South Carolina Department of Social Services Office of Child Care Licensing

Building 2:

INSPECTION VISIT FORM FOR LICENSED CENTERS

Date of Inspection: 9 | 29 | 25

Time of Inspection: 4:15a

Type of Inspection: Annual - Complaint

☐ Follow	Up	(Original	Inspection

Ð	3	Follow	Up	(Original	Inspection

			,				
□ Follow Up	(Original	Inspection					
Date:/	_/))					
Reason for Follow up:							
□ Pending De	ficiencies						

Telephone #: 864-271-8800 Any changes in contact info (Phone/Email/Fax)? - Yes \ No

Center Director/Designee: Stephanie Knobel

Facility Name: YMCA Judson Community Center

Address: 2 Eighth Street Greenville, SC 29611

Permit #: 17319

Change in Ownership or Director?

Yes No If yes, Name:

Maximum number of children: 86 Building 1: Maximum number of infants: 0

□ 24 months □ 30 months □ I-4 facility Items posted in public view: License Menu Ratio Chart (All classrooms)

Building 3: Infants are in designated rooms? Yes No N/A

Does facility transport children? Yes No N/A

□ Self-Reported Incident

Overnight Care? - Yes & No

ABC Quality No Head Start TYes or No Public Schools - Yes & No Hours 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- 6:00PM

MANACEMENT ADMINISTRATION & STAFFING 444 F02			- 1/2	CUDED/(CON) 444 FOA			800	
MANAGEMENT, ADMINISTRATION & STAFFING 114-503		CNN		SUPERVISION 114-504	С	N	N/A	
Staff files are in compliance H(1-7)	2		N/A	Adequate supervision throughout facility A(1-2)	Ø		INIA	
Training hours up-to-date K(5)(b-c)	2	-		Facility following tracking of children procedures A(3)	12	<u> </u>		
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)	e			Ratios adequate in all classrooms and on playground B, C	V	-		
				& SAFETY 114-505				
C N N/A								
Children's faces/hands are clean B(1)	12'			Proper diaper changing practices were observed F(1-16)		Ö	8	
Medicine and harmful items labeled and stored properly D(2)	8			Proper handwashing practices were observed G(4)	2			
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	B		а	No smoking/consumption of alcoholic beverage A(3)	V			
Current Emergency Preparedness Plan H(3)	Z/		0	Emergency Medical Plan C(1)	0			
PHYSICAL	SITE	114		Line ganey medicar rian o(1)				
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/A	
Ventilation and lighting & sufficient A(2)(a-d), (4)	127			Playground equip. safe & firmly anchored B(7)	12			
No strangulation/choking/suffocation hazards A(5)(g)	0			Adequate cushioning material; at least 6ft fall zone B(9)	8			
Ceiling, floors, windows, doors free from hazards A(5)(d)	B			Fencing/safety barriers 4ft. in height, in good repair B(4)	e			
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	(B)			Outdoor space free from hazards and litter B(2)	12			
Facility free from pest problems (Insects, rodents) A(8)(b-c)	12			RESTING	C	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	100						12	
stored in locked area out of children's reach. Bio-contaminants are	E.,				"	П	L 100	
disposed of properly. A(5)(c) (e), A(8); E(1),(4)	-	-						
Electrical outlets are securely covered A(11)(c)	0			Cribs meet federal standards (reviewed certificate) D(1)			8	
Sink area has running water A(12)(d)	35			Cots, mats, cribs labeled or charted for each child D(2)		0	6	
Soap and disposable towels available at sink A(12)(i)	8	0		PROGRAM 114-506	C	Ν	N/A	
Furniture, toys & equipment are clean and in good repair C(1)	R			Written, planned, daily program of activities that is		0		
Furniture, toys & equipment meets the CPSC standards C(2)	1	0		developmentally & age appropriate observed A(1-3)	B	П		
Healthy animals, not permitted if allergic E(4)	D	0	8	Positive, non-abusive discipline practice B(1)	ler			
Other environmental allergies (Policy #120)	8				5		Ū	
MEAL REQU	JIREN	MENT	_	08				
	С	N	N/A		С	N	N/A	
Meals & snacks in compliance with USDA A(1)(b)				Round, firm foods are not offered to children under 4 yrs. old,	Ø		ū	
Clean, wholesome, unspoiled, properly labeled food A(4)				unless properly cut to prevent choking risk A(3)	Dr.	0		
Food preparers have proper hair restraints B(5) Refrigerators have thermometers, temp under 45°F D(2-3)		0	8	Food stored & handled properly D(1) All cleaning & poisonous items stored away from food D(8)	12			
Prevention and response to food allergies A(9-10)				An cleaning a poisonous items stored away from lood b(e)	र ख		0	
INFANT CARE 114-509	153	(L)		TRANSPORTATION 114-505 (V2		100	
DEPOSIT OF THE PROPERTY.	С	N	N/A		С	N	N/A	
Infants are placed on their back to sleep A(5)(a)	0	0	E.	Vehicle has proper safety restraints & in good repair I(1)	R			
No bottles propped or given in cribs or on mats A(3)(c)			8	Checklist for loading/unloading children reviewed (2)(d)	B			
Food for toddlers cut in pieces ½ inch or less A(3)(k)			2	Driver's (valid) driver's license reviewed (1)(f)	12			
Food for infants cut in pieces ¼ inch or less A(3)(j)			E'					
Crock pots, bottle warmers, are inaccessible to children, No	-		12	C-Compliant with Regulation			N. C.	
microwaving of beverages observed A(3)(d)		_	-	N-Noncompliant with Regulation		18.4	BUAN.	
Cups and bottles labeled with child's name & used only by that child Violations noted at the time of visit Violations noted Vio								
A(3)(a) Any violations corrected onsite Dyes No DSS Form 2910 needed Yes No								

Signature of Child Care Licensing Specialist: