South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Montessori School of Mauldin			Date o	f Inspection: 11/9/23 Time of Inspection: 9:0	16	a M					
ermit #: 13650 Type of Inspection: Annual Complaint Follow Up (original inspection date)											
, ,			•	Reason for Follow up: clear up pending deficiency	v o S	, elf-R∉	eport				
Address: 205 B. East Butler Road, MAULDIN, SC 29662					,						
Address: 205 B. East Butter Road, MAULDIN, SC 29662 Telephone #: 864-288-8613 Any changes in contact info (Phone/Email/Fax)? Yes No Overnight Care? Yes No											
Center Director/Designee: Tonya Lynn Howey-Linsenman	001110	101 111) (I II	oricialiti axy: 11 165 197110 Overnight Care?	Yes,	AQ NO	0				
	R	hea	a 4	Pesaro							
Unange in Ownersnip or Director? pxyes I No If yes, Name: Maximum number of children: 321 Maximum number of infants: 63 I 24 months			Rui	LP O	- 001	-0					
Maximum number of infants: 63	□ 30	mon	ths m.l.	4 facility Infants are in designated rooms?	CDE	:P - N/A					
Maximum number of infants: 63 tems posted in public view: License Menu Ratio C	hart (All cl	assroo	oms) Does facility transport children?	TIV TIVO E	J IV/A	4				
					WA.						
MANAGEMENT, ADMINISTRATION & STAFFING 114-503	gag.		第四次	SUPERVISION 114-504		Stem	Water land				
Ctaff files are in compliance 1444.7)	С	_N_	N/A		C	N	N/A				
Staff files are in compliance H(1-7) Training hours up-to-date K(5)(b-c)		<u>, 0</u>	_	Adequate supervision throughout facility A(1-2)	0	₹					
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)	M	_		Facility following tracking of children procedures A(3)	B		_				
	10 O		A TION	Ratios adequate in all classrooms and on playground B,		12					
SALE OF THE SALE O	_			& SAFETY 114-505	10.53		THE REAL PROPERTY.				
Children's faces/hands are clean B(1)	C	N	N/A	Managerial House, and the control of	C	N	N/A				
Medicine and harmful items labeled and stored properly D(2)	9			Proper diaper changing practices were observed F(1-16)	8	19					
First Aid kit in facility and in valvide 15 transport 5(4) MAY	-	- Q	2	Proper handwashing practices were observed G(4)	_ ✓						
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	(O) O			No smoking/consumption of alcoholic beverage A(3)			M				
BUILDING	C	_	TE 114				Total .				
Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c)		N	N/A	PLAYGROUND	C	N	N/A				
No strangulation/choking/suffocation hazards A(5)(g)(i-iii)	V	<u> </u>		Playground equip. safe & firmly anchored B(7)	Y		0				
Ceiling, floors, windows, doors free from hazards A(5)(d)	2			Adequate cushioning material; at least 6ft fall zone B(9)	1						
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	0		_ <u>_</u>	Fencing/safety barriers 4ft. in height, in good repair B(4)	Y		0				
Facility free from pest problems (Insects, rodents) A(8)(b-c)	0		-	Outdoor space free from hazards and litter B(2)	0		0				
Garbage kept properly in plastic lined receptacles A(8) (d-i)	3			Play Page sharmed C(4)	C	N	N/A				
Electrical outlets are securely covered A(11)(c)		-		Play Pens observed C(4)			0				
Sink area has running water A(12)(d)	10/	! 		Cribs meet federal standards (reviewed certificate) D(1)	8		0				
Soap and disposable towels available at sink A(12)(i)	100			Cots, mats, cribs labeled or charted for each child D(2)	6						
Furniture, toys & equipment are clean and in good repair C(1)	D'			PROGRAM 114-506	С	N	N/A				
Furniture, toys & equipment meets the CPSC standards C(2)	3			Written, planned, daily program of activities that is			0				
Healthy pets/animals (Vaccination record up-to-date) E(4)		-	3	developmentally & age appropriate observed A(1-3) Positive, non-abusive discipline practice B(1)	ļ	_					
			MENT	S 114-508	8						
	С	N	N/A		С	N.	ALIA				
Meals & snacks in compliance with USDA A(1)(b)	2			Round, firm foods are not offered to children under 4	3	N	N/A				
Clean, wholesome, unspoiled, properly labeled food A(4)	9			yrs. Old, unless properly cut to prevent choking risk A(3)	4	-	0				
Food preparers have proper hair restraints B(5)	0			Food stored & handled properly D(1)	8	귀	0				
Refrigerators have thermometers, temp under 45°F D(2-3)	0			All cleaning & poisonous items stored away from food D	<u>_</u>	급	0				
INFANT CARE 114-509		031		TRANSPORTATION 114-505 I							
Infants are placed on their back to sleep A(5)(a)	С	N	N/A		C	N	N/A				
				Vehicle has proper safety restraints & in good repair I(1)	4	0					
No bottles propped or given in cribs or on mats A(3)(c)	8			Checklist for loading/unloading children reviewed (2)(d)	8	0	0				
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)	0			Driver's (valid) driver's license reviewed (1)(f)	1	0	0				
	8			国际经济外,建筑自己农业总统创作是全流过度增长的主动							
Crock pots, bottle warmers, are inaccessible to children, No microwaving of beverages observed A(3)(d)				C-Compliant with Regulation	99.946	Teacher	7465				
Cups and bottles labeled with child's name & used only by that	-	_		N-Noncompliant with Regulation							
child A(3)(a)	 •∕		O	Mandalatiana materitati di angara ma							
(5)(4)		5.75		No violations noted at the time of visit □							
M.	_			.1 / 1							
Signature of Director/Operator/Designee:				Date: □ Refused to							
Signature of Director/Operator/Designee:				Date: V(V(C)	sign						
					_						

Signature of Child Care Licensing Specialiat:

Page 1	. 1
--------	-----

Division of Early Care and Education Deficiency Correction

NAME OF PROVIDER/OPERATOR Montessori School of Mauldin

PERMIT # 13650

Corrective Action Needed	Expected Date of Correction 11/10/2023	
Having enough staff to meet ratio requirements		
Having all background clearances before teacher starts	11/20/2023	
Having to test in file upon hire	11/10/2023	
Having qualified caregivers to count within staff to child ratio	11/10/2023	
	Having enough staff to meet ratio requirements Having all background clearances before teacher starts Having tb test in file upon hire Having qualified caregivers to count within staff to child	

	Control of the Contro		1
Providers/Operators at all time.	are required by	regulations and	statutes to be in compliance