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

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Charleston Progressive Elementary Kaleidoscope Afterschool ogram

Permit #: 25599

Address: 382 Meeting Street CHARLESTON, SC 29403

Signature of Child Care Licensing Specialist:

Date of Inspection: 9/15/25
Time of Ipepection: 3:30
Type of Inspection: 🗸 Annual 🛮 Complaint
□ Follow Up (Original Inspection
Date:/)
Reason for Follow up:
□ Pending Deficiencies
Self-Reported Incident

Telephone #: 843-709-3233	Any changes in contact info (Phone/Email/Fax)?   Yes	□ Self-Reported Incident
Center Director/Designee: Deborah Ar		
Change in Ownership or Director?	Yes No If yes, Name:	_
Vaximum number of children: 180	Building 1: Building 2:	Building 3:
Vaximum number of infants: 0	□ 24 months □ 30 months ७ 14 facility	Infants are in designated rooms?   Yes   No   No
Items posted in public view: Licer	nse Menu Ratio Chart (All classrooms)	Does facility transport children?   Yes   No PHA
ABC Quality Yes	Head Start of Ves of No. Public Schools of Ves of No.	

lours of Operation: M- 3:00PM- 6:00PM T- 3:00PM- 6:00PM W- 3:00PM- 6:00PM Th- 3:00PM- 6:00PM F- 3:00PM- 6:00PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503	H			SUPERVISION 114-504	II, X		
0.46	C	N	N/A		C	N	N//
Staff files are in compliance H(1-7)	12	<u> </u>		Adequate supervision throughout facility A(1-2)	0		
Training hours up-to-date K(5)(b-c)	2			Facility following tracking of children procedures A(3)	10/	-	
At least 1 person with CPR & 1 <sup>SI</sup> Aid on the premises K(5)(h)	V			Ratios adequate in all classrooms and on playground B, C	B	0	
HEAI	C	N	ATION N/A	& SAFETY 114-505	С	N	N/
01:11 1.5 // 1.5 // 1.5							+
Children's faces/hands are clean B(1)	2			Proper diaper changing practices were observed F(1-16)	10	P	M
Medicine and harmful items labeled and stored properly D(2)	0			Proper handwashing practices were observed G(4)	100		-
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)		2		No smoking/consumption of alcoholic beverage A(3)	16	_	
Current Emergency Preparedness Plan H(3)	4			Emergency Medical Plan C(1)	6		C
PHYSICA				and the little control of the state of the s			
BUILDING	C	N	N/A	PLAYGROUND	C	N.	N/
Ventilation and lighting & sufficient A(2)(a-d), (4)	126	0		Playground equip. safe & firmly anchored B(7)	ď	0	
No strangulation/choking/suffocation hazards A(5)(g)	0/			Adequate cushioning material; at least 6ft fall zone B(9)	8		
Ceiling, floors, windows, doors free from hazards A(5)(d)	4			Fencing/safety barriers 4ft. in height, in good repair <b>B(4)</b>	<u> </u>	<u> </u>	0
Building(s) temp between 68-80°F A(7) if no, close in 4 hrs.				Outdoor space free from hazards and litter B(2)			0
Facility free from pest problems (Insects, rodents) A(8)(b-c)	<b>o</b>		0	RESTING	С	N	N/
All potentially harmful items including cleaning supplies, flammable	1.		-	Play Pens observed C(4)		_	5 -555
products, poisonous, toxic, hazardous and materials are labeled and	18	0			10/	<sub>□</sub>	-
stored in locked area out of children's reach. Bio-contaminants are	l						1
disposed of properly. A(5)( c) ( e), A(8); E(1),(4)	10			0.15	+-	_	
Electrical outlets are securely covered A(11)(c)				Cribs meet federal standards (reviewed certificate) D(1)			-
Sink area has running water A(12)(d)				Cots, mats, cribs labeled or charted for each child D(2)			0
Soap and disposable towels available at sink A(12)(i)	100/			PROGRAM (114-506	C	N	N/
Furniture, toys & equipment are clean and in good repair C(1)	18		Ö	Written, planned, daily program of activities that is	1	-	0
Furniture, toys & equipment meets the CPSC standards C(2)		, 🗅	□	developmentally & age appropriate observed A(1-3)			
Healthy animals, not permitted if allergic E(4)		0		Positive, non-abusive discipline practice B(1)	R	0	D
Other environmental allergies (Policy #120)	<b>a</b>						0
MEAL REQU	UIREN		S 114-50	08			
	C	N	N/A		С	N	N/A
Meals & snacks in compliance with USDA A(1)(b)	R			Round, firm foods are not offered to children under 4 yrs. old,	10		
Clean, wholesome, unspoiled, properly labeled food A(4)	A		<u> </u>	unless properly cut to prevent choking risk A(3)	10		
ood preparers have proper hair restraints B(5)	R			Food stored & handled properly D(1)			0
Refrigerators have thermometers, temp under 45°F D(2-3)	100			All cleaning & poisonous items stored away from food D(8)	92		0
Prevention and response to food allergies A(9-10) INFANT CARE 114-509	D'			TRANSPORTATION 114-505 I	O C		- 0
INFANT CARE 114-309	С	N	N/A	TRANSPORTATION 114-303 I	С	N	N/
nfants are placed on their back to sleep A(5)(a)			TVIA	Vehicle has proper safety restraints & in good repair I(1)		<u> </u>	197
			D/				ď
No bottles propped or given in cribs or on mats A(3)(c)				Checklist for loading/unloading children reviewed (2)(d)  Driver's (valid) driver's license reviewed (1)(f)			-
Food for toddlers cut in pieces ½ inch or less A(3)(k) Food for infants cut in pieces ½ inch or less A(3)(j)			8	Diliver 2 (Agrin) diliver 2 lineri2e reviewed (1)(1)	0		
Crock pots, bottle warmers, are inaccessible to children, No				C-Compliant with Regulation	STATE OF THE PARTY		Quelly.
nicrowaving of beverages observed A(3)(d)		0	0	N-Noncompliant with Regulation	1		The state of
Cups and bottles labeled with child's name & used only by that child			7	Violations noted at the time of visit □ Yes & No			
(3)(a) Signature of Director/Operator/Designee:			Z	Any violations corrected onsite   Yes No DSS Form 2910 n	hohaa	□ Yes	ruNo