South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Big Blue Marble Academy #56

Permit #: 25650

Address: 911 W Georgia Road SIMPSONVILLE, SC 29680

Date of Inspection: 5 Time of Inspection: 12:30 Type of Inspection:
Annual Complaint □ Follow Up (Original Inspection Date: __/__/__) Reason for Follow up: Pending Deficiencies □ Self-Reported incident

Telephone #: 864-228-3663	Any changes in contact info (Phone/Email/Fax)? □ Yes	□ No			
Center Director/Designee: Amanda Lynn Rose					
Change in Ownership or Director? Ye	es 🗷 No If yes, Name:				

Maximum number of children: 293

Building 1: ______ Building 2: _ _ 24 months _ 30 months _ I-4 facility Building 3:

Maximum number of infants: 99 Items posted in public view: Cicense Menu Ratio Chart (All classrooms) Head Start □ Yes 5 No Public Schools - Yes - No **ABC Quality** Yes

Infants are in designated rooms? ¬Yes ¬ No ¬ N/A

Does facility transport children? ¬Yes ¬ No ¬ N/A Overnight Care? - 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

MANAGEMENT, ADMINISTRATION & STAFFING 114-503	948	-920		SUPERVISION 114-504			50. La			
	С	N	N/A	55. 2.11.15.15.17.7	С	N	N/A			
Staff files are in compliance H(1-7)	9	ū	0	Adequate supervision throughout facility A(1-2)	100		0			
Training hours up-to-date K(5)(b-c)		0	4	Facility following tracking of children procedures A(3)	3/		0			
At least 1 person with CPR & 1 ^{SI} Aid on the premises K(5)(h)	4			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)	19/		0	Proper diaper changing practices were observed F(1-16)			a/			
Medicine and harmful items labeled and stored properly D(2)			3	Proper handwashing practices were observed G(4)						
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	В		18	No smoking/consumption of alcoholic beverage A(3)	Ø					
Current Emergency Preparedness Plan H(3)		0	V	Emergency Medical Plan C(1)	0	ū				
PHYSICAL SITE 114-507										
BUILDING .	C	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)		0	19			
No strangulation/choking/suffocation hazards A(5)(g)			Q.	Adequate cushioning material; at least 6ft fall zone B(9)		0	8			
Ceiling, floors, windows, doors free from hazards A(5)(d)	3			Fencing/safety barriers 4ft. in height, in good repair B(4)			6			
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	2			Outdoor space free from hazards and litter B(2)			B			
Facility free from pest problems (Insects, rodents) A(8)(b-c) All potentially harmful items including cleaning supplies, flammable	2			RESTING Play Pens observed C(4)	С	N	N/A			
products, poisonous, toxic, hazardous and materials are labeled and				riay rens observed 6(4)						
stored in locked area out of children's reach. Bio-contaminants are	2		0							
disposed of properly. A(5)(c) (e), A(8); E(1),(4)										
Electrical outlets are securely covered A(11)(c)	8		0	Cribs meet federal standards (reviewed certificate) D(1)	100					
Sink area has running water A(12)(d)	8		0	Cots, mats, cribs labeled or charted for each child D(2)	4					
Soap and disposable towels available at sink A(12)(i)			۵	PROGRAM 114-506	С	N	N/A			
Furniture, toys & equipment are clean and in good repair C(1)	2		0	Written, planned, daily program of activities that is						
Furniture, toys & equipment meets the CPSC standards C(2)	0			developmentally & age appropriate observed A(1-3)						
Healthy animals, not permitted if allergic E(4)			o/	Positive, non-abusive discipline practice B(1)	0		4			
Other environmental allergies (Policy #120)	1			- 800 S	0					
MEAL REQU				08	6	N	31/4			
Meals & snacks in compliance with USDA A(1)(b)	С	N	N/A	Round, firm foods are not offered to children under 4 yrs. old,	C	N	N/A			
Clean, wholesome, unspoiled, properly labeled food A(4)				unless properly cut to prevent choking risk A(3)			9			
Food preparers have proper hair restraints B(5)		0	0/	Food stored & handled properly D(1)			1			
Refrigerators have thermometers, temp under 45°F D(2-3)	9		G	All cleaning & poisonous items stored away from food D(8)						
Prevention and response to food allergies A(9-10)			0/							
INFANT CARE 114-509		N.	A1/A	TRANSPORTATION 114-505 I		3.1	NIZA			
Infants are placed on their back to sleep A(5)(a)	C	N D	N/A	Vehicle has proper safety restraints & in good repair I(1)	C	N _	N/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)	▽	0	□ ₽ ∕	Checklist for loading/unloading children reviewed (2)(d) Driver's (valid) driver's license reviewed (1)(f)		0	-4			
Food for infants cut in pieces 1/2 inch or less A(3)(i)				Street a frama) annes a meetide reviewed (1)(1)	J		L			
Crock pots, bottle warmers, are inaccessible to children, No				C-Compliant with Regulation	1	ASC.				
microwaving of beverages observed A(3)(d)	0			N-Noncompliant with Regulation						
Cups and bottles labeled with child's name & used only by that child A(3)(a)	V	0	۵	Violations noted at the time of visit □ Yes □ No Any violations corrected onsite □ Yes □ No DSS Form 2910 n	eeded	□ Yes	No			
Signature of Director/Operator/Designee: CA A A A				Date: 515125 TRefused to sig	n					

Signature of Child Care Licensing Specialist:

Date: 5-15-25