South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

| Stress: 6160 Dorchester Road, NORTH CHARLESTON, SC 29418 Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ res (PMG) Any changes in contact info (Phone/Email/Fax)? □ responsible info (Phone/Email/Fax)? □ responsible info (PMG) Any changes in contact info (Phone/Email/Fax)? □ responsible info (PMG) Adaptive information information (PMG) Any changes in contact info (Phone/Email/Fax)? □ responsible information (PMG) Adaptive information (PMG) Any changes in contact info (Phone/Email/Fax)? □ responsible information (PMG) Adaptive information (PMG) Any changes in contact info (Phone/Email/Fax)? □ responsible information (PMG) Any changes in contact information (PMG) Any change | • | cility Name: Sunshine House #28 Type of Inspection: Date of Inspection: Time of Inspection: /U - /U Complaint Follow Up (original inspection date Reason for Follow up: clear up pending deficiency Self-Report | | | | | | | | | |
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| aximum number of infants: 24 months of 30 months of 14 facility Infants are in designated rooms, 26 Yes on No N/A map operated in public view: of icense of Menu of Ratio Chart (All dassrooms) Does facility transport children? of Yes on No N/A MANAGEMENT, AOMINISTRATION & STAFFING 114-503 SUPERVISION 114-504 Staff files are in compliance (H(-7) Training hours up-to-date K(5)(b-c) All least 1 person with CPR & 1% Aid on the premises K(5)(h) of the Hall of Proper dialer states of the property of the Hall of Hall | elephone enter Dire nange in | #: 843-552-0822 ector/Designee: Erica Sm Ownership or Director? | Any changes in o ith 1 Yes • No If yes, Name: | conta | | , | ne/Email/Fax)? □ Yes □ Mo Övernight Care? □ ` | | |) | |
| MANAGEMENT, ADMINISTRATION 8 STAFFING 114:503 SUPERVISION 114:504 Staff files are in compliance H(1-7) Training hours up-to-date K(5)(b-c) Al least 1 person with CPR & 19 Ald on the premises K(5)(h) HEALTH, SANITATION 8 SAFETY 114:505 C N N/A Adequate supervision throughout facility A(1-2) Facility following tracking of children procedures A(3) Al least 1 person with CPR & 19 Ald on the premises K(5)(h) HEALTH, SANITATION 8 SAFETY 114:505 C N N/A Children's faceshands are clean B(1) Medicine and harmful illems labeled and stored properly D(2) First Aid kit in facility and in vehicle if transport E(1), I(1)(g) PHYSICAL STET 114:507 BUILDING Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c) No strangulation/choking/suffocation hazards A(5)(g)(-lii) Sole pand sept properly in plastic lined receptacles A(8) (d-1) Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Garbage kept properly in plastic lined receptacles A(8) (d-1) Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Garbage kept properly in plastic lined receptacles A(8) (d-1) Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Garbage kept properly in plastic lined receptacles A(8) (d-1) Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Garbage kept properly in plastic lined receptacles A(8) (d-1) Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Garbage kept properly in plastic lined receptacles A(8) (d-1) Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Garbage kept properly in plastic lined receptacles A(8) (d-1) Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Garbage kept properly in plastic lined receptacles A(8) (d-1) Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Garbage kept properly in plastic lined receptacles A(8) (d-1) Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Garbage kept properly in plastic lined receptacles A(8) (d-1) Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Garbage k | | | | | mont | Buil he □ L | ding 2: Building 3: □ | | | | |
| Staff files are in compliance H(1-7) Training hours up-to-date K(5)(b-c) At least 1 person with CPR & 1st Aid on the premises K(5)(h) C N N/A C | | | | | | | | | 1 IV/A | | |
| Staff files are in compliance H(1-7) Training hours up-to-date K(5)(b-c) At least 1 person with CPR & 1st Aid on the premises K(5)(h) C N N/A C | | | ZARONANA STORE | | | | | - 1 | | - 3 | |
| Staff files are in compliance H(1-7) Training hours up-to-date K(5)(b-c) At least 1 person with CPR & 1st Ald on the premises K(5)(h) C C N N/A Children's faces/hands are clean B(1) Proper handwashing practices were observed F(1-16) D Proper handwashing practices were observed F(1-16) | MANAGE | MENT, ADMINISTRATION | N & STAFFING 114-503 | C | M | N/A | SUPERVISION 114-504 | | N. | N/A | |
| Training hours up-to-date K(5)(b-c) At least 1 person with CPR & 1st Aid on the premises K(5)(h) IEALTH, SANITATIONS 3-AFETY 114-505 EALTH, SANITATION SAFETY 114-505 At least 1 person with CPR & 1st Aid on the premises K(5)(h) IEALTH, SANITATION SAFETY 114-505 IEALTH, SANITATION SAFETY 114-505 At least 1 person with CPR & 1st Aid on the premises K(5)(h) IEALTH, SANITATION SAFETY 114-505 IE | Staff files | are in compliance H(1-7) | | | - | | Adequate supervision throughout facility A(1-2) | - | _ | N/A | |
| Al least 1 person with CPR & 1st Aid on the premises K(5(h)) HEALTH. SANITATION 3 SAFETY 114-505 C N N/A C N N/A C N N/A Proper diaper changing practices were observed F(1-16) | | | 3 16 3 | +- | 1 | | | | 7 | 1 " | |
| C N N/A Children's faces/hands are clean B(1) C N N/A Proper diaper changing practices were observed F(1-16) Proper handwashing practices were observed G(4) D Observable of the proper handwashing practices were observed G(4) D Observable of the proper handwashing practices were observed G(4) D Observable of the proper handwashing practices were observed G(4) D Observable of the proper handwashing practices were observed G(5) D Observable of the proper handwashing practices were observed G(5) D Observable of the proper handwashing practices were observed G(5) D Observable of the proper handwashing practices were observed G(5) D Observable of the proper handwashing practices were observed G(5) D Observable of the proper handwashing practices were observed G(5) D Observable of the proper handwashing practices were observed G(5) D Observable of the proper handwashing practices were observed G(7) D Observable of the proper handwashing practices were observed G(7) D Observable of the proper handwashing practices were observed G(8) D Observable of the proper handwashing practices were observed G(8) D Observable of the proper handwashing practices were observed G(8) D Observable of the proper handwashing practices were observed G(8) D Observable of the proper handwashing practices were observed G(8) D Observable of the proper handwashing practices were observed Observable observed A(1) D Observable of the proper handwashin | | | on the premises K(5)(h) | - | + | + | | | | 1 | |
| Children's faces/hands are clean B(1) Medicine and harmful items labeled and stored properly D(2) Fright aid kit in facility and in vehicle if transport E(1), I(1)(9) Physical SITE 114-507 Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c) Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c) No strangulation/choking/suffocation hazards A(5)(g)(I-ii) No strangulation/choking/suffocation hazards A(5)(g)(I-ii) No strangulation/choking/suffocation hazards A(5)(g)(I-ii) Pencing/safety barriers 4ft. In height, in good repair B(4) Pencing/safety barriers 4ft. In height, in good repair B(4) Pencing/safety barriers 4ft. In height, in good repair B(4) Proper finance and the property in plastic lined receptacles A(8) (I-i) Printiture, toys & equipment are clean and in good repair C(1) Printiture, toys & equipment are clean and in good repair C(1) Printiture, toys & equipment meets the CPSC standards C(2) Healthy pets/animals (Vaccination record up-to-date) E(4) Meals & snacks in compliance with USDA A(1)(b) Clean, wholesome, unspoiled, properly labeled food A(4) Proper handwashing practices were observed G(4) On those manufacture of the proper of the pr | | 3 TAXABON 12 | | H, SA | NITA | TION | | | | 2 32 | |
| Children's faces/hands are clean B(1) Medicine and harmful items labeled and stored properly D(2) First Aid kit in facility and in vehicle if transport E(1), I(1)(g) Physical SiTE 114-507 BUILDING C N N/A Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c) No strangulation/choking/suffocation hazards A(5)(g)(I-ii) Ociling, Boors, windows, doors free from hazards A(5)(g)(I-ii) Railing fee from pest problems (insects, rodents) A(8)(b-c) Garbage kept properly in plastic lined receptacles A(6) (d-i) Electrical outlets are securely covered A(11)(c) Sink area has running water A(12)(d) Corb, snat and disposable towels available at sink A(12)(i) Furniture, toys & equipment are clean and in good repair C(1) Furniture, toys & equipment meets the CPSC standards C(2) Healthy pets/animals (Vaccination record up-to-date) E(4) Meals & snacks in compliance with USDA A(1)(b) Corb, more shave thermometers, temp under 45°P D(2-3) No bottles proped or given in cribs or on mats A(3)(c) Corb, spa holding properly (2)(d) Corb, spots feer from food of the food of the food of the food of the food for food for finants cut in pieces ¼ inch or less A(3)(i) Corb, spots for fire from food of the food for finants cut in pieces ½ inch or less A(3)(i) Corb, spatch feer food and the food of the fo | | | 3/2 - 7, 1 | С | N | N/A | | С | N | N/A | |
| Medicine and harmful items labeled and stored properly D(2) | Children's | faces/hands are clean B(1 | 1) | 4 | | ο, | Proper diaper changing practices were observed F(1-16) | 0 | _ | d | |
| First Aid kit in facility and in vehicle if transport E(1), I(1)(g) PHYSICAL SITE 114-507 BUILDING C N NA PLAYGROUND C N NA Playground equip. safe & firmly anchored B(7) No strangulation/choking/suffocation hazards A(5)(g)(I)-iii) Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Playground equip. safe & firmly anchored B(7) Adequate cushioning material, at least 6ft fall zone B(9) Pencing/safety barriers 4ft, in height, in good repair B(4) Pencing/safety barriers 4ft, in height, in good repair B(4) Pencing/safety barriers 4ft, in height, in good repair B(4) Pencing/safety barriers 4ft, in height, in good repair B(4) Pencing/safety barriers 4ft, in height, in good repair B(4) Pencing/safety barriers 4ft, in height, in good repair B(4) RESTING C N RESTING C N RESTING C N RESTING C N Play Pens observed C(4) PROGRAM 114-506 C N PROGRAM 114-506 C N PROGRAM 114-506 C N N/A Meals & snacks in compliance with USDA A(1)(b) Clean, wholesome, unspoiled, properly labeled food A(4) Positive, non-abusive discipline practice B(1) Refigerators have thermometers, temp under 45°F D(2-3) Refigerators have proper hair restraints B(5) Refigerators have proper hair restraints B(5) Refigerators have proper hair restraints B(5) Refigerators have thermometers, temp under 45°F D(2-3) Refigerators have bermometers, temp under 45°F D(2-3) Refigerators have bermometers, temp under 45°F D(2-3) Refigerators have thermometers, temp und | | | | - | | ■. | | + | | V | |
| BUILDING C N N/A PLAYGROUND C N N/A PLAYGROUND C N N/A Playground equip. safe & firmly anchored B(7) Delting, floors, windows, doors free from hazards A(5)(d) (-1) | | | | 0 | П | 4 | | | | UV. | |
| Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c) | | | | SICA | L SI | ΓΕ 114- | | | | | |
| Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c) | 1000000 | BUILDING | COLUMN TO THE REAL PROPERTY. | С | N | N/A | PLAYGROUND | С | N | N/A | |
| No strangulation/choking/suffocation hazards A(5)(g)(I-iii) | Ventilation | n and lighting & sufficient A | (2)(a-d), (4)(a-c) | 0 | 0 | Ø | Playground equip. safe & firmly anchored B(7) | | | 8 | |
| 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. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Bui | | | | 0 | | 2 | | | | 8 | |
| Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. | | | | | | 4 | | $\overline{}$ | | 6 | |
| Facility free from pest problems (Insects, rodents) A(8)(b-c) | Building(s |) temp between 68-80°F A | (7) If no, close in 4 hrs. | | | e | | | | 3 | |
| Electrical outlets are securely covered A(11)(c) | Facility fre | ee from pest problems (Inse | ects, rodents) A(8)(b-c) | | | 2 | | | | N/A | |
| Sink area has running water A(12)(d) | Garbage I | kept properly in plastic lines | receptacles A(8) (d-i) | | | ø | Play Pens observed C(4) | | - | V | |
| Sink area has running water A(12)(d) Soap and disposable towels available at sink A(12)(i) Furniture, toys & equipment are clean and in good repair C(1) Healthy pets/animals (Vaccination record up-to-date) E(4) MEAL REQUIREMENTS 114-508 C N N/A Meals & snacks in compliance with USDA A(1)(b) Clean, wholesome, unspoiled, properly labeled food A(4) Food preparers have proper hair restraints B(5) Refrigerators have thermometers, temp under 45°F D(2-3) Infants are placed on their back to sleep A(5)(a) No bottles propped or given in cribs or on mats A(3)(c) Food for infants cut in pieces ½ inch or less A(3)(i) Crock pots, bottle warmers, are inaccessible to children, No microwaving of beverages observed A(3)(d) Cycs and s, cribs labeled or charted for each child D(2) PROGRAM 114-506 C N Written, planned, daily program of activities that is Witten, planned, daily program of activities that is Written, planned, alive planned, | Electrical | outlets are securely covere | ed A(11)(c) | | | | Cribs meet federal standards (reviewed certificate) D(1) | | | W | |
| Soap and disposable towels available at sink A(12)(i) | | | | | | .0/ | | - | \rightarrow | 6 | |
| Furniture, toys & equipment are clean and in good repair C(1) | | | | | | _ | | | \rightarrow | N/A | |
| Furniture, toys & equipment meets the CPSC standards C(2) | | | 2 414 | | | _ | | | | | |
| Healthy pets/animals (Vaccination record up-to-date) E(4) MEAL REQUIREMENTS 114-508 C N N/A Round, firm foods are not offered to children under 4 Prositive, non-abusive discipline practice B(1) MEAL REQUIREMENTS 114-508 C N N/A Round, firm foods are not offered to children under 4 Prositive, non-abusive discipline practice B(1) MEAL REQUIREMENTS 114-508 C N N/A Round, firm foods are not offered to children under 4 Prositive, non-abusive discipline practice B(1) MEAL REQUIREMENTS 114-508 C N N/A Round, firm foods are not offered to children under 4 Prositive, non-abusive discipline practice B(1) MEAL REQUIREMENTS 114-508 C N N/A Round, firm foods are not offered to children under 4 Prositive, non-abusive discipline practice B(1) MEAL REQUIREMENTS 114-508 C N N/A Round, firm foods are not offered to children under 4 Prositive, non-abusive discipline practice B(1) MEAL REQUIREMENTS 114-508 C N N/A Round, firm foods are not offered to children under 4 Prositive, non-abusive discipline practice B(1) MEAL REQUIREMENTS 114-508 C N N/A Round, firm foods are not offered to children under 4 Prositive Not never not offered to children under 4 Prositive Not never a properly cut to prevent choking risk A(3) Prood stored & handled properly D(1) Refrigerators have thermometers, temp under 45°F D(2-3) Diverson the properly cut to prevent choking risk A(3) Prood stored & handled properly D(1) Refrigerators have thermometers, temp under 45°F D(2-3) Diverson the properly cut to prevent choking risk A(3) Prood stored & handled properly D(1) Refrigerators have thermometers, temp under 45°F D(2-3) Diverson the properly cut to prevent choking risk A(3) Prood stored & handled properly Cut to prevent choking risk A(3) Prood stored & handled properly Cut to prevent choking risk A(3) Prood stored & handled properly D(1) Diverson the properly cut to prevent choking risk A(3) Prood stored & handled properly Cut to prevent choking risk A(3) Proo | | | | + | | | | 0 | | | |
| MEAL REQUIREMENTS 114-508 C N N/A Meals & snacks in compliance with USDA A(1)(b) Clean, wholesome, unspoiled, properly labeled food A(4) Food preparers have proper hair restraints B(5) Refrigerators have thermometers, temp under 45°F D(2-3) INFANT CARE 114-509 C N N/A Infants are placed on their back to sleep A(5)(a) 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) Food for infants cut in pieces ½ inch or less A(3)(j) Crock pots, bottle warmers, are inaccessible to children, No microwaving of beverages observed A(3)(d) C N Noviolations noted at the time of visit No violations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the time of visit C N Noviolations noted at the ti | | | | +- | 1 | _ | | $\overline{}$ | \neg | - | |
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| Meals & snacks in compliance with USDA A(1)(b) Clean, wholesome, unspoiled, properly labeled food A(4) Food preparers have proper hair restraints B(5) Refrigerators have thermometers, temp under 45°F D(2-3) INFANT CARE 114-509 CC N N/A Infants are placed on their back to sleep A(5)(a) 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)(i) Crock pots, bottle warmers, are inaccessible to children, No microwaving of beverages observed A(3)(d) Cups and bottles labeled with child's name & used only by that child A(3)(a) Refrigerators have thermometers, temp under 45°F D(2-3) CN N/A Refrigerators have thermometers, temp under 45°F D(2-3) CN N/A CN N/A CN N/A CN Vehicle has proper safety restraints & in good repair I(1) Checklist for loading/unloading children reviewed (2)(d) Checklist for loading/unloading children reviewed (2)(d) Crock pots, bottle warmers, are inaccessible to children, No microwaving of beverages observed A(3)(d) Cups and bottles labeled with child's name & used only by that child A(3)(a) No violations noted at the time of visit No violations noted at the time of visit | | | | С | N | N/A | 300000000000000000000000000000000000000 | С | N | N/A | |
| Food preparers have proper hair restraints B(5) | Meals & s | nacks in compliance with U | JSDA A(1)(b) | | 0 | D/ | Round, firm foods are not offered to children under 4 | | _ | 4 | |
| Refrigerators have thermometers, temp under 45°F D(2-3) INFANT CARE 114-509 C N N/A Infants are placed on their back to sleep A(5)(a) 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) Food for infants cut in pieces ½ inch or less A(3)(j) Crock pots, bottle warmers, are inaccessible to children, No microwaving of beverages observed A(3)(d) Cups and bottles labeled with child's name & used only by that child A(3)(a) All cleaning & poisonous items stored away from food D TRANSPORTATION 114-505 I C N Vehicle has proper safety restraints & in good repair I(1) C N C N C N C N C N C N C N C | | | | | | 0 | yrs. Old, unless properly cut to prevent choking risk A(3) | | | 5 | |
| INFANT CARE 114-509 C N N/A Infants are placed on their back to sleep A(5)(a) 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) Food for infants cut in pieces ½ inch or less A(3)(j) Crock pots, bottle warmers, are inaccessible to children, No microwaving of beverages observed A(3)(d) Cups and bottles labeled with child's name & used only by that child A(3)(a) TRANSPORTATION 114-505 I C N Vehicle has proper safety restraints & in good repair I(1) Checklist for loading/unloading children reviewed (2)(d) Driver's (valid) driver's license reviewed (1)(f) C-Compliant with Regulation N-Noncompliant with Regulation N-Noncompliant with Regulation No violations noted at the time of visit | | | | | | E | | | | 1 | |
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| She Stat 7.2022 | child A(3) | (a) | | _ | | | No violations noted at the time of visit L | _ | | | |
| Signature of Director/Operator/Designee: Date: D | - | | | ur. | S M | If rile | Date: 3.29.77 Refused to |) sign | | | |