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

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Sugar N Spice Child Care Center

Permit #: 14404

Maximum number of infants: 39

microwaving of beverages observed A(3)(d)

Signature of Director/Operator/Designee:

Signature of Child Care Licensing Specialist:

Cups and bottles labeled with child's name & used only by that child

Address: 131 Willington Drive ORANGEBURG, SC 29115

Date of Inspection: 9 30 25 Time of Inspection: 10:55 Am Type of Inspection: Annual - Complaint □ Follow Up (Original Inspection

Telephone #: 803-531-3405	y changes in contact info (Phone/Email/Fax)? ☐ Yes	
Center Director/Designee: Dianne P	wen	
Change in Ownership or Director?	No If yes, Name:	
Maximum number of children: 119	Building 1: Building 2:	

Building 1: \_\_\_\_\_ Building 2: \_\_ 24 months 30 months 1:4 facility Building 3: Infants are in designated rooms? a Yes - No - N/A Does facility transport children? 

✓ Yes □ No □ N/A

Violations noted at the time of visit □ Yes No

Date: 9-30-2025

Any violations corrected onsite | Yes (No DSS Form 2910 needed | Yes (No

☐ Refused to sign.

Date: /\_\_/\_

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

Items posted in public view: License Menu Ratio Chart (All classrooms) Public Schools - Yes Mo Overnight Care? 
Yes No Head Start □ Yes Z No ABC Quality No. lours of Operation: M- 6:30AM- 6:00PM T- 6:30AM- 6:00PM W- 6:30AM- 6:00PM Th- 6:30AM- 6:00PM F- 6:30AM- 6:00PM

SUPERVISION 114-504 MANAGEMENT, ADMINISTRATION & STAFFING 114-503 N/A C N N/A C , N Adequate supervision throughout facility A(1-2) 7 Staff files are in compliance H(1-7) Training hours up-to-date K(5)(b-c) Facility following tracking of children procedures A(3) 7 2  $\Box$ At least 1 person with CPR & 1st Aid on the premises K(5)(h) Ratios adequate in all classrooms and on playground B, C HEALTH, SANITATION & SAFETY 114-505 С Ν N/A С N N/A 1 ď П Children's faces/hands are clean B(1) Proper diaper changing practices were observed **F(1-16)** Proper handwashing practices were observed G(4) Medicine and harmful items labeled and stored properly D(2) d No smoking/consumption of alcoholic beverage A(3) First Aid kit in facility and in vehicle if transport E(1), I(1)(g) Emergency Medical Plan C(1) Current Emergency Preparedness Plan H(3) PHYSICAL SITE 114-507 PLAYGROUND Ċ N BUILDING C N N/A N/A Ventilation and lighting & sufficient A(2)(a-d), (4) ď Playground equip. safe & firmly anchored B(7) 1 Adequate cushioning material; at least 6ft fall zone B(9) No strangulation/choking/suffocation hazards A(5)(g) Fencing/safety barriers 4ft. in height, in good repair B(4) ď Ceiling, floors, windows, doors free from hazards A(5)(d) Building(s) temp between 68-80°F A(7) if no, close in 4 hrs. w Outdoor space free from hazards and litter B(2) RESTING C N N/A Facility free from pest problems (Insects, rodents) A(8)(b-c) Play Pens observed C(4) All potentially harmful items including cleaning supplies, flammable products, poisonous, toxic, hazardous and materials are labeled and  $\Box$  $\Box$ stored in locked area out of children's reach. Bio-contaminants are disposed of properly. A(5)( c) ( e), A(8); E(1),(4) ď Cribs meet federal standards (reviewed certificate) D(1) Electrical outlets are securely covered A(11)(c) ⇙ Sink area has running water A(12)(d) Cots, mats, cribs labeled or charted for each child D(2) C N N/A Soap and disposable towels available at sink A(12)(i) **PROGRAM 114-506** Written, planned, daily program of activities that is Furniture, toys & equipment are clean and in good repair C(1) ď  $\Box$ developmentally & age appropriate observed A(1-3) 6 Furniture, toys & equipment meets the CPSC standards C(2) Positive, non-abusive discipline practice B(1) Healthy animals, not permitted if allergic E(4) ď o 1 Other environmental allergies (Policy #120) П **MEAL REQUIREMENTS 114-508** С N N/A C, N N/A Round, firm foods are not offered to children under 4 yrs. old, Meals & snacks in compliance with USDA A(1)(b) ď  $\Box$ unless properly cut to prevent choking risk A(3) Clean, wholesome, unspoiled, properly labeled food A(4) d Food preparers have proper hair restraints B(5) Food stored & handled properly D(1) ₽  $\Box$ ₫ Refrigerators have thermometers, temp under 45°F D(2-3) All cleaning & poisonous items stored away from food D(8)  $\Box$  $\Box$ Prevention and response to food allergies A(9-10)  $\Box$ П **INFANT CARE 114-509** TRANSPORTATION 114-505 I С N N/A С N N/A Infants are placed on their back to sleep A(5)(a) Vehicle has proper safety restraints & in good repair I(1) a 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 1/2 inch or less A(3)(k) 8 Food for infants cut in pieces 1/4 inch or less A(3)(j) **C-Compliant with Regulation** Crock pots, bottle warmers, are inaccessible to children, No. П N-Noncompliant with Regulation