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

Facility Name: Unique Kids

Permit #: 21639

Address: 956 Gap Creek Rd. GREER, SC 29651

Signature of Child Care Licensing Specialist:

Date of Inspection: 919 25
Time of Inspection: 1:25
Type of Inspection: □ Annual □ Complaint
□ Follow Up (Original Inspection
Date: ______)
Reason for Follow up:
□ Pending Deficiencies
□ Self-Reported Incident

9/19/25

Telephone #: 864-877-0080 Center Director/Designee; Betty Williams	□ Pending Deficiencies □ Self-Reported Incident							
Change in Ownership or Director? Ye	s 🗷 No If yes, Name:							
Maximum number of children: 106	Building 1:	Building 2;	Building 3: _					
Maximum number of infants: 23	24 months = 30 r	months 🗆 I-4 facility	Infants are is	Infants are in designated rooms? Tyes Infants are in designated rooms?				
Items posted in public view: J. Licens	e 🗷 Menu 🕍 Ratio Chart (All clas	Does facility	transport children? Yes a No N/A					
Items posted in public view. A Licens ABC Quality Yes	Head Start - Yes No Public	c Schools Yes No		nt 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- 6:00PI	M				

MANAGEMENT, ADMINISTRATION & STAFFING 114-503				SUPERVISION 114-504			
	C,	N	N/A		С	N	N/A
Staff files are in compliance H(1-7)		₽		Adequate supervision throughout facility A(1-2)	W		
Training hours up-to-date K(5)(b-c)		D	Ø	Facility following tracking of children procedures A(3)	W.	0	
At least 1 person with CPR & 1 st Aid on the premises K(5)(h)	4		Q.	Ratios adequate in all classrooms and on playground B, C	V		
HEAL				& SAFETY 114-505			
	C	N	N/A		C	N	N//
Children's faces/hands are clean B(1)	1			Proper diaper changing practices were observed F(1-16)			প
Medicine and harmful items labeled and stored properly D(2)		D	Ø	Proper handwashing practices were observed G(4)			V
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)				No smoking/consumption of alcoholic beverage A(3)	Ö		V
Current Emergency Preparedness Plan H(3)	0	Ö		Emergency Medical Plan C(1)	V		
PHYSICAL	LSITE	114-	507				
BUILDING	C	N	N/A	PLAYGROUND	C	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	4		Q	Playground equip. safe & firmly anchored B(7)	0	0	V
No strangulation/choking/suffocation hazards A(5)(g)		0	-	Adequate cushioning material; at least 6ft fall zone B(9)			0
Ceiling, floors, windows, doors free from hazards A(5)(d)				Fencing/safety barriers 4ft. in height, in good repair B(4)	₽		Ø
Building(s) temp between 68-80°F A(7) if no, close in 4 hrs.	w/	0		Outdoor space free from hazards and litter B(2)			4
Facility free from pest problems (Insects, rodents) A(8)(b-c)	\$	0	0	RESTING	C	N	N//
All potentially harmful items including cleaning supplies, flammable products, poisonous, toxic, hazardous and materials are labeled and	4			Play Pens observed C(4)			1/2
stored in locked area out of children's reach. Bio-contaminants are disposed of properly. A(5)(c) (e), A(8); E(1),(4)							
Electrical outlets are securely covered A(11)(c)	1		ū	Cribs meet federal standards (reviewed certificate) D(1)	V	0	
Sink area has running water A(12)(d)	1		0	Cots, mats, cribs labeled or charted for each child D(2)		0	12
Soap and disposable towels available at sink A(12)(i)			o	PROGRAM 114-506	C	N	N//
Furniture, toys & equipment are clean and in good repair C(1)			0	Written, planned, daily program of activities that is	10/	0	
Furniture, toys & equipment meets the CPSC standards C(2)		ū	ū	developmentally & age appropriate observed A(1-3)	(A)		
Healthy animals, not permitted if allergic E(4)		a	<u> </u>	Positive, non-abusive discipline practice B(1)	A	O	ū
Other environmental allergies (Policy #120)	0	D			8	0	-0
MEAL REQ	UIREN	MENT	S 114-5	08			
	C	N	N/A		C	N	N/,
Meals & snacks in compliance with USDA A(1)(b)	V.	0		Round, firm foods are not offered to children under 4 yrs. old,	100		
Clean, wholesome, unspoiled, properly labeled food A(4)		D	0	unless properly cut to prevent choking risk A(3)	W.	O	
Food preparers have proper hair restraints B(5)	U	o o		Food stored & handled properly D(1)	1	□	<u> </u>
Refrigerators have thermometers, temp under 45°F D(2-3)	12/			All cleaning & poisonous items stored away from food D(8)	12	0	<u> </u>
Prevention and response to food allergies A(9-10)	1.7		D	YDANOBODTATION (44 505)	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\		
INFANT CARE 114-509	С	N	N/A	TRANSPORTATION 114-505 I	С	N	N/.
Infants are placed on their back to sleep A(5)(a)			NIA	Vehicle has proper safety restraints & in good repair I(1)			IV.
	0	_	-		_		1
No bottles propped or given in cribs or on mats A(3)(c)			100	Checklist for loading/unloading children reviewed (2)(d)			<u> </u>
Food for toddlers cut in pieces ½ inch or less A(3)(k)			V	Driver's (valid) driver's license reviewed (1)(f)			V
Food for infants cut in pieces ¼ inch or less A(3)(j)	0	0	4	C Compliant with Pagulatian		1	11
Crock pots, bottle warmers, are inaccessible to children, No	0	0		C-Compliant with Regulation N-Noncompliant with Regulation			
microwaving of beverages observed A(3)(d) Cups and bottles labeled with child's name & used only by that child	+	-	+	Violations noted at the time of visit □ Yes ₩ No	10	414	
A(3)(a)			5	Any violations corrected onsite of Yes w No DSS Form 2910 is	peded	n Ves	
COMPANY.	1 -	1	. ~	THE REPORT OF THE PROPERTY OF	recutl	- I C 2	o o√ 15