

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

Facility Name: Clements Ferry KinderCare
Permit #: 25157
Address: 2001 Clements Ferry Rd CHARLESTON, SC 29492

Telephone #: 843-971-7127 Any changes in contact info (Phone/Email/Fax)? ☐ Yes ☒ No

Center Director/Designee: Myisha Victoria Swinton

Change in Ownership or Director? ☐ Yes ☒ No If yes, Name: _____

Maximum number of children: 239

Building 1: ☒ Building 2: _____ Building 3: _____

Maximum number of infants: 100 ☐ 24 months ☒ 30 months ☐ 1-4 facility

Items posted in public view: ☒ License ☒ Menu ☒ Ratio Chart (All classrooms)

ABC Quality Yes

Head Start ☐ Yes ☒ No

Public Schools ☐ Yes ☒ No

Hours of Operation: M- 6:30AM- 6:00PM T- 6:30AM- 6:00PM W- 6:30AM- 6:00PM Th- 6:30AM- 6:00PM F- 6:30AM- 6:00PM

Date of Inspection:	6/16/2024
Time of Inspection:	1:03pm
Type of Inspection:	☐ Annual ☒ Complaint
	☐ Follow Up (Original Inspection)
Date:	____/____/____
Reason for Follow up:	
	☐ Pending Deficiencies
	☐ Self-Reported Incident

MANAGEMENT, ADMINISTRATION & STAFFING 114-503

	C	N	N/A
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)	☒	☐	☐

SUPERVISION 114-504

	C	N	N/A
Adequate supervision throughout facility A(1-2)	☒	☐	☐
Facility following tracking of children procedures A(3)	☒	☐	☐
Ratios adequate in all classrooms and on playground B, C	☒	☐	☐

HEALTH, SANITATION & SAFETY 114-505

	C	N	N/A
Children's faces/hands are clean B(1)	☒	☐	☐
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)	☒	☐	☐
Current Emergency Preparedness Plan H(3)	☒	☐	☐

	C	N	N/A
Proper diaper changing practices were observed F(1-16)	☐	☐	☒
Proper handwashing practices were observed G(4)	☐	☐	☒
No smoking/consumption of alcoholic beverage A(3)	☐	☐	☒
Emergency Medical Plan C(1)	☐	☐	☒

PHYSICAL SITE 114-507

BUILDING	C	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	☒	☐	☐
No strangulation/choking/suffocation hazards A(5)(g)	☒	☐	☐
Ceiling, floors, windows, doors free from hazards A(5)(d)	☒	☐	☐
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	☒	☐	☐
Facility free from pest problems (Insects, rodents) A(8)(b-c)	☒	☐	☐
All potentially harmful items including cleaning supplies, flammable products, poisonous, toxic, hazardous and materials are labeled and stored in locked area out of children's reach. Bio-contaminants are disposed of properly. A(5)(c) (e), A(8); E(1),(4)	☒	☐	☐
Electrical outlets are securely covered A(11)(c)	☒	☐	☐
Sink area has running water A(12)(d)	☒	☐	☐
Soap and disposable towels available at sink A(12)(i)	☒	☐	☐
Furniture, toys & equipment are clean and in good repair C(1)	☒	☐	☐
Furniture, toys & equipment meets the CPSC standards C(2)	☒	☐	☐
Healthy animals, not permitted if allergic E(4)	☐	☐	☒
Other environmental allergies (Policy #120)	☒	☐	☐

PLAYGROUND	C	N	N/A
Playground equip. safe & firmly anchored B(7)	☐	☐	☒
Adequate cushioning material; at least 6ft fall zone B(9)	☐	☐	☒
Fencing/safety barriers 4ft. in height, in good repair B(4)	☐	☐	☒
Outdoor space free from hazards and litter B(2)	☐	☐	☒

RESTING

	C	N	N/A
Play Pens observed C(4)	☐	☐	☒
Cribs meet federal standards (reviewed certificate) D(1)	☒	☐	☐
Cots, mats, cribs labeled or charted for each child D(2)	☒	☐	☐

PROGRAM 114-506

	C	N	N/A
Written, planned, daily program of activities that is developmentally & age appropriate observed A(1-3)	☒	☐	☐
Positive, non-abusive discipline practice B(1)	☒	☐	☐

MEAL REQUIREMENTS 114-508

	C	N	N/A
Meals & snacks in compliance with USDA A(1)(b)	☐	☐	☒
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)	☐	☐	☒
Prevention and response to food allergies A(9-10)	☐	☐	☒

	C	N	N/A
Round, firm foods are not offered to children under 4 yrs. old, unless properly cut to prevent choking risk A(3)	☐	☐	☒
Food stored & handled properly D(1)	☐	☐	☒
All cleaning & poisonous items stored away from food D(8)	☐	☐	☒

INFANT CARE 114-509

	C	N	N/A
Infants are placed on their back to sleep A(5)(a)	☒	☐	☐
No bottles propped or given in cribs or on mats A(3)(c)	☒	☐	☐
Food for toddlers cut in pieces ½ inch or less A(3)(k)	☒	☐	☐
Food for infants cut in pieces ¼ inch or less A(3)(l)	☒	☐	☐
Crock pots, bottle warmers, are inaccessible to children, No microwaving of beverages observed A(3)(d)	☒	☐	☐
Cups and bottles labeled with child's name & used only by that child A(3)(a)	☒	☐	☐

TRANSPORTATION 114-505 I

	C	N	N/A
Vehicle has proper safety restraints & in good repair I(1)	☐	☐	☒
Checklist for loading/unloading children reviewed (2)(d)	☐	☐	☒
Driver's (valid) driver's license reviewed (1)(f)	☐	☐	☒

	C	N	N/A
C-Compliant with Regulation			
N-Noncompliant with Regulation			
Violations noted at the time of visit ☐ Yes ☒ No			
Any violations corrected onsite ☐ Yes ☒ No			
DSS Form 2910 needed ☐ Yes ☒ No			

Signature of Director/Operator/Designee: James Swinton

Date: 6/16/24 ☐ Refused to sign.

Signature of Child Care Licensing Specialist: Haley Hulse

Date: 6/16/2024 Revised February 2025