South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Big Blue Marble Academy #55

Signature of Child Care Licensing Specialist:

Permit #: 25647

Address: 3129 Brushy Creek Road GREER, SC 29650

Date of Inspection: 4 23-Time of Inspection: 2:20

Type of Inspection: Annual Complaint

Follow Up (Original Inspection Date:___/___) Reason for Follow up:

Date: 4-38 - 15

Center Director/Designee: Nikkisha Wright	*	one/Email/Fax)? □ Yes 🖼 📆 o	□ Pending Deficiencies□ Self-Reported Incident			
Change in Ownership or Director? ☐ Yes No	If yes, Name:					
Maximum number of children: 286	Building 1:	Building 2:	Building 3:			
Maximum number of infants: 89	24 months = 30	months 🗆 I-4 facility	Infants are in designated rooms? The S In No In N/A			
Maximum number of infants: 89 Items posted in public view: License License	Does facility transport children? The Sala No N/A					
ABC Quality Yes Head St	art. ⊟ Yesos No Pub	lic Schools - Yes - No	Overnight Care? Yes No			
Hours of Operation: M- 6:30AM- 6:00PM T- 6:30A			F- 6:30AM- 6:00PM			

MANUACCHENT ARMINISTRATION & STATERIO 444 500						_	- 20			
MANAGEMENT, ADMINISTRATION & STAFFING 114-503	Ċ	N	N/A	SUPERVISION 114-504		NI.	A EZA			
Staff files are in compliance H(1-7)			IN/A	Adequate supervision throughout facility A(1-2)	C	N	N/A			
Training hours up-to-date K(5)(b-c)		0	8	Facility following tracking of children procedures A(3)	2/		-			
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)										
At least 1 person with CPR & 1 St Aid on the premises K(5)(h) Ratios adequate in all classrooms and on playground B, C HEALTH, SANITATION & SAFETY 114-505										
C N N/A C N N/A										
Children's faces/hands are clean B(1)	0		0	Proper diaper changing practices were observed F(1-16)	0		0			
Medicine and harmful items labeled and stored properly D(2)				Proper handwashing practices were observed F(1-10)		8				
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	0		0	No smoking/consumption of alcoholic beverage A(3)			E			
Current Emergency Preparedness Plan H(3)			200	Emergency Medical Plan C(1)						
PHYSICAL	_	_	-	Emergency Wedicar Fair O(1)		-				
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/A			
Ventilation and lighting & sufficient A(2)(a-d), (4)	0/		0	Playground equip. safe & firmly anchored B(7)	1	<u> </u>	0			
No strangulation/choking/suffocation hazards A(5)(g)	0			Adequate cushioning material; at least 6ft fall zone B(9)	120					
Ceiling, floors, windows, doors free from hazards A(5)(d)				Fencing/safety barriers 4ft. in height, in good repair B(4)						
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.			0	Outdoor space free from hazards and litter B(2)		0				
Facility free from pest problems (Insects, rodents) A(8)(b-c)				RESTING	C	N	N/A			
All potentially harmful items including cleaning supplies, flammable	1			Play Pens observed C(4)			11171			
products, poisonous, toxic, hazardous and materials are labeled and	/	k_	_		_					
stored in locked area out of children's reach. Bio-contaminants are	0									
disposed of properly. A(5)(c) (e), A(8); E(1),(4)										
Electrical outlets are securely covered A(11)(c)	V			Cribs meet federal standards (reviewed certificate) D(1)	0					
Sink area has running water A(12)(d)	3/	Ò		Cots, mats, cribs labeled or charted for each child D(2)	4	0				
Soap and disposable towels available at sink A(12)(i)				PROGRAM 114-506	С	N	N/A			
Furniture, toys & equipment are clean and in good repair C(1)	G/			Written, planned, daily program of activities that is			_			
Furniture, toys & equipment meets the CPSC standards C(2)	4		G	developmentally & age appropriate observed A(1-3)						
Healthy animals, not permitted if allergic E(4)				Positive, non-abusive discipline practice B(1)	8					
Other environmental allergies (Policy #120)			0			0	0			
MEAL REQU				08			= **			
	С	N	N/A		С	N	N/A			
Meals & snacks in compliance with USDA A(1)(b)				Round, firm foods are not offered to children under 4 yrs. old,	500					
Clean, wholesome, unspoiled, properly labeled food A(4)	5			unless properly cut to prevent choking risk A(3)	000					
Food preparers have proper hair restraints B(5)	3/	□		Food stored & handled properly D(1)	130					
Refrigerators have thermometers, temp under 45°F D(2-3)			<u>_</u>	All cleaning & poisonous items stored away from food D(8)	V					
Prevention and response to food allergies A(9-10) INFANT CARE 114-509				TRANSPORTATION 114-505 I						
INT ANT CARE 114-303	С	N	N/A	TRANSPORTATION 114-303 [C	N	N/A			
Infants are placed on their back to sleep A(5)(a)	D'		0	Vehicle has proper safety restraints & in good repair I(1)			3/			
No bottles propped or given in cribs or on mats A(3)(c)	0		0	Checklist for loading/unloading children reviewed (2)(d)		0	7			
Food for toddlers cut in pieces ½ inch or less A(3)(k)				Driver's (valid) driver's license reviewed (1)(f)			1			
Food for infants cut in pieces ½ inch or less A(3)(j)	0		1	Sitted & (Talia) differ a nooning reviewed (1)(1)						
Crock pots, bottle warmers, are inaccessible to children, No				C-Compliant with Regulation						
microwaving of beverages observed A(3)(d)	2			N-Noncompliant with Regulation						
Cups and bottles labeled with child's name & used only by that child		_	-	Violations noted at the time of visit □ Yes > No			4			
A(3)(a)				Any violations corrected onsite P Yes No DSS Form 2910 no	eded	Yes	No			
Signature of Director/Operator/Designee: Date: 4 20 25 Refused to sign.										
The contract of the contract o										