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

INSPECTION VISIT FORM FOR LICEN

Date finspectio 5-28-29
Time of inspectio \ \(\text{D:33}\)
Type of inspection: \(\text{Annual}\) \(\text{Complaint}\)

Facility Name: Child Development Center of Dilton Permit #: 25679

Address 1612 Commerce Drive DtLLON, SC 29536

Follow Up (Original Inspection

Date: / / )

Reason for Follow up:

Pending Deficiencies

Self-Reported Incident

Telephone #: 843-774-8102 Center Director/Designee: Jennifer Han			nfo (Phone/Email/Fax bson	? Yes 🔨 N
Change in Ownership or Director? : :: Y			_	
Maximum number of children: 130	* *	Building 1	Burd	ding 2
Maximum number of infants: 93 Items posted in public view: V. Licens	,	24 mont د	hs 30 months 14	4 facility
Items posted in public view: Vi Licens	se Menu	▼Ratio Char	t (All classrooms)	,
ABC Quality Yes	Head Start	Yes No	Public Schools	Yes No

B ng 3
Infants are in designated rooms? Yes No N A
Does facility transport children? Yes No N A

Overnight Care? Yes VNo

Hours of Operation. M- 6 30AM- 5:30PM T- 6:30AM- 5 30PM W- 6:30AM- 5:30PM Th 6:30AM 5 30PM F- 6:30AM 5:30PM

MANAGEMENT ADMINISTRATION & STAFFING			_				
MANAGEMENT, ADMINISTRATION & STAFFING 114-503	C	N	N/A	SUPERVISION 114-504	C	N	NI/A
Staff files are in compliance H(1-7)	a			Adequate supervision throughout facility A(1-2)	V	IN O	N/A
Training hours up-to-date K(5)(b-c)	V			Facility following tracking of children procedures A(3)	Ÿ		
At least 1 person with CPR & 1 <sup>St</sup> Aid on the premises K(5)(h)	V	В		Ratios adequate in all classrooms and on playground B, C	-	0	
	LTH, S	SANIT	TATION	& SAFETY 114-505			CALLED .
	С	N	N/A		С	N	N/A
Children's faces/hands are clean B(1)	V/			Proper diaper changing practices were observed F(1-16)	W		0
Medicine and harmful items labeled and stored properly D(2)	V			Proper handwashing practices were observed G(4)		-	
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	V	D		No smoking/consumption of alcoholic beverage A(3)	0		0
Current Emergency Preparedness Plan H(3)	V			Emergency Medical Plan C(1)	9		
PHYSICA	L SITE	€ 114	-507	No Elemision I was beginning	14/108	HT OF	1000
BUILDING	C	N	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	V			Playground equip. safe & firmly anchored B(7)	12		
No strangulation/choking/suffocation hazards A(5)(g)	1	L	-13	Adequate cushioning material; at least 6ft fall zone B(9)	V	٥	- CI
Ceiling, floors, windows, doors free from hazards A(5)(d)	12	0		Fencing/safety barriers 4ft. in height, in good repair B(4)	V	П	
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	1		0	Outdoor space free from hazards and litter B(2)	V		
Facility free from pest problems (Insects, rodents) A(8)(b-c)	<u></u>	ET.	[]	RESTING	C	N	N/A
All potentially harmful items including cleaning supplies, flammable products, poisonous, toxic, hazardous and materials are labeled and			ļ	Play Pens observed C(4)			
stored in locked area out of children's reach. Bio-contaminants are	1		0		1/2	D	Ð
disposed of properly. A(5)( c) ( e), A(8); E(1),(4)				,			
Electrical outlets are securely covered A(11)(c)	V	0	0	Cribs meet federal standards (reviewed certificate) D(1)			
Sink area has running water A(12)(d)	ستا	a	CI .	Cots, mats, cribs labeled or charted for each child D(2)			
Soap and disposable towels available at sink A(12)(i)	1	0	(1)	PROGRAM 114-506	C	N	N/A
Furniture, toys & equipment are clean and in good repair C(1)	V			Written, planned, daily program of activities that is			
Furniture, toys & equipment meets the CPSC standards C(2)	سبما			developmentally & age appropriate observed A(1-3)	10/		
Healthy animals, not permitted if allergic E(4)			v	Positive, non-abusive discipline practice B(1)	10	а	
Other environmental allergies (Policy #120)	W	-11	-81		(i)	CI	a
MEAL REQ				08		8.75	
Meals & snacks in compliance with USDA A(1)(b)	С	N	N/A	Dough for foods on ast office the shifts and a shift of the shift of t	С	N	N/A
Clean, wholesome, unspoiled, properly labeled food A(4)	\(\tau\)		0	Round, firm foods are not offered to children under 4 yrs. old, unless properly cut to prevent choking risk A(3)	0		
Food preparers have proper hair restraints B(5)	7	11	Li Li	Food stored & handled properly D(1)	-		
Refrigerators have thermometers, temp under 45°F D(2-3)	-	1.1	11	All cleaning & poisonous items stored away from food D(8)	V	0	C)
Prevention and response to food allergies A(9-10)	0			3 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5		o l	0
INFANT CARE 114-509		233	TREAT W	TRANSPORTATION 114-505 I		II(0)	
	C	N	N/A		С	N	N/A
Infants are placed on their back to sleep A(5)(a)		M	-0	Vehicle has proper safety restraints & in good repair I(1)			v/
No bottles propped or given in cribs or on mats A(3)(c)	V	-(1)	- 13	Checklist for loading/unloading children reviewed (2)(d)	-01	C.I	امماد
Food for toddlers cut in pieces 1/2 inch or less A(3)(k)	V	13	-ti	Driver's (valid) driver's license reviewed (1)(f)	П	L)	ميناد
Food for infants cut in pieces ¼ inch or less A(3)(j)	V	10.	Π	。种类是是特殊的数型性。1925年11日,2015年11日,2015年11日,2015年11日,2015年11日,2015年11日,2015年11日,2015年11日,2015年11日,2015年11日,2015年11日		STORY.	
Crock pots, bottle warmers, are inaccessible to children, No	1	O.	ш	C-Compliant with Regulation			NG.
microwaving of beverages observed A(3)(d)  Cups and bottles labeled with child's name & used only by that child	-	FFC.5.		N-Noncompliant with Regulation  Violations noted at the time of visit Yes No			
A(3)(a)	4		១	Any violations corrected onsite Yes No DSS Form 2910 no	eeded 1	VYnc	₩o
Signature of Director/Operator/Designee				Data 5-79-25 Destroyed to a			7.0

Signature of Director/Operator/Designee Courses Date. 5-28-25 Refused to gn Signature of Child Care Licensing Specialist Belva 3. Butt Date 5-28-25

	1	1
Page	_	of

## Division of Early Care and Education Deficiency Correction

NAME OF PROVIDER/OPERATOR	Child Development Center of Dillon
PERMIT #_25679	

Deficiency Cited	Corrective Action Needed	Expected Date of Correction	
One caregiver needs a DSS 2926 Health Assessment on file at the facility	Obtain a copy of the DSS 2926 from caregiver.	6-04-2025	

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

Licensing Specialist	Belva J.	Britt	<sub>Date</sub> 5-28-2025