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

Facility Name: Kiddie Academy of Five Forks

Permit #: 25258

Address: 321 Scuffletown Rd. SIMPSONVILLE, SC 29681

Date of Inspection: 8/40/4
Time of Inspection: 10.15 an
Type of Inspection: Annual Complaint
□ Follow Up (Original Inspection
Date://)
Reason for Follow up:
□ Pending Deficiencies
□ Self-Reported Incident

Telephone #: 864-627-1985 Any changes in contact info (Phone/Email/Fax)? Tes grivo

Center Director/Designee: Erin Brazell Wackerhagen

Change in Ownership or Director?

Yes No If yes, Name:

Maximum number of children: 239

Building 1:

Building 2:

Building 3:

Maximum number of infants: 106

□ 24 months ■ 30 months □ I-4 facility

Infants are in designated rooms? Yes No NA Does facility transport children? Yes No NA

Items posted in public view: St. License Menu & Ratio Chart (All classrooms) **ABC Quality** Yes

Head Start □ Yes No

Public Schools - Yes No

Overnight Care? - Yes No

Hours of Operation: M- 7:00AM- 6:00PM T- 7:00AM- 6:00PM W- 7:00AM- 6:00PM Th- 7:00AM- 6:00PM F- 7:00AM- 6:00PM

MANACEMENT ADMINISTRATION & STATEING 444 FOR		0	-	SUPERVISION 114-504	Weburg.		-	
MANAGEMENT, ADMINISTRATION & STAFFING 114-503	С	N	N/A	30FER (1310H 114-304	C	N	N/A	
Staff files are in compliance H(1-7)	5	0		Adequate supervision throughout facility A(1-2)	4			
Training hours up-to-date K(5)(b-c)	8			Facility following tracking of children procedures A(3)	8	0		
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)	1		0	Ratios adequate in all classrooms and on playground B, C	1		а	
HEALTH, SANITATION & SAFETY 114-505								
	С	N	N/A	THE RESERVE THE PROPERTY OF TH	С	N	N/A	
Children's faces/hands are clean B(1)	* (1)			Proper diaper changing practices were observed F(1-16)				
Medicine and harmful items labeled and stored properly D(2)	4	Ò	0	Proper handwashing practices were observed G(4)	6			
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	4 6	0		No smoking/consumption of alcoholic beverage A(3)	*	0		
Current Emergency Preparedness Plan H(3)	1	0		Emergency Medical Plan C(1)	8-	0		
PHYSICAL SITE 114-507								
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)	B			
No strangulation/choking/suffocation hazards A(5)(g)	à			Adequate cushioning material; at least 6ft fall zone B(9)	450			
Ceiling, floors, windows, doors free from hazards A(5)(d)	2			Fencing/safety barriers 4ft. in height, in good repair B(4)	4	0		
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	2		0	Outdoor space free from hazards and litter B(2)	8	0		
Facility free from pest problems (Insects, rodents) A(8)(b-c)	6			RESTING RESTING	С	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)	80			Play Pens observed C(4)	0	□	4	
Electrical outlets are securely covered A(11)(c)	80			Cribs meet federal standards (reviewed certificate) D(1)	4	0		
Sink area has running water A(12)(d)	15		0	Cots, mats, cribs labeled or charted for each child D(2)	×			
Soap and disposable towels available at sink A(12)(i)	9		0	PROGRAM 114-506	С	N	N/A	
Furniture, toys & equipment are clean and in good repair C(1)	5	0		Written, planned, daily program of activities that is	_			
Furniture, toys & equipment meets the CPSC standards C(2)	6		Ė	developmentally & age appropriate observed A(1-3)	B	0		
Healthy animals, not permitted if allergic E(4)	Ď	Ď	26	Positive, non-abusive discipline practice B(1)	0			
Other environmental allergies (Policy #120)	5/				0	0	200	
MEAL REQUIREMENTS 114-508								
	С	N	N/A	The season of th	С	N	N/A	
Meals & snacks in compliance with USDA A(1)(b)	Q	0		Round, firm foods are not offered to children under 4 yrs. old,	2	0		
Clean, wholesome, unspoiled, properly labeled food A(4)	125			unless properly cut to prevent choking risk A(3)	42		0	
Food preparers have proper hair restraints B(5) Refrigerators have thermometers, temp under 45°F D(2-3)	\$			Food stored & handled properly D(1) All cleaning & poisonous items stored away from food D(8)	4	0	0	
Prevention and response to food allergies A(9-10)	B 24			All cleaning & poisonous items stored away from lood b(o)	a -	0	<u> </u>	
INFANT CARE 114-509			THE T	TRANSPORTATION 114-505 I				
	C	N	N/A		С	N	N/A	
Infants are placed on their back to sleep A(5)(a)	25	-		Vehicle has proper safety restraints & in good repair I(1)	Ø	Ð		
No bottles propped or given in cribs or on mats A(3)(c)	28	0		Checklist for loading/unloading children reviewed (2)(d)	8	0		
Food for toddlers cut in pieces ½ inch or less A(3)(k)	ජ			Driver's (valid) driver's license reviewed (1)(f)	9	0		
Food for infants cut in pieces 1/4 inch or less A(3)(j)	8							
Crock pots, bottle warmers, are inaccessible to children, No	6	0		C-Compliant with Regulation				
microwaving of beverages observed A(3)(d) Cups and bottles labeled with child's name & used only by that child A(3)(a)	8	0	/ D	N-Noncompliant with Regulation Violations noted at the time of visit - Yes No Any violations corrected onsite - Yes No DSS Form 2910 ne	eded	□ Yes	No	

Signature of Director/Operator/Designee:

☐ Refused to sign.

Signature of Child Care Licensing Specialist: