Office of Child Care Licensing INSPECTION VISIT FORM FOR LICENSED CENTERS

Date of Inspection:

□ Follow Up (Original Inspection

Does facility transport children? The Yes Alo I N/A

Time of Inspection: 10 Type of Inspection: Annual - Complaint

Facility Name: Surfside Methodist Children's Center

Signature of Child Care Licensing Specialist:

Permit #: 22806

Address: 800 13th Avenue North MYRTLE BEACH, SC 29575

Date: __/___) Reason for Follow up: Pending Deficiencies Any changes in contact info (Phone/Email/Fax)? ☐ Yes ☑ No Telephone #: 843-839-4882 Self-Reported Incident Center Director/Designee: Stacey Cleveland Change in Ownership or Director? Tyes ZNo If yes, Name: Maximum number of children: 90 Building 1: __ Building 2: **Building 3:** □ 24 months a 30 months □ I-4 facility Maximum number of infants: 18 Infants are in designated rooms? Tes - No - N/A Maximum number of infants: 18 24 months = 30 months = ltems posted in public view: License Menu Ratio Chart (All classrooms)

ABC Quality No Head Start Dives DNo Public Schools Dives DNo Overnight Care? - Yes Alo Hours of Operation: M- 8:00AM- 3:00PM T- 8:00AM- 3:00PM W- 8:00AM- 3:00PM Th- 8:00AM- 3:00PM F- 8:00AM- 3:00PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503				SUPERVISION 114-504			
Staff Sing are in according to 144. 7)	C	, N	N/A	Adams to the state of the state	С	N	N/,
Staff files are in compliance H(1-7) Fraining hours up-to-date K(5)(b-c)	2			Adequate supervision throughout facility A(1-2) Facility following tracking of children procedures A(3)	8	-	
			1				
At least 1 person with CPR & 1 st Aid on the premises K(5)(h)	7			Ratios adequate in all classrooms and on playground B, C	5	Ō	
HEF	C C	SANII N	N/A	& SAFETY 114-505	С	l N	N/A
Children's faces/hands are clean B(1)			0	Proper diaper changing practices were observed F(1-16)		 	11/2
Medicine and harmful items labeled and stored properly D(2)				Proper handwashing practices were observed 1(1-16)	B	1 -	10
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	8		D	No smoking/consumption of alcoholic beverage A(3)	-	0	4
Current Emergency Preparedness Plan H(3)	1	0	-	Emergency Medical Plan C(1)			
PHYSICA	AL SITE	1	1	Emergency moderat run of th			
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/
/entilation and lighting & sufficient A(2)(a-d), (4)	2	0		Playground equip. safe & firmly anchored B(7)	-		0
No strangulation/choking/suffocation hazards A(5)(g)	6		0	Adequate cushioning material; at least 6ft fall zone B(9)	1-8-		
Ceiling, floors, windows, doors free from hazards A(5)(d)		a		Fencing/safety barriers 4ft. in height, in good repair B(4)	+		-
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	10	0		Outdoor space free from hazards and litter B(2)	9		-
Facility free from pest problems (Insects, rodents) A(8)(b-c)	8	0		RESTING	C	N	NI/
All potentially harmful items including cleaning supplies, flammable			- 0	Play Pens observed C(4)	-	IN.	N/
roducts, poisonous, toxic, hazardous and materials are labeled and				Tray Felis Observed O(4)			
tored in locked area out of children's reach. Bio-contaminants are	2	D				0	Ī
lisposed of properly. A(5)(c) (e), A(8); E(1),(4)							
Electrical outlets are securely covered A(11)(c)	1	п	0	Cribs meet federal standards (reviewed certificate) D(1)			6
Sink area has running water A(12)(d)	9			Cots, mats, cribs labeled or charted for each child D(2)			
Soap and disposable towels available at sink A(12)(i)	2	o		PROGRAM 114-506	С	N	N/
Furniture, toys & equipment are clean and in good repair C(1)			0	Written, planned, daily program of activities that is			\vdash
Furniture, toys & equipment meets the CPSC standards C(2)	1	0	0	developmentally & age appropriate observed A(1-3)	-		
lealthy animals, not permitted if allergic E(4)			3	Positive, non-abusive discipline practice B(1)	8	-	
Other environmental allergies (Policy #120)	6				0		
MEAL REG	UIREN	MENT	S 114-50	08			
	C	N	N/A		С	N	N/.
Meals & snacks in compliance with USDA A(1)(b)			6/	Round, firm foods are not offered to children under 4 yrs. old,	-		
lean, wholesome, unspoiled, properly labeled food A(4)			6,	unless properly cut to prevent choking risk A(3)	8	0	
ood preparers have proper hair restraints B(5)				Food stored & handled properly D(1)	0	0_	
Refrigerators have thermometers, temp under 45°F D(2-3)			□	All cleaning & poisonous items stored away from food D(8)			
revention and response to food allergies A(9-10)	6						
INFANT CARE 114-509				TRANSPORTATION 114-505 I			
	С	N	N/A		С	N	N/.
nfants are placed on their back to sleep A(5)(a)			9	Vehicle has proper safety restraints & in good repair I(1)	0		2
lo bottles propped or given in cribs or on mats A(3)(c)		0	5/	Checklist for loading/unloading children reviewed (2)(d)	0		C
ood for toddlers cut in pieces 1/2 inch or less A(3)(k)	2			Driver's (valid) driver's license reviewed (1)(f)			(
ood for infants cut in pieces ¼ inch or less A(3)(j)							
crock pots, bottle warmers, are inaccessible to children, No				C-Compliant with Regulation			
nicrowaving of beverages observed A(3)(d)				N-Noncompliant with Regulation	Artha	1800	17.67
cups and bottles labeled with child's name & used only by that child		-	ח	Violations noted at the time of visit □ Yes No			/
(3)(a)	$\perp 71$	ما		Any violations corrected onsite □ Yes □ No DSS Form 2910 n	eeded	□ Yes	Ø N

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