South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Windsor West Child Development Center

Permit #: 17756

Address: 4274 Augusta Rd. LEXINGTON, SC 29072

Date of Inspection: 8.4-25 Time of Inspection: 1:50 5:25 Type of Inspection:

Annual Complaint

<i>7</i> 1			
□ Follow Up	(Original	Inspection	
Date:/_	_/)		
Reason for F	ollow up:		
□ Pending De	ficiencies		
□ Self-Report	ed Incident		

Any changes in contact info (Phone/Email/Fax)? ☐ Yes ✓No Telephone #: 803-356-3456 Center Director/Designee: Jennifer Colleen Thomas Change in Ownership or Director?

Yes No If yes, Name:

Maximum number of children: 114 Building 1: _____ Building 2:

Building 3: Maximum number of infants: 42 □ 24 months 2 30 months □ I-4 facility 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 Overnight Hours of Operation: M- 6:30AM- 6:00PM T- 6:30AM- 6:00PM W- 6:30AM- 6:00PM Th- 6:30AM- 6:00PM F- 6:30AM- 6:00PM Overnight Care? - Yes No

MANAGEMENT, ADMINISTRATION & STAFFING 114-503			والاوا	SUPERVISION 114-504			
	С	N	N/A		С	N	N/
Staff files are in compliance H(1-7)	1 PM	0	0	Adequate supervision throughout facility A(1-2) Facility following tracking of children procedures A(3)	P		_ C
Training hours up-to-date K(5)(b-c)	100		0		2		
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)			ATION	Ratios adequate in all classrooms and on playground B, C	Ø	0	
HEA	C C	ANII	N/A	& SAFETY 114-505	С	N	N/
Children's faces/hands are clean B(1)	Ø	0	0	Proper diaper changing practices were observed F(1-16)			Z
Medicine and harmful items labeled and stored properly D(2)	12		0	Proper handwashing practices were observed G(4)			1
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	100	0		No smoking/consumption of alcoholic beverage A(3)	10	0	
Current Emergency Preparedness Plan H(3)	P		0	Emergency Medical Plan C(1)	Ø	0	
PHYSICA	LSITE	114	507		150	elyst)	
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/
Ventilation and lighting & sufficient A(2)(a-d), (4)	B	0		Playground equip. safe & firmly anchored B(7)			1
No strangulation/choking/suffocation hazards A(5)(g)	12			Adequate cushioning material; at least 6ft fall zone B(9)			Z
Ceiling, floors, windows, doors free from hazards A(5)(d)	Ø	0		Fencing/safety barriers 4ft. in height, in good repair B(4)		0	Z
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	0		0	Outdoor space free from hazards and litter B(2)		0	1
Facility free from pest problems (Insects, rodents) A(8)(b-c)	7			RESTING	С	N	N
All potentially harmful items including cleaning supplies, flammable				Play Pens observed C(4)			
products, poisonous, toxic, hazardous and materials are labeled and					0	0	1
stored in locked area out of children's reach. Bio-contaminants are	1						
disposed of properly. A(5)(c) (e), A(8); E(1),(4)	Ø			Cribe most federal standards (reviewed cortificate) D(1)	Ø		١.
Electrical outlets are securely covered A(11)(c)	R			Cribs meet federal standards (reviewed certificate) D(1) Cots, mats, cribs labeled or charted for each child D(2)	Ø		
Sink area has running water A(12)(d)	-	 		CONTRACTOR AND ADDRESS OF THE PROPERTY OF THE	C	N	N/
Soap and disposable towels available at sink A(12)(i)	1 1 1			PROGRAM 114-506 Written, planned, daily program of activities that is		IN	IN/
Furniture, toys & equipment are clean and in good repair C(1)	Ø	0		developmentally & age appropriate observed A(1-3)	Ø		
Furniture, toys & equipment meets the CPSC standards C(2)	7	0		Positive, non-abusive discipline practice B(1)		_	-
Healthy animals, not permitted if allergic E(4)				Positive, non-abusive discipline practice b(1)	Z	0	
Other environmental allergies (Policy #120) MEAL REQ		III III III III III III III III III II	C 11/1 5	08			
MEALINE	С	N	N/A		С	N	N/
Meals & snacks in compliance with USDA A(1)(b)				Round, firm foods are not offered to children under 4 yrs. old,	0		5
Clean, wholesome, unspoiled, properly labeled food A(4)			8	unless properly cut to prevent choking risk A(3)			9
Food preparers have proper hair restraints B(5)			Ø	Food stored & handled properly D(1)			0
Refrigerators have thermometers, temp under 45°F D(2-3)			1	All cleaning & poisonous items stored away from food D(8)	K		C
Prevention and response to food allergies A(9-10)	Jø.						C
INFANT CARE 114-509	С	N	N/A	TRANSPORTATION 114-505 I	С	N	N
nfants are placed on their back to sleep A(5)(a)				Vehicle has proper safety restraints & in good repair I(1)			14
No bottles propped or given in cribs or on mats A(3)(c)	0	0		Checklist for loading/unloading children reviewed (2)(d)			
Food for toddlers cut in pieces ½ inch or less A(3)(k)		0	1	Driver's (valid) driver's license reviewed (1)(f)			
Food for infants cut in pieces ½ inch or less A(3)(j)	-	0	d				
Crock pots, bottle warmers, are inaccessible to children, No	1			C-Compliant with Regulation			
microwaving of beverages observed A(3)(d)	16		0	N-Noncompliant with Regulation			
Cups and bottles labeled with child's name & used only by that child	B		Ò	Violations noted at the time of visit □ Yes No			_
A(3)(a)				Any violations corrected onsite a Yes No DSS Form 2910 no	eeded	□ Yes	ZN

Signature of Director/Operator/Designee:

Signature of Child Care Licensing Specialist: