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

Date of Inspection: 2 Type of Inspection: Annual Complaint

Facility Name: Trinity Presbyterian Church-Trinity Y2K Childcare Program

Signature of Child Care Licensing Specialist:

Permit #: 24032				☐ Follow Up (Original Inspection
Address: 2061 Glenn's Bay Road MYRTLE B	EACH, SC 29575			Date:/)
				Reason for Follow up:
		20 20 10 /		□ Pending Deficiencies
Telephone #: 843-650-0313 Any	changes in contact info (Phon	ne/Email/Fax)? Yes No)	□ Self-Reported Incident
Center Director/Designee: Sandra K Eaton				-87
Change in Ownership or Director? 🗆 Yes 🕝	No If yes, Name:			
Maximum number of children: 99	Building 1:	Building 2:	Building 3:	
Maximum number of infants: 24 License	24 months = 30	months - I-4 facility	Infants are in	n designated rooms? 🗹 es 🗆 No 🗅 N/A
ltems posted in public view: 🗹 License 🛗	Menu Ratio Chart (All clas	ssrooms)	Does facility	transport children? PYes DNO NA
			Overnigl	ht Care? □ Yes ☑ No
Jours of Operation: M- 7:30AM- 6:00PM T- 7:	30AM- 6:00PM W- 7:30AM- 6	00PM Th- 7:30AM- 6:00PM	F- 7/30AM- 6:00P	M

SEAN ACCREENT ADMINISTRATION ASSESSMENT AND ALL COM-							
MANAGEMENT, ADMINISTRATION & STAFFING 114-503	С	N	/ N/A	SUPERVISION 114-504	С	N	N/A
Staff files are in compliance H(1-7)		1		Adequate supervision throughout facility A(1-2)		-	IN/A
Training hours up-to-date K(5)(b-c)	9			Facility following tracking of children procedures A(3)		-	
At least 1 person with CPR & 1 ^{SI} Aid on the premises K(5)(h)	7		Ď	Ratios adequate in all classrooms and on playground B, C			0
HEALTH, SANITATION & SAFETY 114-505							
	С	N	N/A		С	N	N/A
Children's faces/hands are clean B(1)			0	Proper diaper changing practices were observed F(1-16)			
Medicine and harmful items labeled and stored properly D(2)	4			Proper handwashing practices were observed G(4)			
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	4	0	0	No smoking/consumption of alcoholic beverage A(3)		O.	
Current Emergency Preparedness Plan H(3)	6			Emergency Medical Plan C(1)	2		0
PHYSICAL	SITE	E 114	-507				
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	25			Playground equip, safe & firmly anchored B(7)	5		0
No strangulation/choking/suffocation hazards A(5)(g)	1			Adequate cushioning material; at least 6ft fall zone B(9)	-		
Ceiling, floors, windows, doors free from hazards A(5)(d)	2		0	Fencing/safety barriers 4ft. in height, in good repair B(4)	2		Ð
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.				Outdoor space free from hazards and litter B(2)	2		0
Facility free from pest problems (Insects, rodents) A(8)(b-c)				RESTING	С	N	N/A
All potentially harmful items including cleaning supplies, flammable products, poisonous, toxic, hazardous and materials are labeled and				Play Pens observed C(4)			
stored in locked area out of children's reach. Bio-contaminants are	12/	0	0				8
disposed of properly. A(5)(c) (e), A(8); E(1),(4)							
Electrical outlets are securely covered A(11)(c)	2		o o	Cribs meet federal standards (reviewed certificate) D(1)	7		
Sink area has running water A(12)(d)		-	0	Cots, mats, cribs labeled or charted for each child D(2)	2		
Soap and disposable towels available at sink A(12)(i)	0	0	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			
Furniture, toys & equipment meets the CPSC standards C(2)	6	0	0	developmentally & age appropriate observed A(1-3)			
Healthy animals, not permitted if allergic E(4)				Positive, non-abusive discipline practice B(1)	6	0	
Other environmental allergies (Policy #120)	10					0	
MEAL REQU				DB			
Mode & create in generalization with LICDA Attable)	C	N	N/A	David for foods on set offered to still a set of the set	C	N	N/A
Meals & snacks in compliance with USDA A(1)(b) Clean, wholesome, unspoiled, properly labeled food A(4)			-	Round, firm foods are not offered to children under 4 yrs. old, unless properly cut to prevent choking risk A(3)	0		2
Food preparers have proper hair restraints B(5)	0			Food stored & handled properly D(1)	0		9
Refrigerators have thermometers, temp under 45°F D(2-3)	2			All cleaning & poisonous items stored away from food D(8)			
Prevention and response to food allergies A(9-10)			Z				
INFANT CARE 114-509		,		TRANSPORTATION 114-505 I			
		N-	N/A		С	N	N/A
Infants are placed on their back to sleep A(5)(a)	1			Vehicle has proper safety restraints & in good repair I(1)	0	9	
No bottles propped or given in cribs or on mats A(3)(c)	4	-		Checklist for loading/unloading children reviewed (2)(d)	-	0	
Food for toddlers cut in pieces ½ inch or less A(3)(k)	2	-	_ D	Driver's (valid) driver's license reviewed (1)(f)			Ď.
Food for infants cut in pieces ¼ inch or less A(3)(j) Crock pots, bottle warmers, are inaccessible to children, No	6		D	C-Compliant with Regulation	likesu.	AS N. O.	NULL IN
microwaving of beverages observed A(3)(d)	2	_	G	N-Noncompliant with Regulation			MES.
Cups and bottles labeled with child's name & used only by that child	/	_		Violations noted at the time of visit □ Yes □ No		/	
A(3)(a)	ركر			Any violations corrected onsite - Yes No DSS Form 2910 ne	eded :	A es	□ No
Signature of Director/Operator/Designee:	A	40		Date 0/28/7.5 Di Refused to sign			

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<u>Division of Early Care and Education</u> <u>Deficiency Correction</u>

NAME OF PROVIDER/OPERATOR <u>Trinity Presbyterian Church-Y2K</u> PERMIT # 24032

Deficiency Cited	Corrective Action Needed	Expected Date of Correction		
Education is needed on file for one staff.	Ensure education is on file for all staff prior to starting employment.	9/28/25		
One of the buses has rips and tears on multiple arm rests and seat and need to be repaired.	Ensure all seats and arm rests are free from rips and tears and are good repair.	9/28/25		

Providers/Operators are required by regulations and statutes to be in compliance at all time.

Licensing Specialist	Jina	Varenen	Date 8/28/25
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