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

Facility Name: Ivybrook Academy Five Forks

Permit #: 25471

Address: 303 N Hwy 14 SIMPSONVILLE, SC 29681

Date of Inspection: 41425 Time of Inspection: 10:40m
Type of Inspection: Annual - Complaint
□ Follow Up (Original Inspection
Date://)
Reason for Follow up:
□ Pending Deficiencies
□ Self-Reported Incident

Telephone #: 864-661-0050	Any changes in contact info (Phon	e/Email/Fax)? □ Yes 🛂	Self-Reported Incident				
Center Director/Designee: Lindsey Nico	ile Lyles						
Change in Ownership or Director? - You	es No If yes, Name:		*				
Maximum number of children: 134	Building 1:	Building 2:	Building 3:				
Maximum number of infants: 17 /	_ 24 months № 30 r	months 🗆 I-4 facility	Infants are in designated rooms? Yes No N				
Items posted in public view: Licens	se Menu Ratio Chart (All clas	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. 8:00AM, 4:00PM	T. 8-00AM. 4-00PM W. 8-00AM. 4-	100PM Th- 8100AM- 4100PI	M F- 8:00AM- 4:00PM				

	_			01/DED/(010N) 444 504						
MANAGEMENT, ADMINISTRATION & STAFFING 114-503	С	LΝ	N/A	SUPERVISION 114-504	С	N	N/A			
Staff files are in compliance H(1-7)	¥			Adequate supervision throughout facility A(1-2)	V					
Training hours up-to-date K(5)(b-c)	8			Facility following tracking of children procedures A(3)	4					
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)	4	В	0	Ratios adequate in all classrooms and on playground B, C	4					
HEALTH, SANITATION & SAFETY 114-505										
	С	N	N/A		С	N	N/A			
Children's faces/hands are clean B(1)	4			Proper diaper changing practices were observed F(1-16)			1			
Medicine and harmful items labeled and stored properly D(2)	0	0	K	Proper handwashing practices were observed G(4)	6		D			
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	Y		ä	No smoking/consumption of alcoholic beverage A(3)	12		0			
Current Emergency Preparedness Plan H(3)				Emergency Medical Plan C(1)	4					
PHYSICAI	SIT	E 114	-507			1 1				
BUILDING	С	N	N/A	PLAYGROUND	C	Ň	N/A			
Ventilation and lighting & sufficient A(2)(a-d), (4)	0			Playground equip. safe & firmly anchored B(7)	A		0			
No strangulation/choking/suffocation hazards A(5)(g)	1			Adequate cushioning material; at least 6ft fall zone B(9)	W/		0			
Ceiling, floors, windows, doors free from hazards A(5)(d)	V	0	- C	Fencing/safety barriers 4ft. in height, in good repair B(4)	A					
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	18			Outdoor space free from hazards and litter B(2)	a		0			
Facility free from pest problems (Insects, rodents) A(8)(b-c)	V			RESTING	С	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	16	۱ .					V			
stored in locked area out of children's reach. Bio-contaminants are										
disposed of properly. A(5)(c) (e), A(8); E(1),(4)	1	-		0.1			8			
Electrical outlets are securely covered A(11)(c)	18			Cribs meet federal standards (reviewed certificate) D(1)	0		8			
Sink area has running water A(12)(d)	12			Cots, mats, cribs labeled or charted for each child D(2)						
Soap and disposable towels available at sink A(12)(i)	V			PROGRAM 114-506	С	N	N/A			
Furniture, toys & equipment are clean and in good repair C(1)	K			Written, planned, daily program of activities that is developmentally & age appropriate observed A(1-3)			0			
Furniture, toys & equipment meets the CPSC standards C(2)	V		0			<u> </u>				
Healthy animals, not permitted if allergic E(4)	8			Positive, non-abusive discipline practice B(1)	R					
Other environmental allergies (Policy #120)	A				M		0			
MEAL REQU	UIRE	MENT	S 114-5 N/A	08	С	N	N/A			
Meals & snacks in compliance with USDA A(1)(b)	V			Round, firm foods are not offered to children under 4 yrs. old,	12					
Clean, wholesome, unspoiled, properly labeled food A(4)	V	<u> </u>		unless properly cut to prevent choking risk A(3)	M					
Food preparers have proper hair restraints B(5)	8			Food stored & handled properly D(1)	4	0				
Refrigerators have thermometers, temp under 45°F D(2-3)	8			All cleaning & poisonous items stored away from food D(8)	M		0			
Prevention and response to food allergies A(9-10)	A				M	□	0			
INFANT CARE 114-509				TRANSPORTATION 114-505 I			NI/A			
	C	N	N/A	Mahiala han grange anfahr materiata 9 in good sanais 1645	С	N	N/A			
Infants are placed on their back to sleep A(5)(a)	<u> </u>		-	Vehicle has proper safety restraints & in good repair I(1)			-			
No bottles propped or given in cribs or on mats A(3)(c)			V	Checklist for loading/unloading children reviewed (2)(d)	0	-	1			
Food for toddlers cut in pieces ½ inch or less A(3)(k)	-		Y	Driver's (valid) driver's license reviewed (1)(f)	0		L. W			
Food for infants cut in pieces ¼ inch or less A(3)(j) Crock pots, bottle warmers, are inaccessible to children, No		-		C-Compliant with Regulation			day of			
microwaving of beverages observed A(3)(d)	0	B	8	N-Noncompliant with Regulation			85.46			
Cups and bottles labeled with child's name & used only by that child Violations noted at the time of visit Ves No										
A(3)(a) Any violations corrected onsite Yes No DSS Form 2910 needed Yes							No			
Signature of Director/Operator/Designee	1	XI	10 B	Date 4/14/25 . Refused to sign	n.					

Signature of Child Care Licensing Specialist: