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

Facility Name: Little Angels Child Development Center

Permit #: 24457

Address: 67 Rocky One Road WINNSBORO, SC 29180

Date of Inspection:

Time of Inspection:

3:00 - 3:57

Type of Inspection:

Annual Complaint PM

Follow Up (Original Inspection

Date:

Peason for Follow up:

Pending Deficiencies

Self-Reported Incident

Telephone #: 803-815-4150 Center Director/Designee: Laleisha V C Change in Ownership or Director? □ Y	?□Yes ✔No			
Maximum number of children: 33	Building 1:	✓ Build	ing 2: Bu	ilding 3:

Maximum number of infants: 14 □ 24 months ₹ 30 months □ I-4 facility Items posted in public view: ★ License ★ Menu ★ Ratio Chart (All classrooms)

Infants are in designated rooms? a Yes \( \text{No} \( \text{No} \) N/A

Does facility transport children? \( \text{Yes} \) Yes \( \text{X} \) No \( \text{No} \) N/A

ABC Quality Yes Head Start 🗆 Yes 🗷 No Public Schools 🗆 Yes 🗖 No Overnight Care? 🗆 Yes 👊 No

Hours of Operation: M- 6:30AM- 5:30PM T- 6:30AM- 5:30PM W- 6:30AM- 5:30PM Th- 6:30AM- 5:30PM F- 6:30AM- 5:30PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503		MIL		SUPERVISION 114-504		1000	
	С	N	N/A		С	N	N/
staff files are in compliance H(1-7)	12		0	Adequate supervision throughout facility A(1-2)			1
raining hours up-to-date K(5)(b-c)	12			Facility following tracking of children procedures A(3)		12	1
t least 1 person with CPR & 1 <sup>st</sup> Aid on the premises <b>K(5)(h)</b>				Ratios adequate in all classrooms and on playground B, C		Ø	(
HEAL		_	1	& SAFETY 114-505		MAN AND AND AND AND AND AND AND AND AND A	
	C	N	N/A		С	N	N.
Children's faces/hands are clean B(1)	Ø			Proper diaper changing practices were observed F(1-16)			٦
Medicine and harmful items labeled and stored properly D(2)				Proper handwashing practices were observed G(4)			_5
irst Aid kit in facility and in vehicle if transport E(1), I(1)(g)	0	0	1	No smoking/consumption of alcoholic beverage A(3)			1
Current Emergency Preparedness Plan H(3)	P			Emergency Medical Plan C(1)	Z		ı
PHYSICAL			1				
BUILDING	C	N	N/A	PLAYGROUND	С	N	N
entilation and lighting & sufficient A(2)(a-d), (4)				Playground equip. safe & firmly anchored B(7)	ď		E
lo strangulation/choking/suffocation hazards A(5)(g)				Adequate cushioning material; at least 6ft fall zone B(9)	10		
ceiling, floors, windows, doors free from hazards A(5)(d)				Fencing/safety barriers 4ft. in height, in good repair B(4)	ø	(0	1
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.				Outdoor space free from hazards and litter B(2)	1	0	
acility free from pest problems (Insects, rodents) A(8)(b-c)		No.		RESTING	C	N	N
Il potentially harmful items including cleaning supplies, flammable				Play Pens observed C(4)			
roducts, poisonous, toxic, hazardous and materials are labeled and tored in locked area out of children's reach. Bio-contaminants are	1	0					ا ا
isposed of properly. A(5)( c) ( e), A(8); E(1),(4)							
	1			Cribs most foderal standards (reviewed sortificate) D(4)	6		<u> </u>
electrical outlets are securely covered A(11)(c)	<i>A</i>	-		Cribs meet federal standards (reviewed certificate) D(1)			
ink area has running water A(12)(d)	7			Cots, mats, cribs labeled or charted for each child <b>D(2)</b>	<b>Z</b>		3
oap and disposable towels available at sink A(12)(i)	Ø			PROGRAM 114-506	C.	N	N.
urniture, toys & equipment are clean and in good repair C(1)	Ø			Written, planned, daily program of activities that is developmentally & age appropriate observed A(1-3)	<b>2</b>		E
Furniture, toys & equipment meets the CPSC standards C(2)	Ø						
fealthy animals, not permitted if allergic E(4)			Ø	Positive, non-abusive discipline practice B(1)	Ø		
Other environmental allergies (Policy #120)	Ø						[
MEAL REQU		_		08	0		
Apple 2 angels in compliance with LICDA A/AVIA	C_	N	N/A	Dound firm foods are not offered to children under A use old	С	N.	N,
Meals & snacks in compliance with USDA A(1)(b)			Z Z	Round, firm foods are not offered to children under 4 yrs. old, unless properly cut to prevent choking risk <b>A(3)</b>		0	1
Clean, wholesome, unspoiled, properly labeled food A(4)  Tood preparers have proper hair restraints B(5)			<u> </u>	Food stored & handled properly <b>D(1)</b>			1 2
Refrigerators have thermometers, temp under 45°F <b>D(2-3)</b>	2	0		All cleaning & poisonous items stored away from food <b>D(8)</b>		Bo	-
revention and response to food allergies A(9-10)		0		7 iii disaliinig a poloorioas nome storea away nom losa stor		0	
INFANT CARE 114-509			M JOSE	TRANSPORTATION 114-505 I	Shirt.		
	С	N	N/A		С	N	N
nfants are placed on their back to sleep A(5)(a)	Z	0	0	Vehicle has proper safety restraints & in good repair I(1)	0	Ò	
lo bottles propped or given in cribs or on mats A(3)(c)	1	, a	0	Checklist for loading/unloading children reviewed (2)(d)	0	0	2
ood for toddlers cut in pieces ½ inch or less A(3)(k)	B.			Driver's (valid) driver's license reviewed (1)(f)		-	2
ood for infants cut in pieces 1/4 inch or less A(3)(j)	Ø	0			Lister.	113	
rock pots, bottle warmers, are inaccessible to children, No nicrowaving of beverages observed A(3)(d)	Ø	а	0	C-Compliant with Regulation N-Noncompliant with Regulation			
Cups and bottles labeled with child's name & used only by that child	Ø	0	0	Violations noted at the time of visit ✓ Yes □ No Any violations corrected onsite Yes □ No DSS Form 2910 ne	eded	o Ye	S (1)
Signature of Director/Operator/Designee: Down	ne			Date: 10/1/45 🗆 Refused to sign.		-	
Signature of Director/Operator/Designee: Down Cell Signature of Child Care Licensing Specialist:	f			Date:			

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

NAME OF PROVIDER/OPERATOR	RIGHT CHOICE CDC
FACILITY ADDRESS 107 DOTSON	STREET, ROCK HILL, SC 29732
PERMIT # 24922	

Deficiency Cited	Corrective Action Needed	Expected Date of Correction		
114-504 A(1-2) Adequate supervision throughout facility	Adequate supervision and staff are in each classroom	10/2/25		
114-504 B,C Ratios adequate in all classrooms and on playground	Correct ratios are in each classroom	10/2/25		
114-504 A(3) Facility following tracking of children procedures	Teachers need to properly track the students entering and exiting the classroom	10/2/2025		
114-507 A(80 (b-c)Facility free from pest problems (insects, rodents)	Piles of trash needed to be removed from behind kitchen door and pest control for the spiders	10/27/2025		
114-508 D(8) All cleaning & poisonous items stored away from food	Store paint and potting mix outside of an open area in the kitchen	10/2/2025		
114-508 D(1) Food stored & handled properly	Cooked food needs to be properly stored before consumption	10/2/2025		

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

Licensing Specialist_	Shanae White	Date_10	3	25	
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