South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Legacy Academy Simpsonville

Signature of Child Care Licensing Specialist:

Permit #: 25072

Address: 547 Harrison Bridge Rd. SIMPSONVILLE, SC 29680

Date of Inspection: 5 Time of Inspection: 11:60 Type of Inspection: Annual

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

Telephone #: 864-757-9951 A	Any changes in contact info (Phone/Email/Fax)? Yes	□ Pending Deficiencies □ Self-Reported Incident
Center Director/Designee: Alexandria N Q	uiles	
Change in Ownership or Director? ☐ Yes	No If yes, Name:	(R)
Maximum number of children: 246	Building 1: Building 2:	Building 3:
Maximum number of infants: 85	□ 24 months □/30 months □ I-4 facility	Infants are in designated rooms? Yes No N/A
Items posted in public view: a License	Menu Ratio Chart (All classrooms)	Does facility transport children? Yes No NA

Head Start Yes No Public Schools Yes No Overnight Care? - Yes No **ABC Quality** 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				SUPERVISION 114-504		21	
MARAGEMENT, ADMINISTRATION & STAFFING 134-300	C,	N	N/A	001 EKVISION 114 004	С	. N	N/A
Staff files are in compliance H(1-7)			0	Adequate supervision throughout facility A(1-2)	7		
Training hours up-to-date K(5)(b-c)				Facility following tracking of children procedures A(3)	1		
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)		0	0	Ratios adequate in all classrooms and on playground B, C	B	0	
	TH, S	ANIT	ATION	& SAFETY 114-505	10.		
The second secon	С	N	N/A		С	N	N/A
Children's faces/hands are clean B(1)	0/			Proper diaper changing practices were observed F(1-16)	1		0
Medicine and harmful items labeled and stored properly D(2)		0		Proper handwashing practices were observed G(4)	10/	ó	
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)				No smoking/consumption of alcoholic beverage A(3)			D
Current Emergency Preparedness Plan H(3)				Emergency Medical Plan C(1)	100/		1 0
PHYSICAL	SITE	114		Emergency messes in the O(1)			
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	10/			Playground equip. safe & firmly anchored B(7)		0	
No strangulation/choking/suffocation hazards A(5)(g)				Adequate cushioning material; at least 6ft fall zone B(9)		0	
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.				Outdoor space free from hazards and litter B(2)	1		1-
Facility free from pest problems (Insects, rodents) A(8)(b-c)	10/ 14/	-	0	RESTING	C	N	N/A
All potentially harmful items including cleaning supplies, flammable	1			Play Pens observed C(4)			1
products, poisonous, toxic, hazardous and materials are labeled and	1		_			520	ļ _
stored in locked area out of children's reach. Bio-contaminants are	<u>@</u>					0	P
disposed of properly. A(5)(c) (e), A(8); E(1),(4)		<u> </u>					
Electrical outlets are securely covered A(11)(c)	ᢐ∕		0	Cribs meet federal standards (reviewed certificate) D(1)	P		
Sink area has running water A(12)(d)	O.	_ 🗅	Ð	Cots, mats, cribs labeled or charted for each child D(2)	100/		
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)				Written, planned, daily program of activities that is	/	_	Ī_
Furniture, toys & equipment meets the CPSC standards C(2)		0		developmentally & age appropriate observed A(1-3)	8		
Healthy animals, not permitted if allergic E(4)		o.	2	Positive, non-abusive discipline practice B(1)	2		0
Other environmental allergies (Policy #120)					1	Ò	
MEAL REQU	UIREN	IENT	S 114-5	08			
	С	N	N/A		С	N	N/A
Meals & snacks in compliance with USDA A(1)(b)		0		Round, firm foods are not offered to children under 4 yrs. old,	12		
Clean, wholesome, unspoiled, properly labeled food A(4)				unless properly cut to prevent choking risk A(3)	<u>s</u>		
Food preparers have proper hair restraints B(5)	35/		œ	Food stored & handled properly D(1)		0	0
Refrigerators have thermometers, temp under 45°F D(2-3)				All cleaning & poisonous items stored away from food D(8)	0/	0	
Prevention and response to food allergies A(9-10)	D/				₽/	0	-
INFANT CARE 114-509			4114	TRANSPORTATION 114-505 I			1111
	C	N			C	N	N/A
Infants are placed on their back to sleep A(5)(a)	2			Vehicle has proper safety restraints & in good repair I(1)	1		
No bottles propped or given in cribs or on mats A(3)(c)				Checklist for loading/unloading children reviewed (2)(d)	œ ,		
Food for toddlers cut in pieces ½ inch or less A(3)(k)				Driver's (valid) driver's license reviewed (1)(f)	30/		
Food for infants cut in pieces 1/4 inch or less A(3)(j)							
Crock pots, bottle warmers, are inaccessible to children, No	18		0	C-Compliant with Regulation			
microwaving of beverages observed A(3)(d)	-			N-Noncompliant with Regulation Violations noted at the time of visit Yes No	TANK NEWS		o Selle
Cups and bottles labeled with child's name & used only by that child A(3)(a)	10/	ه (Any violations corrected onsite \square Yes \square No DSS Form 2910 n	eeded	- Yes	bAn
A[3][a]	1	1	I	With apparent contented quarte II les II to 1000 total 52 to 1	cenen	0.169	PHO