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

## INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Learning Jungle Fort Mill

Signature of Child Care Licensing Specialist:

Permit #: 25212

Address: 1014 and 1018 Maxwell Mill Road FORT MILL, SC 29708

Date of Inspection: Time of Inspection: Type of Inspection: □ Annual ଢ Complaint □ Follow Up (Original Inspection Date:\_\_\_/\_\_ Reason for Follow up: □ Pending Deficiencies □ Self-Reported Incident

Telephone #: 803-547-9892	Any changes in contact info (Phone/Email/Fax)? □ Yes ☑ No
Center Director/Designee:	La - No Kons Name Brigge Brayard

Change in Ownership or Director? 

✓ Yes □ No If yes, Name: □

Maximum number of children: 400 Building 2: \_ Building 3: Building 1: Infants are in designated rooms? we'ves a No a N/A Maximum number of infants: 74 

Items posted in public view: License Menu Ratio Chart (All classrooms) Does facility transport children? ™Yes □ No □ N/A Head Start □ Yes ☑ No **ABC Quality** Yes Public Schools □ Yes ₩ No Overnight Care? - Yes > No

Jours 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

MANAGEMENT, ADMINISTRATION & STAFFING 114-503				SUPERVISION 114-504			
	С	N	N/A		С	N	N/
Staff files are in compliance H(1-7)	<u> </u>			Adequate supervision throughout facility A(1-2)	8		
Training hours up-to-date K(5)(b-c)			<b>Y</b>	Facility following tracking of children procedures A(3)		9	
At least 1 person with CPR & 1 <sup>St</sup> Aid on the premises <b>K(5)(h)</b>	2			Ratios adequate in all classrooms and on playground B, C	0		
HEAL	TH, S C	ANIT N	ATION N/A	& SAFETY 114-505	С	N	N/
Children's faces/hands are clean B(1)				Proper diaper changing practices were observed F(1-16)			14//
Medicine and harmful items labeled and stored properly <b>D(2)</b>			8	Proper handwashing practices were observed 1(1-10)	8		
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)				No smoking/consumption of alcoholic beverage A(3)	4		
Current Emergency Preparedness Plan H(3)				Emergency Medical Plan C(1)			
PHYSICAL	SITE			Efficiency Medical Flair O(1)		(000	
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	<b>E</b>			Playground equip. safe & firmly anchored B(7)			v
No strangulation/choking/suffocation hazards A(5)(g)	2			Adequate cushioning material; at least 6ft fall zone <b>B(9)</b>			05
Ceiling, floors, windows, doors free from hazards A(5)(d)	8			Fencing/safety barriers 4ft. in height, in good repair <b>B(4)</b>			
				Outdoor space free from hazards and litter B(2)			U
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.  Facility free from pest problems (Insects, rodents) A(8)(b-c)	Ø			RESTING	С	N	N/
All potentially harmful items including cleaning supplies, flammable				Play Pens observed C(4)		IN	197
products, poisonous, toxic, hazardous and materials are labeled and		ļ		Thay i ells observed <b>o(4)</b>			
stored in locked area out of children's reach. Bio-contaminants are	1						6
disposed of properly. A(5)( c) ( e), A(8); E(1),(4)							
Electrical outlets are securely covered A(11)(c)	4			Cribs meet federal standards (reviewed certificate) D(1)	8		
Sink area has running water A(12)(d)	8			Cots, mats, cribs labeled or charted for each child D(2)			
Soap and disposable towels available at sink A(12)(i)	₽			PROGRAM 114-506	С	N	N/
Furniture, toys & equipment are clean and in good repair C(1)	₽			Written, planned, daily program of activities that is			
Furniture, toys & equipment meets the CPSC standards C(2)				developmentally & age appropriate observed A(1-3)			
Healthy animals, not permitted if allergic E(4)			9	Positive, non-abusive discipline practice B(1)	₽/		
Other environmental allergies (Policy #120)	<			4	0		
MEAL REQU	IREN	IENT	S 114-5	08	1476	20/6	
	С	N	N/A		С	N	N/A
Meals & snacks in compliance with USDA A(1)(b)				Round, firm foods are not offered to children under 4 yrs. old,	4		
Clean, wholesome, unspoiled, properly labeled food A(4)	<b>V</b>			unless properly cut to prevent choking risk A(3)	V		
Food preparers have proper hair restraints B(5)	4			Food stored & handled properly D(1)	5/		
Refrigerators have thermometers, temp under 45°F D(2-3)			4	All cleaning & poisonous items stored away from food D(8)	8		
Prevention and response to food allergies A(9-10)	2			TRANSPORTATION 444 FOF I			
INFANT CARE 114-509	<u> </u>	M	NI/A	TRANSPORTATION 114-505 I	С	N	N/A
Infants are placed on their back to sleep A(5)(a)	C	N	N/A	Vehicle has proper safety restraints & in good repair I(1)			INI
				Checklist for loading/unloading children reviewed (2)(d)			1
No bottles propped or given in cribs or on mats A(3)(c) Food for toddlers cut in pieces ½ inch or less A(3)(k)	8			Driver's (valid) driver's license reviewed (1)(f)			
Food for infants cut in pieces 1/2 inch or less A(3)(i)	8			Driver's (valid) driver's neerise reviewed (1)(1)			
Crock pots, bottle warmers, are inaccessible to children, No		-		C-Compliant with Regulation			
microwaving of beverages observed A(3)(d)	7			N-Noncompliant with Regulation			
Cups and bottles labeled with child's name & used only by that shild	./			Violations noted at the time of visit w es □ No			-
A(3)(a)	×			Any violations corrected onsite √Yes □ No DSS Form 2910 ne	eded	□ Yes	DN
			-	Date: 9-23-25   Refused to sign			