South Carolina Department of Social Services Office of Child Care Licensing

Date of Inspection: 7/ INSPECTION VISIT FORM FOR LICENSED CENTERS Time of Inspection: 10 30mm

Type of Inspection: Annual Complaint

Follow Up (Original Inspection

Date:___/__)

Reason for Follow up: **Pending Deficiencies** Self-Reported Incident

Permit #: 25718 Address: 123 E College Street BISHOPVILLE: SC 29010

Facility Name: Family Learning Center

ABC Quality Yes

Any changes in contact info (Phone/Email/Fax)? U Yes (A) Telephone #. 803-484-4040 Center Director/Designee: Annette Addison Change in Ownership or Director?

Yes No If yes, Name:

Building 1: _ Maximum number of children: 22

Building 2 24 months 30 months 1-4 facility Maximum number of infants: 19 Items posted in public view. License D Menu Ratio Chart (All classrooms)

Head Start 13 Yes No Public Schools 13 Yes No

Building 3: Infants are in designated rooms? U Yes D No MIA Does facility transport children? Yes No WIA
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		and the same of th		SUPERVISION 114-504	No.		
	С	N	N/A		С	N	N/A
Staff files are in compliance H(1-7)	Ð	V	D.	Adequate supervision throughout facility A(1-2)	V	L	- 11
Training hours up-to-date K(5)(b-c)	V	0	D	Facility following tracking of children procedures A(3)		4	n
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)	V	Ü		Ratios adequate in all classrooms and on playground B, C	V	D	0
HEAL	TH, S	_		& SAFETY 114-505	41112		
MINE WINDS TO THE REAL WINES	C	N	N/A		C	N	N/A
Children's faces/hands are clean B(1)	4	D	0	Proper diaper changing practices were observed F(1-16)	0	n	6
Medicine and harmful items labeled and stored properly D(2)	0		50	Proper handwashing practices were observed G(4)	n	0	N.
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	U	
Current Emergency Preparedness Plan H(3)	4		0	Emergency Medical Plan C(1)	4	0	0
PHYSICAL	SITE	114-	507		status		
BUILDING	С	N	N/A	PLAYGROUND	C	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	w	П	U	Playground equip. safe & firmly anchored B(7)	w/	П	U
No strangulation/choking/suffocation hazards A(5)(g)	1		0	Adequate cushioning material, at least 6ft fall zone B(9)	1	0	(3
Ceiling, floors, windows, doors free from hazards A(5)(d)	V	ш	D	Fencing/safety barriers 4ft. in height, in good repair B(4)	4	, u	13
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	1	17	П	Outdoor space free from hazards and litter B(2)	0	n	В
Facility free from pest problems (Insects, rodents) A(8)(b-c)	1	0	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	-	0			1		
stored in locked area out of children's reach. Bio-contaminants are	V	U				0	O
disposed of properly. A(5)(c) (e), A(8); E(1),(4)				THE STATE OF THE S			-
Electrical outlets are securely covered A(11)(c)	V	U	U	Cribs meet federal standards (reviewed certificate) D(1)	V	D.	17
Sink area has running water A(12)(d)	/	U	D	Cots, mats, cribs labeled or charted for each child D(2)	1	U	Ę,
Soap and disposable towels available at sink A(12)(i)	1	U	U	PROGRAM 114-506	C	N	N/A
Furniture, toys & equipment are clean and in good repair C(1)	V	. 0		Written, planned, daily program of activities that is	/	20	1
Furniture, toys & equipment meets the CPSC standards C(2)	V	U	ti .	developmentally & age appropriate observed A(1-3)	-	D	13
Healthy animals, not permitted if allergic E(4)	0		V	Positive, non-abusive discipline practice B(1)	V	0	. 0
Other environmental allergies (Policy #120)	0	D	. 12			П	п
MEAL REQ	JIREN	MENT	S 114-5	08			
	C	N	N/A		C	N	N/A
Meals & snacks in compliance with USDA A(1)(b)	V	, U	CI CI	Round, firm foods are not offered to children under 4 yrs. old,	W	0	U
Clean, wholesome, unspoiled, properly labeled food A(4)	V	. 0	D	unless properly cut to prevent choking risk A(3)		U	(3
Food preparers have proper hair restraints B(5)	4	. 🗆	O	Food stored & handled properly D(1)	Y	10	(3
Refrigerators have thermometers, temp under 45°F D(2-3)	V	0	U	All cleaning & poisonous items stored away from food D(8)	V	U	EJ.
Prevention and response to food allergies A(9-10)	V	C) :			D	-	0
INFANT CARE 114-509	-	ET YES	- NA	TRANSPORTATION 114-505 I	-		
Infeate are placed on their beak to close A(S)(a)	C	N	N/A	Vahicle has proper anish restraints 9 in good repair ((4)	С	N	N/A
Infants are placed on their back to sleep A(5)(a)	-	-	-/	Vehicle has proper safety restraints & in good repair I(1)	11	-	-
No bottles propped or given in cribs or on mats A(3)(c)		0	50/	Checklist for loading/unloading children reviewed (2)(d)	-0	-	-
Food for toddlers cut in pieces ½ inch or less A(3)(k) Food for infants cut in pieces ½ inch or less A(3)(j)	0			Driver's (valid) driver's license reviewed (1)(f)		.0	- 14
Crock pots, bottle warmers, are inaccessible to children, No	V	D	.0	C-Compliant with Regulation		-	
microwaving of beverages observed A(3)(d)	V	0	U	N-Noncompliant with Regulation			
Cups and bottles labeled with child's name & used only by that child		-		Violations noted at the time of visits Yes □ No	MATERIAL PROPERTY.	Service)	202-233
	1.1	13.	n 9				/
A(3)(a)		1		Any violations corrected onsite Yes No DSS Form 2910 no	eded	O Yes	V No

Signature of Child Care Licensing Specialist:

Date 7/15/25