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

Mor Editor flori i diam diverse

Facility Name: Small Minds of Tomorrow II

Permit #: 23787

Address: 52 Hinds Street GEORGETOWN, SC 29440

Date of Inspection: 6116/25 Time of Inspection: 3:10
Type of Inspection: □ Annual ☑ Complaint
□ Follow Up (Original Inspection
Date:/)
Reason for Follow up:
□ Pending Deficiencies
☐ Self-Reported Incident

	es in contact info (Phone/Email/Fax)? Yes	□ Self-Reported Incident
Center Director/Designee: Susan D Evans, Larene I		
Change in Ownership or Director? Yes ANo If y	es, Name:	
Maximum number of children: 51	Building 1: Building 2:	Building 3:
Maximum number of infants: 42	g 24 months at 30 months at I-4 facility	Infants are in designated rooms? TYes - No - N/A
Items posted in public view: License -Menu	☑ Ratio Chart (All classrooms)	Does facility transport children? ☐ Yes ☐ N/A
ABC Quality Yes Head Start	□ Yes ☑ No Public Schools □ Yes ☑ No	Overnight Care? Yes No
Hours of Operation: M- 7:00AM- 5:00PM T- 7:00AM-	5:00PM W- 7:00AM- 5:00PM Th- 7:00AM- 5:00PM F-	7:00AM- 5:00PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503	C	N	N/A	SUPERVISION 114-504	C	N	N/A
Staff files are in compliance H(1-7)	9	0	'o	Adequate supervision throughout facility A(1-2)	4	B	0
Training hours up-to-date K(5)(b-c)			130	Facility following tracking of children procedures A(3)			
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)		0	0	Ratios adequate in all classrooms and on playground B, C	52	۵	0
HEAL	TH, S	ANIT	ATION	8 SAFETY 114-505			<u> </u>
	C"	N	N/A		С	N	N/i
Children's faces/hands are clean B(1)	3	0		Proper diaper changing practices were observed F(1-16)			•
Medicine and harmful items labeled and stored properly D(2)		D		Proper handwashing practices were observed G(4)		· •	ৰে
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	0			No smoking/consumption of alcoholic beverage A(3)	0	0	Œ
Current Emergency Preparedness Plan H(3)			1	Emergency Medical Plan C(1)			6
PHYSICAL	1		-	Emergency medical fram o(1)		900	
BUILDING	C,	N	N/A	PLAYGROUND	C	N	N/
Ventilation and lighting & sufficient A(2)(a-d), (4)	15/	a	0	Playground equip. safe & firmly anchored B(7)		0	
	+	-	□				0
No strangulation/choking/suffocation hazards A(5)(g)			D/	Adequate cushioning material, at least 6ft fall zone B(9) Fencing/safety barriers 4ft. in height, in good repair B(4)	+		
Ceiling, floors, windows, doors free from hazards A(5)(d)	-				0	0	5
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	Tay.			Outdoor space free from hazards and litter B(2)		. D	+
Facility free from pest problems (Insects, rodents) A(8)(b-c)	0		4	RESTING (A)	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			- ₽				3
stored in locked area out of children's reach. Bio-contaminants are					4		
disposed of properly. A(5)(c) (e), A(8); E(1),(4)				Cribs most fodoral standards (reviewed sortificate) D(1)			G
Electrical outlets are securely covered A(11)(c)		0	-	Cribs meet federal standards (reviewed certificate) D(1)	+		16
Sink area has running water A(12)(d)	D	Q.	3/	Cots, mats, cribs labeled or charted for each child D(2)	0	Ü	+ -
Soap and disposable towels available at sink A(12)(i)	0		V	PROGRAM:114:506	С	N	N/
Furniture, toys & equipment are clean and in good repair C(1)				Written, planned, daily program of activities that is	0	ш	u
Furniture, toys & equipment meets the CPSC standards C(2)	ū			developmentally & age appropriate observed A(1-3)	ļ_		L
Healthy animals, not permitted if allergic E(4)			R.	Positive, non-abusive discipline practice B(1)			5
Other environmental allergies (Policy #120)			KZ/	7:2			0
MEAL REQ	-			08	<u> </u>		
	С	N	N/A	A HOLL AND SERVICE	С	N	N/
Meals & snacks in compliance with USDA A(1)(b)			100	Round, firm foods are not offered to children under 4 yrs. old,			G
Clean, wholesome, unspoiled, properly labeled food A(4)		0	[3	unless properly cut to prevent choking risk A(3)	0	Q	Ü
Food preparers have proper hair restraints B(5)			R.	Food stored & handled properly D(1)	G	D	8
Refrigerators have thermometers, temp under 45°F D(2-3)			18	All cleaning & poisonous items stored away from food D(8)	Ü	D	-
Prevention and response to food allergies A(9-10)							5
INFANT CARE 114-509				TRANSPORTATION 114-505 I			1 1
	С	N	N/A		С	N	N/
Infants are placed on their back to sleep A(5)(a)			9	Vehicle has proper safety restraints & in good repair I(1)			<u>e</u>
No bottles propped or given in cribs or on mats A(3)(c)			8	Checklist for loading/unloading children reviewed (2)(d)			_
Food for toddlers cut in pieces ½ inch or less A(3)(k)	- 0		e	Driver's (valid) driver's license reviewed (1)(f)			6
Food for infants cut in pieces ¼ inch or less A(3)(j)			€.				
Crock pots, bottle warmers, are inaccessible to children, No			av.	C-Compliant with Regulation			828
microwaving of beverages observed A(3)(d)	ļ		\ <u></u>	N-Noncompliant with Regulation		2.73	3
Cups and bottles labeled with child's name & used only by that child A(3)(a)	l g			Violations noted at the time of visit Yes □ No Any violations corrected onsite Yes □ No DSS Form 2910 r	needed	⊓ Yes	JN

Signature of Child Care Licensing Specialist:

Date: 611612025