South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Celebree School of Fort Mill

Permit #: 25655

Address: 349 Patricia Lane FORT MILL, SC 29708

Date of Inspection: 429-25 Time of Inspection: 3'30-4'00

Type of Inspection: Mannual

Complaint

□ Follow Up (Original Inspection

Date:___/___) Reason for Follow up:

□ Pending Deficiencies □ Self-Reported Incident

Telephone #: 803-455-2238	Any changes in contact info (Phone/Email/Fax)? Yes	□ No
Contra Discotor/Designers Contta Dense	al Aubland I I manbalan	

Center Director/Designee: Sunita Barwal, Ashley L Humphries Change in Ownership or Director?

Yes No If yes, Name:

Maximum number of children: 285

Building 1:

Building 2:

Building 3:

Maximum number of infants: 100

□ 24 months ≥30 months □ I-4 facility

Infants are in designated rooms? ₽7es □ No □ N/A Does facility transport children? ☐ Yes
No ☐ N/A

Items posted in public view: License Menu Ratio Chart (All classrooms) **ABC Quality** Yes

Head Start - Yes - No

Public Schools - Yes - No

Overnight Care? - Yes No

Hours of Operation: M- 7:00AM- 6:00PM T- 7:00AM- 6:00PM W- 7:00AM- 6:00PM Th- 7:00AM- 6:00PM F- 7:00AM- 6:00PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503	221.11				1 1	i nlç	
	С	N	N/A		С	N	N/A
Staff files are in compliance H(1-7)		0		Adequate supervision throughout facility A(1-2)	1		
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)	100		0	Ratios adequate in all classrooms and on playground B, C	e	0	
HEA!				& SAFETY 114-505			
	C	N	N/A		С	N	N/A
Children's faces/hands are clean B(1)	No.			Proper diaper changing practices were observed F(1-16)			0
Medicine and harmful items labeled and stored properly D(2)	12	0		Proper handwashing practices were observed G(4)	l a		
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	18	0		No smoking/consumption of alcoholic beverage A(3)			₽.
Current Emergency Preparedness Plan H(3)	1	0		Emergency Medical Plan C(1)	•		0
PHYSICA	LSITE	114	-507			WILL P	
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	4			Playground equip. safe & firmly anchored B(7)	8		
No strangulation/choking/suffocation hazards A(5)(g)	10	0		Adequate cushioning material; at least 6ft fall zone B(9)	7	0	
Ceiling, floors, windows, doors free from hazards A(5)(d)	1		0	Fencing/safety barriers 4ft. in height, in good repair B(4)	4		<u> </u>
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	12	0	0	Outdoor space free from hazards and litter B(2)	1	0	
Facility free from pest problems (Insects, rodents) A(8)(b-c)	1		0	RESTING	С	N	N/A
All potentially harmful items including cleaning supplies, flammable				Play Pens observed C(4)			T
products, poisonous, toxic, hazardous and materials are labeled and	2						
stored in locked area out of children's reach. Bio-contaminants are		"					"
disposed of properly. A(5)(c) (e), A(8); E(1),(4)	ļ.,	_	ļ				┼
Electrical outlets are securely covered A(11)(c)	100	0		Cribs meet federal standards (reviewed certificate) D(1)	10		
Sink area has running water A(12)(d)				Cots, mats, cribs labeled or charted for each child D(2)	8		
Soap and disposable towels available at sink A(12)(i)		0	0	PROGRAM 114-506	C	N	N/A
Furniture, toys & equipment are clean and in good repair C(1)	b			Written, planned, daily program of activities that is			
Furniture, toys & equipment meets the CPSC standards C(2)	W/		0	developmentally & age appropriate observed A(1-3)		ш	"
Healthy animals, not permitted if allergic E(4)			B	Positive, non-abusive discipline practice B(1)	8		0
Other environmental allergies (Policy #120)	18				B	0	0
MEAL REQ	-	_	_	08	16		
	С	N	N/A		С	N	N/A
Meals & snacks in compliance with USDA A(1)(b)	12		0	Round, firm foods are not offered to children under 4 yrs. old,	1		
Clean, wholesome, unspoiled, properly labeled food A(4) Food preparers have proper hair restraints B(5)	12	0	0	unless properly cut to prevent choking risk A(3) Food stored & handled properly D(1)	12		-
Refrigerators have thermometers, temp under 45°F D(2-3)	1	0	0	All cleaning & poisonous items stored away from food D(8)	12		-
Prevention and response to food allergies A(9-10)		0		An cleaning & poisonous items stored away from food b(b)			
INFANT CARE 114-509			10 000	TRANSPORTATION 114-505 I			
	С	N	N/A		С	N	N/A
infants are placed on their back to sleep A(5)(a)	12	0		Vehicle has proper safety restraints & in good repair I(1)	0		B
No bottles propped or given in cribs or on mats A(3)(c)	12/			Checklist for loading/unloading children reviewed (2)(d)			D
Food for toddlers cut in pieces ½ inch or less A(3)(k)	12			Driver's (valid) driver's license reviewed (1)(f)			b
Food for infants cut in pieces ¼ inch or less A(3)(j)	1	0	0				
Crock pots, bottle warmers, are inaccessible to children, No			_	C-Compliant with Regulation	The Land	nwe/	80, 31
microwaving of beverages observed A(3)(d)	Ø		0	N-Noncompliant with Regulation	16.38	18.31	411
Cups and bottles labeled with child's name & used only by that child				Violations noted at the time of visit □ Yes № No			1
A(3)(a)		L		Any violations corrected onsite - Yes No DSS Form 2910 r	reeded	□ Yes	I PA

Signature of Child Care Licensing Specialist: Assa Psuette