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

Facility Name: Kids Corner Early Learning Academy LLC

Signature of Child Care Licensing Specialist

Permit #: 22267

Date of Inspection: 6.12.25 Time of Inspection: 10:40

Type of Inspection: Annual Complaint Follow Up (Original Inspection

Address: 1811 South Irby Street #106 FLORENC	E, SC 29505	Reason for Follow up:			
Telephone #: 843-679-1977 Any cha Center Director/Designee: Connie Williams	nges in contact info (Phone	e/Email/Fax)? Pes No		□ Pending Deficiencies □ Self-Reported Incident	
Change in Ownership or Director? Yes ANO	If ves. Name:		_		
Maximum number of children: 40	Building 1:	Building 2:	Building 3:		
Maximum number of infants: 5	□ 24 months	nonths a I-4 facility		esignated rooms? Yes No NA	
Items posted in public view License Mei	Does facility transport children? Yes No WA				
ABC Quality Yes Head St	art 🗆 Yes 🗹 No 💎 Public	Schools - Yes No	Overnight (Care? Tyes No	
Hours of Operation: M-7:30AM-5:00PM T-7:30A	M- 5:00PM W- 7:30AM- 5:0	00PM Th- 7:30AM- 5:00PM F	F- 7:30AM- 5:00PM		

MANAGEMENT, ADMINISTRATION & STAFFING 114-503			NI/A	SUPERVISION 114-504			i NUA				
Staff files are in compliance H(1-7)	C	N	N/A	Adequate supervision throughout facility A(1-2)	C	N	N/A				
Training hours up-to-date K(5)(b-c)	 	-	7	Facility following tracking of children procedures A(3)	-		- 0				
					-		- D				
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)	70.0	AAUT	ATION	Ratios adequate in all classrooms and on playground B, C	A	D	O				
HEALTH, SANITATION & SAFETY 114-505 C N N/A C N N/A											
OLD I TO BE	3	1				$\overline{}$	-				
Children's faces/hands are clean B(1)	0	Π		Proper diaper changing practices were observed F(1-16)		9/	1				
ledicine and harmful items labeled and stored properly D(2)		D	ps.	Proper handwashing practices were observed G(4)		10	8				
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	Z			No smoking/consumption of alcoholic beverage A(3)	7	0					
Current Emergency Preparedness Plan H(3)	, p	0	8	Emergency Medical Plan C(1)	2	0					
PHYSICAL											
BUILDING	C	N	N/A	PLAYGROUND	C	N	N/A				
Ventilation and lighting & sufficient A(2)(a-d), (4)	<u> </u>	D	u/	Playground equip safe & firmly anchored B(7)			6				
No strangulation/choking/suffocation hazards A(5)(g)	0	Ð	128	Adequate cushioning material; at least 6ft fall zone B(9)			0				
Ceiling, floors, windows, doors free from hazards A(5)(d)	۵	O	16	Fencing/safety barriers 4ft. in height, in good repair B(4)			6				
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	1	0		Outdoor space free from hazards and litter B(2)		0	106				
Facility free from pest problems (Insects, rodents) A(8)(b-c)		0	2	RESTING	С	N	N/A				
All potentially harmful items including cleaning supplies, flammable				Play Pens observed C(4)							
products, poisonous, toxic, hazardous and materials are labeled and		0	8				1				
stored in locked area out of children's reach. Bio-contaminants are	~	~	"			0	"				
disposed of properly. A(5)(c) (e), A(8); E(1),(4)	-						<u> </u>				
Electrical outlets are securely covered A(11)(c)		O.	6	Cribs meet federal standards (reviewed certificate) D(1)	0		6				
Sink area has running water A(12)(d)	0	ü	U/	Cots, mats, cribs labeled or charted for each child D(2)			15				
Soap and disposable towels available at sink A(12)(i)	O.		4	PROGRAM 114-506	C	N	N/A				
Furniture, toys & equipment are clean and in good repair C(1)			Œ	Written, planned, daily program of activities that is		500	720				
urniture, toys & equipment meets the CPSC standards C(2)			کا	developmentally & age appropriate observed A(1-3)	12	D	0				
Healthy animals, not permitted if allergic E(4)	J	_	¥	Positive, non-abusive discipline practice B(1)	2	0	0				
Other environmental allergies (Policy #120)	0	0	G/			0	8				
MEAL REQI	UIREN	MENT	S 114-5	08							
	С	N	N/A		C,	N	N/A				
Meals & snacks in compliance with USDA A(1)(b)	2	0		Round, firm foods are not offered to children under 4 yrs. old,	6	0	0				
Clean, wholesome, unspoiled, properly labeled food A(4)	1/2	0		unless properly cut to prevent choking risk A(3)		, 0	1				
Food preparers have proper hair restraints B(5)	1/	0		Food stored & handled properly D(1)	1	Ö					
Refrigerators have thermometers, temp under 45°F D(2-3)	6		<u> </u>	All cleaning & poisonous items stored away from food D(8)	0/		U				
Prevention and response to food allergies A(9-10)	2			TRANSPORT TO STATE OF THE STATE			8				
INFANT CARE 114-509	0	3.1	MIZA	TRANSPORTATION 114-505 I							
Infanta are placed on their heat to alone #/57/a3	С	N	N/A	Makinta har arranget and risk 6 to an all 1840	С	N	N/A				
Infants are placed on their back to sleep A(5)(a)			4	Vehicle has proper safety restraints & in good repair I(1)	J	10					
No bottles propped or given in cribs or on mats A(3)(c)			17	Checklist for loading/unloading children reviewed (2)(d)	(1)	0	100				
Food for toddlers cut in pieces ½ inch or less A(3)(k)		Ü	ď	Driver's (valid) driver's license reviewed (1)(f)	0	· D	ß				
Food for infants cut in pieces ¼ inch or less A(3)(j)	0		0/	C. Compliant with Domitalian							
Crock pots, bottle warmers, are inaccessible to children, No microwaving of beverages observed. A(3)(d)	0	<u> </u>	0/	C-Compliant with Regulation							
Cups and bottles labeled with child's name & used only by that child	15.00			N-Noncompliant with Regulation	20,000	1 1 1					
Cups and bottles labeled with child's name & used only by that child A(3)(a) Violations noted at the time of visit Z Yes No Any violations corrected onsite a Yes No DSS Form 2910 m						- V	Lin				
Signature of Director/Operator/Designee:				Date: 4-12-25 Refused to sign	jn.						

Date: 6.12.25