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

Facility Name: Kiddy Country Club

Permit #: 21536

ABC Quality No

Address: 4815 Edwards Road TAYLORS, SC 29687

Date of Inspection:	29-25
Time of Inspection: []	ISAM
Type of Inspection: 🗸 Annual 🛭 🗀 Co	mplaint
Follow Up (Original Inspection	
Date:/)	
Reason for Follow up:	
Pending Deficiencies	
Self-Reported Incident	

Telephone #: 864-244-3091 Center Director/Designee: Melanie Bake	Any changes in contact info (Phone/Email/Fax)? □ Yes অ√No e Baker Catoe.						
Change in Ownership or Director? Ye		Name:					
Maximum number of children: 40		Building 1:	Building 2:	E	Building 3:		

₪ 24 months = 30 months = 1-4 facility Maximum number of infants: 3 Items posted in public view: License Menu Ratio Chart (All classrooms)

Infants are in designated rooms? \(\frac{1}{2} \text{Yes} \quad \text{No} \quad \text{N/A} \)

Does facility transport children? \(\frac{1}{2} \text{Yes} \quad \text{No} \quad \text{N/A} \)

Overnight Care? \(\text{Yes} \quad \text{No} \) Head Start - Yes No Public Schools - Yes No

Hours of Operation: M- 6:30AM- 6:00PM T- 6:30AM- 6:00PM W- 6:30AM- 6:00PM Th- 6:30AM- 6:00PM F- 6:30AM- 6:00PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503				SUPERVISION 114-504			
	С	, N	N/A		C,	N	N/
Staff files are in compliance H(1-7)	0/		0	Adequate supervision throughout facility A(1-2)	Y		Ī
Training hours up-to-date K(5)(b-c)	₽/			Facility following tracking of children procedures A(3)	₩/		-
At least 1 person with CPR & 1 st Aid on the premises K(5)(h)	₽ TU C		ATION	Ratios adequate in all classrooms and on playground B, C	ď₽		
neai	C	N	N/A	& SAFETY 114-505	С	N	N/
Children's faces/hands are clean B(1)	6/	0		Proper diaper changing practices were observed F(1-16)			1/2
Medicine and harmful items labeled and stored properly D(2)	0	0	0	Proper handwashing practices were observed F(1-16)		0	8
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	-Z	70	0		d	0	
	0/			No smoking/consumption of alcoholic beverage A(3)	d		
Current Emergency Preparedness Plan H(3) PHYSICA	SITE			Emergency Medical Plan C(1)	V		-
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/
Ventilation and lighting & sufficient A(2)(a-d), (4)	5		0	Playground equip. safe & firmly anchored B(7)	5/		LNE
	02/				Φ ^Λ		+
No strangulation/choking/suffocation hazards A(5)(g) Ceiling, floors, windows, doors free from hazards A(5)(d)	9			Adequate cushioning material, at least 6ft fall zone B(9) Fencing/safety barriers 4ft, in height, in good repair B(4)	1		
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	10/			Outdoor space free from hazards and litter B(2)	0/		
Facility free from pest problems (Insects, rodents) A(8)(b-c)				RESTING	C	N	N/
All potentially harmful items including cleaning supplies, flammable	1	-		Play Pens observed C(4)	<u> </u>	- 19	140
products, poisonous, toxic, hazardous and materials are labeled and	1		223	(4)			
stored in locked area out of children's reach. Bio-contaminants are	更	O	0				0
lisposed of properly. A(5)(c) (e), A(8); E(1),(4)							
Electrical outlets are securely covered A(11)(c)	0/	0		Cribs meet federal standards (reviewed certificate) D(1)	10/1		
Sink area has running water A(12)(d)	9 /			Cots, mats, cribs labeled or charted for each child D(2)	5/		
Soap and disposable towels available at sink A(12)(i)	9/		0	PROGRAM 114-506	С	N	N/
Furniture, toys & equipment are clean and in good repair C(1)	Q/	0		Written, planned, daily program of activities that is			
Furniture, toys & equipment meets the CPSC standards C(2)	□ √			developmentally & age appropriate observed A(1-3)	(42		_
Healthy animals, not permitted if allergic E(4)	ts/	Q.	\$/	Positive, non-abusive discipline practice B(1)	ďν		
Other environmental allergies (Policy #120)	5]/		0				ů,
MEAL REQU	$\overline{}$			08			
Meals & snacks in compliance with USDA A(1)(b)	C D	N	N/A	Round, firm foods are not offered to children under 4 yrs. old.	C	<u>N</u>	N/
Clean, wholesome, unspoiled, properly labeled food A(4)	0			unless properly cut to prevent choking risk A(3)	±/		
ood preparers have proper hair restraints B(5)			no/	Food stored & handled properly D(1)	25		
Refrigerators have thermometers, temp under 45°F D(2-3)	10/	, 0	G1 ~	All cleaning & poisonous items stored away from food D(8)	b		
Prevention and response to food allergies A(9-10)	0				0		q
INFANT CARE 114-509				TRANSPORTATION 114-505 I			
<u>. </u>	С	N	N/A		C,	N	N/
nfants are placed on their back to sleep A(5)(a)			0	Vehicle has proper safety restraints & in good repair I(1)	V.		
lo bottles propped or given in cribs or on mats A(3)(c)	₩	0		Checklist for loading/unloading children reviewed (2)(d)	R		
ood for toddlers cut in pieces ½ inch or less A(3)(k)	ū			Driver's (valid) driver's license reviewed (1)(f)	W		
ood for infants cut in pieces 1/4 inch or less A(3)(j)			10/				
Crock pots, bottle warmers, are inaccessible to children, No	2		0	C-Compliant with Regulation			
nicrowaving of beverages observed A(3)(d) Cups and bottles labeled with child's name & used only by that child	H			N-Noncompliant with Regulation	C 140		REPR
(3)(a)	4			Violations noted at the time of visit □ Yes □ No Any violations corrected onsite □ Yes □ No DSS Form 2910 ne	haha	⊓ Vac	-Ai
Signature of Director/Operator/Designee:	e			Date: 7-29-16 Refused to sign		- 153	5e 11
The state of the s	~						
ignature of Child Care Licensing Specialist:	1 Y	10		Date: 7/29/2025			