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

Facility Name: Greenville Preparatory Preschool

Permit #: 25162

ABC Quality No

Maximum number of infants: 37

Address 972 Batesville Road GREER, SC 29651

Signature of Child Care Licensing Specialist:

Date of Inspection 5-21-2 Time of Inspection

Type of Inspection: Annual Complaint

Follow Up (Original Inspection

Date: 4/17/25) Reason for Follow up: Pending Deficiencies

□ Self-Reported Incident

Telephone #: 864-263-3161	Any changes in contact info (Phone	₽ No								
Center Director/Designee: Marisa Fleming										
Change in Ownership or Director? Y	es 🗷 No If yes, Name:									
Maximum number of children: 101	Building 1:	Building 2:	Building 3:							

Building 3: Infants are in designated rooms? Wes No NA Does facility transport children?

Yes No N/A

Date: 5-21-25

Overnight Care?

Yes No

Head Start □ Yes a No

Items posted in public view: License Menu Ratio Chart (All classrooms)

□ 24 months □ 30 months □ I-4 facility

Public Schools
☐ Yes
☑ No

Hours of Operation: M- 7:00AM- 6:00PM T- 7:00AM- 6:00PM W- 7:00AM	- 6:00	PM F	h- 7;00A	M-6:00PM F-7:00AM-6:00PM					
MANAGEMENT, ADMINISTRATION & STAFFING 114-503 SUPERVISION 114-504						611			
	С	N	N/A		С	N	N/A		
Staff files are in compliance H(1-7)	G		6	Adequate supervision throughout facility A(1-2)	ves .	B			
Training hours up-to-date K(5)(b-c)		0	0	Facility following tracking of children procedures A(3)	100				
At least 1 person with CPR & 1St Aid on the premises K(5)(h)	5			Ratios adequate in all classrooms and on playground B, C					
	TH, S	ANIT	ATION	& SAFETY 114-505		1.8	1 = 1		
	C	N	N/A		С	N	N/A		
Children's faces/hands are clean B(1)	2			Proper diaper changing practices were observed F(1-16)			W		
Medicine and harmful items labeled and stored properly D(2)			B	Proper handwashing practices were observed G(4)	. 🗆	0	0		
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)			1	No smoking/consumption of alcoholic beverage A(3)	1				
Current Emergency Preparedness Plan H(3)	ū		0/	Emergency Medical Plan C(1)	2				
PHYSICAL	SITE	114	507	War was a supplementary and the same			111,		
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/A		
Ventilation and lighting & sufficient A(2)(a-d), (4)	15	ū	-	Playground equip. safe & firmly anchored B(7)			D		
No strangulation/choking/suffocation hazards A(5)(g)	1		-	Adequate cushioning material; at least 6ft fall zone B(9)	0	0	0		
Ceiling, floors, windows, doors free from hazards A(5)(d)			0	Fencing/safety barriers 4ft. in height, in good repair B(4)	D	0	- N		
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.				Outdoor space free from hazards and litter B(2)		0	0		
Facility free from pest problems (insects, rodents) A(8)(b-c)				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		В							
stored in locked area out of children's reach. Bio-contaminants are	160					ш			
disposed of properly. A(5)(c) (e), A(8); E(1),(4)	-								
Electrical outlets are securely covered A(11)(c)	9/		0	Cribs meet federal standards (reviewed certificate) D(1)	Q	, 🗆			
Sink area has running water A(12)(d)	□ /		0	Cots, mats, cribs labeled or charted for each child D(2)	d				
Soap and disposable towels available at sink A(12)(i)	4			PROGRAM 114-506	С	N	N/A		
Furniture, toys & equipment are clean and in good repair C(1)	Ø		-0	Written, planned, daily program of activities that is		/			
Furniture, toys & equipment meets the CPSC standards C(2)	Z			developmentally & age appropriate observed A(1-3)					
Healthy animals, not permitted if allergic E(4)		□	3/	Positive, non-abusive discipline practice B(1)	10				
Other environmental allergies (Policy #120)	0		a		0	a			
MEAL REQUIREMENTS 114-508									
	С	N	N/A		C	N	N/A		
Meals & snacks in compliance with USDA A(1)(b)			1	Round, firm foods are not offered to children under 4 yrs. old,			0		
Clean, wholesome, unspoiled, properly labeled food A(4)			4	unless properly cut to prevent choking risk A(3)					
Food preparers have proper hair restraints B(5)			2	Food stored & handled properly D(1)			THE STATE OF THE S		
Refrigerators have thermometers, temp under 45°F D(2-3)			8	All cleaning & poisonous items stored away from food D(8)			9		
Prevention and response to food allergies A(9-10) INFANT CARE 114-509				TRANSPORTATION 114-505 I					
HILANI CANE 114-303	С	N	N/A	TRANSFORTATION 114-3031	С	N	N/A		
Infants are placed on their back to sleep A(5)(a)	5		0	Vehicle has proper safety restraints & in good repair I(1)			0		
No bottles propped or given in cribs or on mats A(3)(c)				Checklist for loading/unloading children reviewed (2)(d)	-		4		
Food for toddlers cut in pieces ½ inch or less A(3)(k)			Z	Driver's (valid) driver's license reviewed (1)(f)					
Food for infants cut in pieces ½ inch or less A(3)(j)		<u> </u>	4	Silver a frama, aniver a mooned reviewed (1)(1)	u l		Va		
Crock pots, bottle warmers, are inaccessible to children, No				C-Compliant with Regulation	5345		- C		
microwaving of beverages observed A(3)(d)	0			N-Noncompliant with Regulation			要問題		
Cups and bottles labeled with child's name & used only by that child	6	_		Violations noted at the time of visit Yes			,		
A(3)(a) Any violations corrected on site a Yes a No DSS Form 2910 needed Yes a No						DINO			
Signature of Director/Operator/Designee: Date: 5.21.25 Refused to sign									