quality No Head S Hours of Operation: M- 6:30AM- 6:00PM T- 6:3	Start - Yes - Ho Publi	Schools - Yes - No	Overnigh	t Care? • Yes • No • N/A M		

MANAGEMENT, ADMINISTRATION & STAFFING 114-503			9 10	SUPERVISION 114-504		- Alle			
	С	N	N/A		С	N	N/A		
Staff files are in compliance H(1-7)	1			Adequate supervision throughout facility A(1-2)	0				
Training hours up-to-date K(5)(b-c)		B		Facility following tracking of children procedures A(3)	0				
At least 1 person with CPR & 1St Aid on the premises K(5)(h)	V			Ratios adequate in all classrooms and on playground B. C	0				
HEAI	LTH, S	SANI	TATION	& SAFETY 114-505		ikui	1000		
	С	N	N/A		C	N	N/A		
Children's faces/hands are clean B(1)	10/			Proper diaper changing practices were observed F(1-16)		0	0		
Medicine and harmful items labeled and stored properly D(2)	1			Proper handwashing practices were observed G(4)	6				
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	4		В	No smoking/consumption of alcoholic beverage A(3)	A		0		
Current Emergency Preparedness Plan H(3)	0	0		Emergency Medical Plan C(1)	1	-	0		
PHYSICAL	SITE	114		Energency Medical Flan C(1)	~	u	U		
BUILDING	С	N	N/A	PLAYGROUND	С	N	NI/A		
Ventilation and lighting & sufficient A(2)(a-d), (4)				Playground equip. safe & firmly anchored B(7)	2	IN .	N/A		
No strangulation/choking/suffocation hazards A(5)(g)	1	0		Adequate cushioning material; at least 6ft fall zone B(9)	9				
Ceiling, floors, windows, doors free from hazards A(5)(d)	-			Fencing/safety barriers 4ft. in height, in good repair B(4)	1		-		
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	1				B		0		
Facility free from pest problems (Insects, rodents) A(8)(b-c)	1	-		Outdoor space free from hazards and litter B(2) RESTING	-2		0		
All potentially harmful items including cleaning supplies, flammable	WEI			Play Pens observed C(4)	Č	N	N/A		
products, poisonous, toxic, hazardous and materials are labeled and			-	riay rens observed C(4)					
stored in locked area out of children's reach. Bio-contaminants are			а				9 /		
disposed of properly. A(5)(c) (e), A(8); E(1),(4)									
Electrical outlets are securely covered A(11)(c)	0	0	0	Cribs meet federal standards (reviewed certificate) D(1)					
Sink area has running water A(12)(d)				Cots, mats, cribs labeled or charted for each child D(2)					
Soap and disposable towels available at sink A(12)(i)	Ø			PROGRAM 114-506	С	N	N/A		
Furniture, toys & equipment are clean and in good repair C(1)	8		Ď	Written, planned, daily program of activities that is			14/73		
Furniture, toys & equipment meets the CPSC standards C(2)			-	developmentally & age appropriate observed A(1-3)	0	" o	Ö		
Healthy animals, not permitted if allergic E(4)			7	Positive, non-abusive discipline practice B(1)					
Other environmental allergies (Policy #120)	20			The state of the s			0		
MEAL REQU			_	108			Ò		
	С	N	N/A		С	N	N/A		
Meals & snacks in compliance with USDA A(1)(b)				Round, firm foods are not offered to children under 4 yrs. old,					
Clean, wholesome, unspoiled, properly labeled food A(4)	3			unless properly cut to prevent choking risk A(3)	0/	0			
Food preparers have proper hair restraints B(5)	0			Food stored & handled properly D(1)		-	0		
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)	7					<u> </u>			
INFANT CARE 114-509				TRANSPORTATION 114-505 I		200			
William International Control of the	С	N	N/A		C	N	N/A		
Infants are placed on their back to sleep A(5)(a)				Vehicle has proper safety restraints & in good repair I(1)	B		0		
No bottles propped or given in cribs or on mats A(3)(c)	10/			Checklist for loading/unloading children reviewed (2)(d)	TO TO		0		
Food for toddlers cut in pieces ½ inch or less A(3)(k)				Driver's (valid) driver's license reviewed (1)(f)			0		
Food for infants cut in pieces 1/4 inch or less A(3)(j)	9					أوي			
Crock pots, bottle warmers, are inaccessible to children, No	0/			C-Compliant with Regulation	19 miles	0/3/8			
microwaving of beverages observed A(3)(d)				N-Noncompliant with Regulation			55		
Cups and bottles labeled with child's name & used only by that child				Violations noted at the time of visit □ Yes ■ No		-3-51-	,		
Any violations corrected onsite - Yes No DSS Form 2910 needed - Yes No									
Signature of Director/Operator/Designee: Date: 5:23-25 Refused to sign.									

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