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

Date of Inspection: 5-5-26
Time of Inspection: 10:00 am
Type of Inspection: ☐ **Annual** ☒ **Complaint**
☐ **Follow Up (Original Inspection**
Date: ___/___/___)
Reason for Follow up:
☐ **Pending Deficiencies**
☐ **Self-Reported Incident**

Facility Name: Creme de la Creme of I'on
Permit #: 26093
Address: 250 Ponsbury Rd MOUNT PLEASANT, SC 29464

Telephone #: 843-606-6620 Any changes in contact info (Phone/Email/Fax)? ☐ Yes ☒ No
Center Director/Designee: Brittani Lane-White
Change in Ownership or Director? ☐ Yes ☒ No If yes, Name: ___
Maximum number of children: 279 Building 1: ✓ Building 2: ___ Building 3: ___
Maximum number of infants: 100 ☐ 24 months ☑ 30 months ☐ I-4 facility
Infants are in designated rooms? ☒ Yes ☐ No ☐ N/A
Items posted in public view: ☑ License ☒ Menu ☒ Ratio Chart (All classrooms)
Does facility transport children? ☐ Yes ☒ No ☐ N/A
ABC Quality No **Head Start** ☐ Yes ☒ No **Public Schools** ☐ Yes ☒ No **Overnight Care?** ☐ Yes ☒ No
Hours of Operation: M- 6:30AM- 6:30PM T- 6:30AM- 6:30PM W- 6:30AM- 6:30PM Th- 6:30AM- 6:30PM F- 6:30AM- 6:30PM

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)(j)**	☑	☐	☐
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-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: [signature] Date: 5.5.26 ☐ Refused to sign.

Signature of Child Care Licensing Specialist: [signature] Date: 5-5-26

Division of Early Care and Education

Deficiency Correction

NAME OF PROVIDER/OPERATOR Creme de la Creme of l'on

PERMIT # 26093

Deficiency Cited	Corrective Action Needed	Expected Date of Correction
caregivers were employed without completed background checks	all background checks to be completed before staff can return	5/6/2026

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

Licensing Specialist Stuart for Smoore **Date** 5/6/24