Office of Child Care Licensing INSPECTION VISIT FORM FOR LICENSED CENTERS

MANAGEMENT, ADMINISTRATION & STAFFING 114-503 SUPERVISION 114-504	nt Care? - Yes No		'			
Taximum number of hildren: 164 Building 1: Building 2: Building 3:			(Phone/Ema		conta	elephone #: 864-578-8717 Any changes in enter Director/Designee: Theresa Foster
MANAGEMENT, ADMINISTRATION & STAFFING 114-503 C N N/A		ding 2: Building 3:	Building 2:			faximum number of children: 164 Building 1:
### Proper diaper changing practices were observed \$\forall (A) constitution and lighting & sufficient A(2)(a-d), (4)(a-c) ### BUILDING C N N/A PLAYGROUND C N N/A Reculation and lighting & sufficient A(2)(a-d), (4)(a-c) C N N/A C N N/A		4 facility Infanto are in decimated as a second	s n L4 facility	mont	-3 0:	laximum number of infants: 84 ponths
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) HEALTH, SANITATION & SAFETY 114-505 C N N/A Ratios adequate supervision throughout facility A(1-2) Facility following tracking of children procedures A(3) Facility following tracking of children procedures A(3) Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Ratios adequate in all classrooms and on playground B, C Proper flandwashing practices were observed F(1-16) Realting flandwashing practices were observed F(1	IS POTYES IN NO IN N/A	ms) Does facility transport children?	ssrooms) De	All cla	hart (ems posted in public view: License Menu Ratio (
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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) At least 1 person with CPR & 1st Aid on the premises K(5)(h) HEALTH, SANITATION & SAFETY 114-505 C N N/A 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 Wentiation and lighting & sufficient A(2)(a-d), (4)(a-c) PHYSICAL SITE 114-507 Wentiation and lighting & sufficient A(2)(a-d), (4)(a-c) Playground equip. safe & firmly anchored B(7) Adequate supervision throughout facility Allowing tracking of children procedures A(3) Proper landwashing practices were observed F(1-16) Proper handwashing practices were observed G(4)	MANUFACTURE OF THE PARTY OF THE	001 ERVISION 114-304	N/A	N	C	
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		Food stored & handled properly D(1)	□ Food s	\rightarrow	+ -+	Refrigerators have thermometers, temp under 45°F D(2-3)
INICANT CARE 444 FOR	om food D 🗆 🗗 🗸	All cleaning & poisonous items stored away from food	All clea			INFANT CARE 114-500
TRANSPORTATION 114-000 I	THE STATE OF THE STATE OF	TRANSPORTATION 114-505 I	ALIA MARKET	M		MI ANT GARE 114-309
Infants are placed on their back to sleep A(5)(a) C N N/A C N Vehicle has proper safety restraints & in good repair (4)	C N N/A	Vehicle because of the second		_		infants are placed on their back to sleen A/5Va)
No bottles presented as it is it is good repair I(1)	repair I(1) 🗆 🗗 🗹	venicle has proper safety restraints & in good repair I(1	U Venicie			No bottles propoed or given in cribs or on mats A/3VaV
Food for toddlore out in sieges 1/ is a second (Z)(U)	ed (2)(d) 🗆 🗗 💅	Checklist for loading/unloading children reviewed (2)(d	□ Checkl	-+	_	Food for toddlers cut in nieces 1/3 inch or less A/31(k)
Food for infants cut in pieces 1/ inch or loca 4/2/4)	0 0 0	Driver's (valid) driver's license reviewed (1)(f)		-	1 ~ //	Food for infants cut in pieces ½ inch or less A(3)(i)
		C Committee to the Day of the	The second second		I G	
nicrowaving of beverages observed A(3)(d)		N-Noncompliant with Regulation	N-Non		9	nicrowaving 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 □	□ No vic	0	a	child A(3)(a)
Signature of Director/Operator/Designee: Date: 4/5/22 □ Refused to sign Signature of Child Care Licensing Specialist: 15/27	<u> </u>			N		11