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

Facility Name: Troy-Johnson Learning Komer

Permit #: 12475

Address: 106 Gapway Street MULLINS, SC 29574

Date of Inspection: 0-20 Time of Inspection: 2:21 Type of Inspection: Annual Complaint □ Follow Up (Original Inspection Date: /_ / }

Telephone #: 843-464-8565 Center Director/Designee: Harriett Camp Change in Ownership or Director? Yes	Any changes in contact info (Phone/Email/Fax)? Yes Nobell S No If yes, Name:	Reason for Follow up: Pending Deficiencies Self-Reported Incident
Maximum number of children: 99	Building 1: Building 2:	Building 3:
Maximum number of infants: 23	24 months a 30 months a I-4 facility	Infants are in designated rooms? Let Yes a No a N/A
Items posted in public view. License	e 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 Care? O Yes To No
Hours of Operation: M- 6:30AM- 5:30PM	T- 6:30AM- 5:30PM W- 6:30AM- 5:30PM Th- 6:30AM- 5:30	9PM F- 6:30AM- 5:30PM

MANAGEMENT. ADMINISTRATION & STAFFING 114-503			N/A	SUPERVISION 114-504			
Staff files are in compliance H/1.7)	C	N -	IN/A	Adequate supervision throughout facility A(1-2)	C	N	N.
Staff files are in compliance H(1-7) Training hours up-to-date K(5)(b-c)		<u> </u>		Facility following tracking of children procedures A(3)	2		
	4	8			12		+
at least 1 person with CPR & 1 St Aid on the premises K(5)(h)			1	Ratios adequate in all classrooms and on playground B, C & SAFETY 114-505	1 Ve	0	
nea	С	N	N/A	d 3AFETT 114-303	С	N	I
Children's force (hands on along R/4)	VZ			Brance diagram changing practices were changed EM 461	V		+-"
Children's faces/hands are clean B(1) Medicine and harmful items labeled and stored properly D(2)		ä		Proper diaper changing practices were observed F(1-16) Proper handwashing practices were observed G(4)	V		+
			0		v/		+
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)			 	No smoking/consumption of alcoholic beverage A(3)	+	Ò	+-
Current Emergency Preparedness Plan H(3)	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		C02	Emergency Medical Plan C(1)	T/		L
PHYSICA	_	_				A.	7
BUILDING	C	N	N/A	PLAYGROUND	C	N	N
/entilation and lighting & sufficient A(2)(a-d), (4)	8			Playground equip. safe & firmly anchored B(7)	12	0	+
No strangulation/choking/suffocation hazards A(5)(g)	V			Adequate cushioning material; at least 6ft fall zone B(9)	V		↓_
Deiling, floors, windows, doors free from hazards A(5)(d)	6			Fencing/safety barriers 4ft. in height, in good repair B(4)	12/		+
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	V			Outdoor space free from hazards and litter B(2)	V		╁.
Facility free from pest problems (Insects, rodents) A(8)(b-c)	0			RESTING (C/A)	С	Ņ	1
All potentially harmful items including cleaning supplies, flammable products, poisonous, toxic, hazardous and materials are labeled and		L		Play Pens observed C(4)			
tored in locked area out of children's reach. Bio-contaminants are	V				Y		
disposed of properly. A(5)(c) (e), A(8); E(1),(4)							
Electrical outlets are securely covered A(11)(c)	0			Cribs meet federal standards (reviewed certificate) D(1)	K		Τ
Sink area has running water A(12)(d)	6	0		Cots, mats, cribs labeled or charted for each child D(2)	6	'	T
Soap and disposable towels available at sink A(12)(i)	0	0	0	PROGRAM 114-506	С	N	I
Furniture, toys & equipment are clean and in good repair C(1)			0	Written, planned, daily program of activities that is			+
Furniture, toys & equipment meets the CPSC standards C(2)	C/	-	-	developmentally & age appropriate observed A(1-3)	K		
Healthy animals, not permitted if allergic E(4)		_	5/	Positive, non-abusive discipline practice B(1)	V	0	1
Other environmental allergies (Policy #120)	V	a	0				1
MEAL REQ				08	O COLUMN	1000	
	С	N	N/A		C	N	N
Meals & snacks in compliance with USDA A(1)(b)	√			Round, firm foods are not offered to children under 4 yrs. old,	6		
Clean, wholesome, unspoiled, properly labeled food A(4)	3/			unless properly cut to prevent choking risk A(3)		D	
ood preparers have proper hair restraints B(5)	0			Food stored & handled properly D(1)	1	<u></u>	
Refrigerators have thermometers, temp under 45°F D(2-3)	0	V		All cleaning & poisonous items stored away from food D(8)	101	ΠI	
Prevention and response to food allergies A(9-10)	0			TRANSPORTATION AAA SALA			
INFANT CARE 114-509	-	N	N/A	TRANSPORTATION 114-505 I	С	N	N
efeats are placed on their heak to close A/EV/a)	C	IN	-	Vehicle has proper safety restraints & in good repair I(1)		IN E	I N
nfants are placed on their back to sleep A(5)(a)	+	-				i.i	
No bottles propped or given in cribs or on mats A(3)(c)	V			Checklist for loading/unloading children reviewed (2)(d)			-
Food for toddlers cut in pieces ½ inch or less A(3)(k)	W Y			Driver's (valid) driver's license reviewed (1)(f)			
Food for infants cut in pieces ¼ inch or less A(3)(j) Crock pots, bottle warmers, are inaccessible to children, No	V			C-Compliant with Regulation		Alia Sel	1073
nicrowaving of beverages observed A(3)(d)	10/		D	N-Noncompliant with Regulation			
Cups and bottles labeled with child's name & used only by that child	1.7			Violations noted at the time of visit √Yes □ No	and the same		-
A(3)(a)				Any violations corrected onsite to les on No DSS Form 2910 no		Van	4

Signature of Director/Operator/Designee Signature of Child Care Licensing Specialist: