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

Facility Name: Wunderkind Preschool Academy

Permit #: 25194

Address: 1518 Calhoun Road GREENWOOD, SC 29649

Date of Inspection: 4/19/25								
Time of Inspection: 1. 30								
Type of Inspection: Annual - Complaint								
□ Follow Up (Original Inspection								
Date:/)								
Reason for Follow up:								
□ Pending Deficiencies								
□ Self-Reported Incident								

See 8		□ Pending Deficiencies
	Any changes in contact info (Phone/Email/Fax)?   Yes   No	□ Self-Reported Incident
Center Director/Designee: Julie Widemar		
Change in Ownership or Director? - Yes		
Maximum number of children: 99	Building 1: Building 2: 24 months 50 months   I-4 facility	Building 3:
Maximum number of infants: 62	□ 24 months □ 80 months □ I-4 facility	Infants are in designated rooms? *Yes - No - N/A
Items posted in public view: 10/License	□ 24 months □ 80 months □ I-4 facility □ Menu □ Ratio Chart (All classrooms)	Building 3:
ABC Quality No H	ead Start 🗅 Yes 🕬 Public Schools 🗅 Yes 🕬	Overnight Care? De Yes Mo
Hours of Operation: M- 7:30AM- 5:30PM 1	F- 7:30AM- 5:30PM W- 7:30AM- 5:30PM Th- 7:30AM- 5:30PM F-	7:30AM- 5:30PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503 SUPERVISION 114-504							
	C	N	N/A		С	N	N/
Staff files are in compliance H(1-7)	10/			Adequate supervision throughout facility A(1-2)	12/		$\perp$
Training hours up-to-date K(5)(b-c)				Facility following tracking of children procedures A(3)	3		-
At least 1 person with CPR & 1 <sup>st</sup> Aid on the premises K(5)(h)	5/			Ratios adequate in all classrooms and on playground B, C	5		
HEA	_			& SAFETY 114-505			
	С	N	N/A		С	N	N/
Children's faces/hands are clean B(1)			D	Proper diaper changing practices were observed F(1-16)			
Medicine and harmful items labeled and stored properly D(2)	0		9/	Proper handwashing practices were observed G(4)			<u></u>
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	0		□	No smoking/consumption of alcoholic beverage A(3)	0/		
Current Emergency Preparedness Plan H(3)	G/		О	Emergency Medical Plan C(1)	9		
PHYSICA	LSITE	114	507				
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/
Ventilation and lighting & sufficient A(2)(a-d), (4)	10/	-		Playground equip, safe & firmly anchored B(7)	4		
No strangulation/choking/suffocation hazards A(5)(g)		0		Adequate cushioning material; at least 6ft fall zone B(9)	9		
Ceiling, floors, windows, doors free from hazards A(5)(d)		0		Fencing/safety barriers 4ft. in height, in good repair B(4)	9/		$\vdash$
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	<u></u>	0	0	Outdoor space free from hazards and litter B(2)		13	0
Facility free from pest problems (Insects, rodents) A(8)(b-c)		-		RESTING	Ċ	N	N/A
All potentially harmful items including cleaning supplies, flammable	140		T <sub>u</sub> l	Play Pens observed C(4)	ı.		1
products, poisonous, toxic, hazardous and materials are labeled and			722	1,0,1,0,0,0,0,0,0,0,0,0,0,0,0,0,0,0,0,0			_
stored in locked area out of children's reach. Bio-contaminants are		O					0
disposed of properly. A(5)( c) ( e), A(8); E(1),(4)	<u> </u>						
Electrical outlets are securely covered A(11)(c)	3		0	Cribs meet federal standards (reviewed certificate) D(1)	8		
Sink area has running water A(12)(d)				Cots, mats, cribs labeled or charted for each child D(2)	3		
Soap and disposable towels available at sink A(12)(i)	9			PROGRAM 114-506	С	N	N A
Furniture, toys & equipment are clean and in good repair C(1)	10/			Written, planned, daily program of activities that is			
Furniture, toys & equipment meets the CPSC standards C(2)			а	developmentally & age appropriate observed A(1-3)	9		
Healthy animals, not permitted if allergic E(4)			10/	Positive, non-abusive discipline practice B(1)	3		
Other environmental allergies (Policy #120)					0		
MEAL REQ			S 114-5	08			
	С	N	N/A		С	N	N/A
Meals & snacks in compliance with USDA A(1)(b)	9			Round, firm foods are not offered to children under 4 yrs, old,		_ □	
Clean, wholesome, unspoiled, properly labeled food A(4)	G/			unless properly cut to prevent choking risk A(3)	<b>3</b>		
Food preparers have proper hair restraints B(5)	4/			Food stored & handled properly D(1)	2		
Refrigerators have thermometers, temp under 45°F D(2-3)	<b>3</b>			All cleaning & poisonous items stored away from food D(8)	œ		
Prevention and response to food allergies A(9-10)	tiz/				Œ/		
INFANT CARE 114-509			2114	TRANSPORTATION 114-505 I		N.I.	NU
	C	N	N/A		С	N	N//
nfants are placed on their back to sleep A(5)(a)	2			Vehicle has proper safety restraints & in good repair I(1)			D
No bottles propped or given in cribs or on mats A(3)(c)	~			Checklist for loading/unloading children reviewed (2)(d)			2
Food for toddlers cut in pieces 1/2 inch or less A(3)(k)	9			Driver's (valid) driver's license reviewed (1)(f)			(9)
ood for infants cut in pieces 1/4 inch or less A(3)(j)	102/				BAR ITAR		
Crock pots, bottle warmers, are inaccessible to children, No	m/		D.	C-Compliant with Regulation N-Noncompliant with Regulation			
nicrowaving of beverages observed A(3)(d) Cups and bottles labeled with child's name & used only by that child	<b>—</b>	-		Violations noted at the time of visit □ Yes   No			
A(3)(a)	R			Any violations corrected onsite $\Box$ Yes $\Box$ No DSS Form 2910 ne	eded	Yes	a Mi
	*	1		1 7		1 63	CBA141
Signature of Director/Operator/Designee:	I W	4		Date: 4 0 2			
orginates of birector operator besigned.				, , , , ,			
Signature of Child Care Licensing Specialist:	1			41.12			