South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: St, Luke's Children's Center

Permit #: 23990

ABC Quality No

Address: 206 Central Avenue SUMMERVILLE, SC 29483

Telephone #: 843-871-6666

Any changes in contact info (Phone/Email/Fax)? ☐ Yes ✓ No

Center Director/Designee: Sharon D Ancrum

Change in Ownership or Director?

Yes
No If yes, Name:

Maximum number of children: 172 Maximum number of infants: 96

Building 2: Building 1:

□ 24 months □ 30 months □ I-4 facility Items posted in public view: License Menu Ratio Chart (All classrooms)

Public Schools - Yes 11 No

Building 3:

Does facility transport children? ☐ Yes ☐ N/A

Reason for Follow up:

□ Pending Deficiencies

□ Self-Reported Incident

Date of Inspection:

□ Follow Up (Original Inspection

Time of Inspection: 🌊 Type of Inspection: Annual

Complaint

Overnight Care? a Yes 10-No

Date;

Head Start □ Yes □ LHO 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	SI II			SUPERVISION 114-504			
	С	N	N/A		С	N	N/A
Staff files are in compliance H(1-7)	12			Adequate supervision throughout facility A(1-2)	b		
Training hours up-to-date K(5)(b-c)		8		Facility following tracking of children procedures A(3)	b	7 🗅	
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)				Ratios adequate in all classrooms and on playground B, C	D		
HEAL	_	ANIT	1	& SAFETY 114-505			
	С	N	N/A	بقريب والمناز والمناز والمناز والمناز والمناز والمناز	C	N	N/A
Children's faces/hands are clean B(1)				Proper diaper changing practices were observed F(1-16)		Ö	D
Medicine and harmful items labeled and stored properly D(2)	V	0		Proper handwashing practices were observed G(4)			d
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	1	0		No smoking/consumption of alcoholic beverage A(3)	1	0	0
Current Emergency Preparedness Plan H(3)	1	0		Emergency Medical Plan C(1)	a	b	
PHYSICAI	LSITE	114	-507				
BUILDING	С	Ň	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	19	□		Playground equip. safe & firmly anchored B(7)	15/	0	
No strangulation/choking/suffocation hazards A(5)(g)	K		0	Adequate cushioning material; at least 6ft fall zone B(9)	0/	0	
Ceiling, floors, windows, doors free from hazards A(5)(d)	b /			Fencing/safety barriers 4ft. in height, in good repair B(4)		0	
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	6			Outdoor space free from hazards and litter B(2)	P		
Facility free from pest problems (Insects, rodents) A(8)(b-c)	12	0		RESTING	С	N	N/A
All potentially harmful items including cleaning supplies, flammable				Play Pens observed C(4)			
products, poisonous, toxic, hazardous and materials are labeled and stored in locked area out of children's reach. Bio-contaminants are	12	0	0		0	0	p
disposed of properly. A(5)(c) (e), A(8); E(1),(4)							"
	U	7		Cribs meet federal standards (reviewed certificate) D(1)	1	_	
Electrical outlets are securely covered A(11)(c) Sink area has running water A(12)(d)	10/			Cots, mats, cribs labeled or charted for each child D(2)		-	
	-				C	N	N/A
Soap and disposable towels available at sink A(12)(i)				PROGRAM 114-506 Written, planned, daily program of activities that is	+	IN	IN//
Furniture, toys & equipment are clean and in good repair C(1) Furniture, toys & equipment meets the CPSC standards C(2)	D/			developmentally & age appropriate observed A(1-3)	P	· ·	
	P		/	Positive, non-abusive discipline practice B(1)	+		 _
Healthy animals, not permitted if allergic E(4)	d.	7_	15/	Positive, non-adusive discipline practice b(1)	100	0	-
Other environmental allergies (Policy #120) MEAL REQU			C 114 50	10	9	/0	
WIEAE REQU	C	N	N/A		С	N	N/A
Meals & snacks in compliance with USDA A(1)(b)	1			Round, firm foods are not offered to children under 4 yrs. old,	Þ/		
Clean, wholesome, unspoiled, properly labeled food A(4)	V			unless properly cut to prevent choking risk A(3)	0	. 0	-
Food preparers have proper hair restraints B(5)			4	Food stored & handled properly D(1)	D.	0	
Refrigerators have thermometers, temp under 45°F D(2-3)				All cleaning & poisonous items stored away from food D(8)	10/	, 0	
Prevention and response to food allergies A(9-10)	4				2	□	
INFANT CARE 114-509	100			TRANSPORTATION 114-505 I			
lefects are also that had to be a Armite to	С	N				N	
Infants are placed on their back to sleep A(5)(a)		0		Vehicle has proper safety restraints & in good repair I(1)			8
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)	A		D	Driver's (valid) driver's license reviewed (1)(f)			ф
Food for infants cut in pieces ¼ inch or less A(3)(j) Crock pots, bottle warmers, are inaccessible to children, No	N		0	C-Compliant with Regulation		-	
microwaving of beverages observed A(3)(d)	9		G	N-Noncompliant with Regulation			
Cups and bottles labeled with child's name & used only by that child				Violations noted at the time of visit □ Yes ►No	-		
A(3)(a)	Q /			Any violations corrected onsite Yes ANO DSS Form 2910 n			

Signature of Child Care Licensing Specialist:

Division of Early Care and Education

Deficiency Correction

NAME OF PROVIDER/OPERATOR	St Luke's Children's Center
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PERMIT # 23558

Corrective Action Needed	Expected Date of Correction	
Blood-borne pathogen training will be taken each year	5/15/25	
	Needed Blood-borne pathogen training will be taken each	

Providers/Operators are required by regulations and statutes to be in compliance at all time.

Licensing Specialist Christine Torres

Date 6/18/25