## SOULT CATORIA DEPARTMENT OF SOCIAL SELVICES 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: 6 -11-25 Time of Inspection: 9:53 Type of Inspection: 

Annual Complaint □ Follow Up (Original Inspection Date:\_\_\_/\_\_/\_ Reason for Follow up: □ Pending Deficiencies □ Self-Reported Incident

Any changes in contact info (Phone/Email/Fax)? Yes No Telephone #: 864-848-1099 Center Director/Designee: Maegan Lyn Blodgett Change in Ownership or Director? 

Yes No If yes, Name:

Maximum number of children: 286 Building 1: Maximum number of infants: 89

Building 2: Building 3: 24 months a 30 months a I-4 facility

Items posted in public view: License Menu Ratio Chart (All classrooms) **ABC Quality** Yes Head Start □ Yes 

No

Infants are in designated rooms? Yes No N/A

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

Date: 6 11-25

Public Schools 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				SUPERVISION 114-504			
	С	N	N/A		С	N	N/A
Staff files are in compliance H(1-7)	15	101	105	Adequate supervision throughout facility A(1-2)	2	□	
Training hours up-to-date K(5)(b-c)	0	111	0/	Facility following tracking of children procedures A(3)	2		
At least 1 person with CPR & 1 <sup>St</sup> Aid on the premises K(5)(h)		100	.0	Ratios adequate in all classrooms and on playground B, C	2		
HEA			ATION	& SAFETY 114-505			
	С	N	N/A		С	N	N/A
Children's faces/hands are clean B(1)	0	0		Proper diaper changing practices were observed F(1-16)	0		
Medicine and harmful items labeled and stored properly D(2)			<b>V</b>	Proper handwashing practices were observed G(4)			
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)			G/	No smoking/consumption of alcoholic beverage A(3)			
Current Emergency Preparedness Plan H(3)		0	7	Emergency Medical Plan C(1)			9
PHYSICA	LSITE	114	507				
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	· ·	П		Playground equip, safe & firmly anchored B(7)	Q	• 🗅	
No strangulation/choking/suffocation hazards A(5)(g)	0			Adequate cushioning material; at least 6ft fall zone B(9)	0		
Ceiling, floors, windows, doors free from hazards A(5)(d)	10/			Fencing/safety barriers 4ft. in height, in good repair B(4)	0		
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.				Outdoor space free from hazards and litter B(2)		Ď	12
Facility free from pest problems (Insects, rodents) A(8)(b-c)				RESTING	C	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	2	-				-	l by
stored in locked area out of children's reach. Bio-contaminants are		-	-			ш	
disposed of properly. A(5)( c) ( e), A(8); E(1),(4)		<u> </u>					<u> </u>
Electrical outlets are securely covered A(11)(c)	R			Cribs meet federal standards (reviewed certificate) D(1)			
Sink area has running water A(12)(d)	56			Cots, mats, cribs labeled or charted for each child D(2)	4		Q
Soap and disposable towe's available at sink A(12)(i)	1		0	PROGRAM 114-506	С	Ν	N/A
Furniture, toys & equipment are clean and in good repair C(1)	18	ū		Written, planned, daily program of activities that is		0	
Furniture, toys & equipment meets the CPSC standards C(2)	5/	0	0	developmentally & age appropriate observed A(1-3)			
Healthy animals, not permitted if allergic E(4)			1	Positive, non-abusive discipline practice B(1)	10/	0	
Other environmental allergies (Policy #120)			0	<u>                                     </u>			0
MEAL REQ	UIRE	MENT		08			
	C	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.	9		
Clean, wholesome, unspoiled, properly labeled food A(4)	10	. 🗅		unless properly cut to prevent choking risk A(3)	*		Ò
Food preparers have proper hair restraints B(5)		0	_	Food stored & handled properly D(1)	G/		
Refrigerators have thermometers, temp under 45°F D(2-3)				All cleaning & poisonous items stored away from food D(8)		0	
Prevention and response to food allergies A(9-10) INFANT CARE 114-509	U			TRANSPORTATION 114-505 I		0	
INFANT GARE 114-305	С	N	N/A	INANSFORTATION 114-3031	С	N	N/A
nfants are placed on their back to sleep A(5)(a)	<b>₽</b>		0	Vehicle has proper safety restraints & in good repair I(1)			
No bottles propped or given in cribs or on mats A(3)(c)	12/			Checklist for loading/unloading children reviewed (2)(d)			2
Food for toddlers cut in pieces ½ inch or less A(3)(k)				Driver's (valid) driver's license reviewed (1)(f)		0	9
ood for infants cut in pieces 1/2 inch or less A(3)(i)			4	- Street & framer of the of the street of th	i,i	ں	
Crock pots, bottle warmers, are inaccessible to children, No	<del>                                     </del>			C-Compliant with Regulation		Program	els and
nicrowaving of beverages observed A(3)(d)				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			
A(3)(a)	9			Any violations corrected onsite - Yes No DSS Form 2910 no	hobos	- Vac	cr.Mn