## South Carolina Department of Social Services Office of Child Care Licensing

## **INSPECTION VISIT FORM FOR LICENSED CENTERS**

Facility Name: JC Copeland Child Care Center

Permit #: 22673

Address: 442 Duncan Street SPARTANBURG, SC 29303

Date of Inspection: 8-19-Time of Inspection: 11:20

Type of Inspection: ★Annual □ Complaint

paFollow Up (Original Inspection Date: 7110125)

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

Telephone #: 864-585-7746 A	ny changes in contact into (Phone/Email/Fax)? 🗆 Yes 🗀	<b>24.</b> No
Center Director/Designee: Eleanor Copela	nd	•
Change in Ownership or Director? □ Yes	No If yes, Name:	
Maximum number of children: 24	Building 1: 24/24 Building 2:	

Building 3:

Maximum number of infants: 24

\$024 months = 30 months = I-4 facility

Infants are in designated rooms? > Yes - No - N/A

Does facility transport children? 

Yes 

No N/A

Public Schools - Yes Mo **ABC Quality** Yes Head Start □ Yes SoNo

Overnight Care? - Yes No

Hours of Operation: M- 7:30AM- 5:00PM T- 7:30AM- 5:00PM W- 7:30AM- 5:00PM Th- 7:30AM- 5:00PM F- 7:30AM- 5:00PM

ANAGEMENT, ADMINISTRATION & STAFFING 114-503				SUPERVISION 114-504			
	C	N	N/A		C	N	N/
taff files are in compliance H(1-7)	<u>-</u>	M.	0	Adequate supervision throughout facility A(1-2)		×	-
raining hours up-to-date K(5)(b-c)	70		0	Facility following tracking of children procedures A(3)			
t least 1 person with CPR & 1 <sup>St</sup> Aid on the premises K(5)(h)	PA		0	Ratios adequate in all classrooms and on playground B, C	0	)34	1
				& SAFETY 114-505		N.	L
	С	N	N/A		С	N	N
hildren's faces/hands are clean B(1)	70	0		Proper diaper changing practices were observed F(1-16)	×		_
edicine and harmful items labeled and stored properly D(2)	12			Proper handwashing practices were observed G(4)	720		╙
rst Aid kit in facility and in vehicle if transport E(1), I(1)(g)	1/0	0		No smoking/consumption of alcoholic beverage A(3)		0	<u> </u>
urrent Emergency Preparedness Plan H(3)	<b>)</b> Q	Ċ		Emergency Medical Plan C(1)	<b>\$</b> ×1		
PHYSICAL							
BUILDING	C	N	N/A	PLAYGROUND	С	N	N
entilation and lighting & sufficient A(2)(a-d), (4)	"DA		0	Playground equip. safe & firmly anchored B(7)	<b>X</b> 0		l
o strangulation/choking/suffocation hazards A(5)(g)	PG.	0	0	Adequate cushioning material; at least 6ft fall zone B(9)	<b>≱</b> 4		
eiling, floors, windows, doors free from hazards A(5)(d)	×	0		Fencing/safety barriers 4ft. in height, in good repair B(4)	<b>79</b>		
uilding(s) temp between 68-80°F A(7) If no, close in 4 hrs.	×		0	Outdoor space free from hazards and litter B(2)	. 0	<b>)%</b>	
acility free from pest problems (Insects, rodents) A(8)(b-c)	<b>X</b>		0	RESTING	C	N	N
I potentially harmful items including cleaning supplies, flammable				Play Pens observed C(4)			
oducts, poisonous, toxic, hazardous and materials are labeled and ored in locked area out of children's reach. Bio-contaminants are	X		0		0		ر
sposed of properly. A(5)( c) ( e), A(8); E(1),(4)	ľ						-
ectrical outlets are securely covered A(11)(c)	)Al	ò	0	Cribs meet federal standards (reviewed certificate) D(1)	Ø	0	H
nk area has running water A(12)(d)	YO .			Cots, mats, cribs labeled or charted for each child <b>D(2)</b>	) )	0	-
	<del> </del>				C	N	N
pap and disposable towels available at sink A(12)(i) parniture, toys & equipment are clean and in good repair C(1)	郊	_		PROGRAM 114-506 Written, planned, daily program of activities that is	-	IN	l IN
urniture, toys & equipment are clean and in good repair C(1) urniture, toys & equipment meets the CPSC standards C(2)	_			developmentally & age appropriate observed A(1-3)	X0		ı
ealthy animals, not permitted if allergic E(4)	Ø			Positive, non-abusive discipline practice B(1)	28		H
ther environmental allergies (Policy #120)	₩ <u></u>			Positive, noti-abusive discipline practice b(1)	_		H
MEAL REQL		D D	11 C 11 A 5	ΛΩ ΛΩ			
WEAL REQU	C	N	N/A	מט ז	С	N	N
eals & snacks in compliance with USDA A(1)(b)	)A		0	Round, firm foods are not offered to children under 4 yrs. old,	X		
ean, wholesome, unspoiled, properly labeled food A(4)	ő	X		unless properly cut to prevent choking risk A(3)	42)		
ood preparers have proper hair restraints B(5)	Ø.			Food stored & handled properly D(1)	[EQ]		П
efrigerators have thermometers, temp under 45°F D(2-3)	180	П	ū	All cleaning & poisonous items stored away from food D(8)	<b>X</b> 0		
revention and response to food allergies A(9-10)	)30	□	0				
INFANT CARE 114-509				TRANSPORTATION 114-505 I			
	C	N	N/A		С	N	N
fants are placed on their back to sleep A(5)(a)	风			Vehicle has proper safety restraints & in good repair I(1)			L
bottles propped or given in cribs or on mats A(3)(c)	M	0	Ď	Checklist for loading/unloading children reviewed (2)(d)			4
ood for toddlers cut in pieces 1/2 inch or less A(3)(k)	<b>X</b>		Ö	Driver's (valid) driver's license reviewed (1)(f)			ĹŽ
ood for infants cut in pieces 1/4 inch or less A(3)(j)	10	В					_
rock pots, bottle warmers, are inaccessible to children, No icrowaving of beverages observed A(3)(d)	)AL	0	0	C-Compliant with Regulation N-Noncompliant with Regulation			
ups and bottles labeled with child's name & used only by that child		$\vdash$		Violations noted at the time of visit offes of No			
(3)(a)	174	P	, 0	Any violations corrected onsite of visit of es a No DSS Form 2910 r	needed'	e Yes	pl
Signature of Director/Operator/Designee:	7-/		11/4		$\overline{}$	-	
pionatilie di Direcipi/Operator/Designee. 2/3/1/2/1/2/2/2/		11	V ( 0	Date: \$119125	าก		

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## <u>Division of Early Care and Education</u> <u>Deficiency Correction</u>

## NAME OF PROVIDER/OPERATOR JC Copeland ChildCare

**PERMIT** # 22673

Corrective Action Needed	Expected Date of Correction		
director will make sure they stay within staff/child ratio	8/19/2025		
director will make sure the correct supervision is taking place with qualified staff	8/19/2025		
Director will update menus to show what is being served and will post it	8/19/2025		
director will make sure all required background checks are completed	8/19/2025		
	director will make sure they stay within staff/child ratio  director will make sure the correct supervision is taking place with qualified staff  Director will update menus to show what is being served and will post it  director will make sure all required background		

Providers/Operators are required by regulations and statutes to be in compliance at all time.

Licensing Specialist

Date