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

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) Vehicle has proper safety restraints 8 in accordance (1) Vehicle has proper safety restraints 8 in accordance (1) Vehicle has proper safety restraints 8 in accordance (1) Vehicle has proper safety restraints 8 in accordance (1)		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	N/A &
Cood preparers have 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) Infants or properly cut to prevent choking risk A(3) Food stored & handled properly D(1) All cleaning & poisonous items stored away from food D TRANSPORTATION 114-505 I C N N/A Vehicle has proper safety restraints & in good repair I(1) Tood for toddlers cut in pieces ½ inch or less A(3)(c) Tood for toddlers cut in pieces ½ inch or less A(3)(d)			ø ø N/A ø
cood preparers have proper hair restraints B(5) Refrigerators have thermometers, temp under 45°F D(2-3) INFANT CARE 114-509 TRANSPORTATION 114-505 I To bottles propped or given in cribs or on mats A(3)(c) To dispense the mode of the cool of			Ø Ø N/A
lean, wholesome, unspoiled, properly labeled food A(4) ood preparers have proper hair restraints B(5) efrigerators have thermometers, temp under 45°F D(2-3) INFANT CARE 114-509 fants are placed on their back to sleep A(5)(a) phottles properly are in arithment and the restraints B(5) C N N/A Vehicle has proper safety restraints & in good repair I(1)			Ø Ø Ø N/A
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ean, wholesome, unspoiled, properly labeled food A(4) yrs. Old, unless properly cut to prevent choking risk A(3)		-	_
ean wholeeame uponelled the second of the linear at the se			Pf
THE WORLD IN COMMISSION WHILLISHIN ATTIME	- 1	-	_
leals & snacks in compliance with USDA A(1)(b)	C	N	N/A
MEAL REQUIREMENTS 114-508			व
fealthy pets/animals (Vaccination record up-to-date) E(4)	-	\rightarrow	0
cumiture, toys & equipment meets the CPSC standards CP)	D/		
rumiture, toys & equipment are clean and in good renair C(1)	C	N	N/A
Soap and disposable towers available at sink A(12)(h	0	O.	0
Sink area has running water A(12)(d)	Ø	0	۵
Electrical outlets are securely covered A(11Vc)			28
Garbage kept properly in plastic lined receptacles A(8) (d-i)	c	N	N/A
Facility free from pest problems (Insects rodeots) A/8Vb a)	-	-	D.
Building(s) temp between 68-80°F A(7) If no close in 4 hrs.	0	-	B. ■3
Ceiling, floors, windows, doors free from hazards A/5vd) Adequate cushioning material; at least 6ft fall zone B(9)	0	0	12
No strangulation/chokino/suffocation bazards A/5VaV/ ##\ Playground equip. safe & firmly anchored B(7)			[NI]
Ventilation and lighting & sufficient A(2)(a-d) (AVa-c)	C	N	N/
BUILDING			
No smoking/consumption of electric to	0	-	- 0
rirst Aid kit in facility and in votices the observed G(A)	2	-	1
Medicine and harmful items labeled and at a standard for the control of the contr			-
Unidren's faces/hands are clean R/4)	С	N	N
C N N N O O C 11 114-303			
	_		_
At least 1 person with CPD 2 4st Aid on the	6	7 0	_
Training hours up-to-date K/5Vb-c		_	-
Staff files are in compliance H/1.7)			
zems posted in public view: Dicense Menu DRatio Chart (All classrooms) Does facility transport children? Pres DNO DNO NANAGEMENT, ADMINISTRATION & STAFFING 114-503			

Signature of Director/Operator/Designee:	ar Cen	Date: 10/34/24 □ Refused to sign
Signature of Child Care Licensing Specialist:	W A	Date: 10/24/24