South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Wee Care CDC

Permit #: 22850

Address: 97 Riverwalk Way Irmo, SC 29063

Signature of Child Care Licensing Specialist:

Date of Inspection: 10 Time of Inspection: 11 Type of Inspection:

Annual Complaint □ Follow Up (Original Inspection Date:___/___) Reason for Follow up: □ Pending Deficiencies

Telephone #: 803-781-5439	Self-Reported Incident	
Center Director/Designee: Kay Fran	ices Morris	
Change in Ownership or Director?	□ Yes XNo If yes, Name:	
Maximum number of children: 94	Building 1: Building 2:	Building 3:
Maximum number of infants: 24	24 months □ 30 months □ I-4 facility	Infants are in designated rooms? Ves a No N/A
Items posted in public view Lice	cense Menu Ratio Chart (All classrooms)	Does facility transport children? ✓ es □ No □ N/A
ABC Quality Yes	Head Start □ Yes No Public Schools □ Yes	Overnight Care? Yes > No
House of Operation: M. 6:30AM, 6:30	DDM T GODAM, GODDM W. GODAM, GODDM TH, GODAM, GODDM F	- 6:30AM- 6:30PM

MANAGEMENT ADMINISTRATION & STAFFING 444 FOR			31.1	CURE DVICION 444 FOA	VIII 02/0	DESCRIPTION OF THE PERSON NAMED IN	10.45(1)		
MANAGEMENT, ADMINISTRATION & STAFFING 114-503	C	N	N/A	SUPERVISION 114-504	С	N	N/A		
Staff files are in compliance H(1-7)				Adequate supervision throughout facility A(1-2)	Tab .		0		
Training hours up-to-date K(5)(b-c)				Facility following tracking of children procedures A(3)	Va .	0	0		
				Ratios adequate in all classrooms and on playground B, C	72		0		
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)			I						
HEALTH, SANITATION & SAFETY 114-505 C N N/A C N N/A									
Children's faces/hands are clean B(1)	9			Proper diaper changing practices were observed F(1-16)	J.B.		0		
Medicine and harmful items labeled and stored properly D(2)		10		Proper handwashing practices were observed G(4)	V	ъ.	0		
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)				No smoking/consumption of alcoholic beverage A(3)			1		
Current Emergency Preparedness Plan H(3)				Emergency Medical Plan C(1)	9		0		
PHYSICAL	SITE	114	-507		384	RASS	NO N		
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/A		
Ventilation and lighting & sufficient A(2)(a-d), (4)	•	0		Playground equip. safe & firmly anchored B(7)	1		D		
No strangulation/choking/suffocation hazards A(5)(g)	19			Adequate cushioning material; at least 6ft fall zone B(9)	Val		0		
Ceiling, floors, windows, doors free from hazards A(5)(d)	3			Fencing/safety barriers 4ft. in height, in good repair B(4)	V				
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	5			Outdoor space free from hazards and litter B(2)	5		0		
Facility free from pest problems (Insects, rodents) A(8)(b-c)	10			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				
stored in locked area out of children's reach. Bio-contaminants are									
disposed of properly. A(5)(c) (e), A(8); E(1),(4)	<u> </u>								
Electrical outlets are securely covered A(11)(c)	99	0		Cribs meet federal standards (reviewed certificate) D(1)	<u> </u>				
Sink area has running water A(12)(d)	7			Cots, mats, cribs labeled or charted for each child D(2)	4				
Soap and disposable towels available at sink A(12)(i)			0	PROGRAM 114-506	С	N	N/A		
Furniture, toys & equipment are clean and in good repair C(1)		0	0	Written, planned, daily program of activities that is	4				
Furniture, toys & equipment meets the CPSC standards C(2)			0	developmentally & age appropriate observed A(1-3)					
Healthy animals, not permitted if allergic E(4)			7	Positive, non-abusive discipline practice B(1)	10				
Other environmental allergies (Policy #120)	-		ο.						
MEAL REQU	JIREN	JENT	S 114-5	08	FIRE		FIRE		
	С	N	N/A		С	N	N/A		
Meals & snacks in compliance with USDA A(1)(b)		0		Round, firm foods are not offered to children under 4 yrs. old,	R.		0		
Clean, wholesome, unspoiled, properly labeled food A(4)				unless properly cut to prevent choking risk A(3)					
Food preparers have proper hair restraints B(5)	0		8	Food stored & handled properly D(1)	<u>\</u>				
Refrigerators have thermometers, temp under 45°F D(2-3)				All cleaning & poisonous items stored away from food D(8)	-				
Prevention and response to food allergies A(9-10) INFANT CARE 114-509	79			TRANSPORTATION 114-505 I	0				
INFANT CARE 114-305	Ċ	N	N/A	INANSFORTATION 114-3031	С	N	N/A		
Infants are placed on their back to sleep A(5)(a)		Q	10//	Vehicle has proper safety restraints & in good repair I(1)					
No bottles propped or given in cribs or on mats A(3)(c)			10	Checklist for loading/unloading children reviewed (2)(d)	100		0		
Food for toddlers cut in pieces ½ inch or less A(3)(k)		_		Driver's (valid) driver's license reviewed (1)(f)	(a)				
Food for infants cut in pieces ½ inch or less A(3)(j)						18//5			
Crock pots, bottle warmers, are inaccessible to children, No			 	C-Compliant with Regulation		17.5	7		
microwaving of beverages observed A(3)(d)				N-Noncompliant with Regulation					
Cups and bottles labeled with child's name & used only by that child	m			Violations noted at the time of visit □ Yes ▼No					
A(3)(a)		L	L	Any violations corrected onsite Yes No DSS Form 2910 no		□ Yes	₩ No		
Signature of Director/Operator/Designee:	>			Date: 10 08 26 PRefused to sign	n.				