South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Date of Inspection: Time of Inspection:

Type of Inspection:

Annual Complaint

□ Follow Up (Original Inspection

Reason for Follow up: Pending Deficiencies

Self-Reported Incident

Facility Name: Thornwell Child Development Center

Permit #: 23194

Address: 102 MacDonald Drive CLINTON, SC 29325

Calcabaga # 964 029 2160	Any changes in contact into (Phone/Empil/Env)? = Voc	-/ NIA
Telephone #: 864-938-2160	Any changes in contact info (Phone/Email/Fax)? ☐ Yes	SO INO

Center Director/Designee Nicole Christina Maccalous

Change in Ownership or Director? The Yes of No If yes, Name:

Maximum number of children: 203 Building 1:

Building 2: Maximum number of infants: 99

Items posted in public view: ✓ License ✓ Menu ✓ Ratio Chart (All classrooms) Building 3:

Infants are in designated rooms? of Yes - No - N/A Does facility transport children? ☐ Yes ☑ No ☐ N/A

Overnight Care? - Yes -No

Public Schools - Yes & No Head Start

Yes □ No **ABC Quality** Yes Hours of Operation: M- 7:30AM- 5:30PM T- 7:30AM- 5:30PM W- 7:30AM- 5:30PM Th- 7:30AM- 5:30PM F- 7:30AM- 5:30PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503			25 (200)	SUPERVISION 114-504			
	C	N	N/A		С	N	N/A
Staff files are in compliance H(1-7)	1	0		Adequate supervision throughout facility A(1-2)	0	1	
Training hours up-to-date K(5)(b-c)	1	0		Facility following tracking of children procedures A(3)	<u> </u>		, 0
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)	Q.	O		Ratios adequate in all classrooms and on playground B, C	100	D/	
HEA	-		-	& SAFETY 114-505			
	C	N	N/A		С	N	N/A
Children's faces/hands are clean B(1)	M		0	Proper diaper changing practices were observed F(1-16)			d
Medicine and harmful items labeled and stored properly D(2)			8/	Proper handwashing practices were observed G(4)	-		M
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	8	0	0	No smoking/consumption of alcoholic beverage A(3)	M	0	
Current Emergency Preparedness Plan H(3)	8		D	Emergency Medical Plan C(1)	to/	0	0
PHYSICA	L SITE	-	507				-
BUILDING	C	N	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	8		0	Playground equip. safe & firmly anchored B(7)	0	0	M
No strangulation/choking/suffocation hazards A(5)(g)	0/		0	Adequate cushioning material; at least 6ft fall zone B(9)		п	de/
Ceiling, floors, windows, doors free from hazards A(5)(d)	of.	Ò	0	Fencing/safety barriers 4ft, in height, in good repair B(4)			N
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	d,	Ö	0	Outdoor space free from hazards and litter B(2)			D
Facility free from pest problems (Insects, rodents) A(8)(b-c)	1	0	0	RESTING AND ADDRESS OF THE PROPERTY OF THE PRO	C	N	N/A
All potentially harmful items including cleaning supplies, flammable products, poisonous, toxic, hazardous and materials are labeled and stored in locked area out of children's reach. Bio-contaminants are disposed of properly. A(5)(c) (e), A(8); E(1),(4)	s/	D	0	Play Pens observed C(4)	0	0	ď
Electrical outlets are securely covered A(11)(c)	1	D	0	Cribs meet federal standards (reviewed certificate) D(1)	0		
Sink area has running water A(12)(d)	rs/	0		Cots, mats, cribs labeled or charted for each child D(2)	0/		-
Soap and disposable towels available at sink A(12)(i)	10			PROGRAM 114-506	C	N	N/A
Furniture, toys & equipment are clean and in good repair C(1)	1	0		Written, planned, daily program of activities that is		,	1
Furniture, toys & equipment meets the CPSC standards C(2)	0	0	20	developmentally & age appropriate observed A(1-3)	3		
Healthy animals, not permitted if allergic E(4)		0	1	Positive, non-abusive discipline practice B(1)	4		
Other environmental allergies (Policy #120)	10/	0	0				10/
MEAL REQ				80			
	С	N	N/A		С	N	N/A
Meals & snacks in compliance with USDA A(1)(b)	00/	0	0	Round, firm foods are not offered to children under 4 yrs. old,	00/		
Clean, wholesome, unspoiled, properly labeled food A(4)	0	В		unless properly cut to prevent choking risk A(3)	8		
Food preparers have proper hair restraints B(5)	B			Food stored & handled properly D(1)	10	0	
Refrigerators have thermometers, temp under 45°F D(2-3)	18	0		All cleaning & poisonous items stored away from food D(8)	· ·		
Prevention and response to food allergies A(9-10)	52		.0	TRANSPORTATION (AA FOE I			10
INFANT CARE 114-509	C	A1	N/A	TRANSPORTATION 114-505	C	N	MIA
Infants are placed on their back to sleep A(5)(a)	8		IN/A	Vehicle has proper safety restraints & in good repair I(1)		IN .	INIT
	-						9
No bottles propped or given in cribs or on mats A(3)(c) Food for toddlers cut in pieces ½ inch or less A(3)(k)		0		Checklist for loading/unloading children reviewed (2)(d) Driver's (valid) driver's license reviewed (1)(f)	-		4
Food for infants cut in pieces 1/2 inch or less A(3)(i)	IN IN	0		Driver's (valid) driver's license reviewed (1)(1)			- 0
Crock pots, bottle warmers, are inaccessible to children, No	1			C-Compliant with Regulation		Section	
microwaving of beverages observed A(3)(d)		0		N-Noncompliant with Regulation	1		
Cups and bottles labeled with child's name & used only by that child A(3)(a)		0	0	Violations noted at the time of visit of Yes of No Any violations corrected onsite of Yes of No DSS Form 2910 no	eeded	o Yes	. se No

Signature of Child Care Licensing Specialist: _d

Date: 6 25 25