## South Carolina Department of Social Services Office of Child Gare Licensing Inspection visit form for Licensed Centers

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

Time of lospection: 1.000m Type of Inspection: Annual o Complaint Facility Name: Field of Dreams at Edgewater □ Follow Up (Original Inspection Permit #: 24952 Date:\_\_\_/\_ Address: 1080 Edgewater Corp.Parkway FORT MILL, SC 29707 Reason for Follow up: □ Pending Deficiencles Any changes in contact info (Phone/Email/Fax)? - Yes No C Self-Reported Incident Telephone #: 803-547-0900 Center Director/Designee: Sophle Grace Stephens Change In Ownership or Director? 

Yes No If yes, Name: Building 1: Building 2 24 months a 30 months a 1-4 facility Building 3: \_ Maximum number of children: 316 Infants are in designated rooms? 

yes \( \text{No} \) N/A

Does facility transport children \( \text{Yes} \) No \( \text{No} \) N/A Maximum number of infants: 137

Overnight Care? 

Yes PNo Head Start | Yes | No Public Schools | Yes | No **ABC Quality No** 

MANAGEMENT, ADMINISTRATION & STAFFING 114-503				SUPERVISION 114-504			
	C	N	N/A		С	N	N/
taff files are in compliance H(1-7)	0	۾	0	Adequate supervision throughout facility A(1-2)	10	0	0
raining hours up-to-date K(5)(b-c)	P	0	а	Facility following tracking of children procedures A(3)	9	No.	-
t least 1 person with CPR & 1 <sup>St</sup> Aid on the premises K(5)(h)	9	D		Ratios adequate in all classrooms and on playground B, C	P	0	C
HEAL				& SAFETY 114-505			D.
	С	N	N/A	AND WITH THE PARTITION THE PAYMENT AND THE	С	N	N
children's faces/hands are clean B(1)	25		0	Proper diaper changing practices were observed F(1-16)	9	_	- 0
fedicine and harmful items labeled and stored properly D(2)	9	O		Proper handwashing practices were observed G(4)	P		
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	3	<sub>D</sub>	0	No smoking/consumption of alcoholic beverage A(3)	0	)D	0
Current Emergency Preparedness Plan H(3)	0	0	0	Emergency Medical Plan C(1)	0		C
PHYSICAL	_				100	NEW Y	
BUILDING		N	N/A	PEAYGROUND	С	N	N
/entilation and lighting & sufficient A(2)(a-d), (4)	iii	0		Playground equip. safe & firmly anchored B(7)	100		2
	8	٥	0	Adequate cushioning material; at least 6ft fall zone B(9)	B	.0	1
to strangulation/choking/suffocation hazards A(5)(g)	100	70		Fencing/safety barriers 4ft. in height, in good repair B(4)	0	B	1
Zeiling, floors, windows, doors free from hazards A(5)(d)	-	0		Outdoor space free from hazards and litter B(2)	0	0	
Suilding(s) temp between 68-80°F A(7) If no, close in 4 hrs. Facility free from pest problems (Insects, rodents) A(8)(b-c)			0	RESTING	C	N	N
All potentially harmful items including cleaning supplies, flammable	<del>  "</del>	15	<del>                                     </del>	Play Pens observed C(4)			
potentiary narrati items including cleaning supplies, harmlesses wooducts, poisonous, toxic, hazardous and materials are labeled and	/	X	1	1 10,1 0.10 00001100 0(1)		0	1
tored in locked area out of children's reach. Bio-contaminants are	Ø				10	u	
lisposed of property. A(5)( c) ( e), A(8); E(1),(4)							-
Electrical outlets are securely covered A(11)(c)	JE	D	0	Cribs meet federal standards (reviewed certificate) D(1)	0	6	
Sink area has running water A(12)(d)	10	D	0	Cots, mats, cribs labeled or charted for each child D(2)	P	0	
Soap and disposable towels available at sink A(12)(I)	D	0	0	PROGRAM 114-586	C	N	N
Furniture, toys & equipment are clean and in good repair C(1)	B		0	Written, planned, daily program of activities that is	1	V	T
Furniture, toys & equipment meets the CPSC standards C(2)	0	*	-	developmentally & age appropriate observed A(1-3)	8	0	1 8
	1	4	-	Positive, non-abusive discipline practice B(1)	0	D	
tealthy animals, not permitted if allergic E(4)	12	1 -	-	T data of the control	0	0	
Other environmental allergies (Policy #120)  MEAL REG				0.8			
MEAL NEG		N	N/A		C	N	IN
Meals & snacks in compliance with USDA A(1)(b)	a	_	0	Round, firm foods are not offered to children under 4 yrs. old,	iD/	0	
Clean, wholesome, unspoiled, properly labeled food A(4)	10			unless properly cut to prevent choking risk A(3)	0	0	
Food preparers have proper hair restraints B(5)	-	10		Food stored & handled property D(1)	12		
Refrigerators have thermometers, temp under 45°F D(2-3)	-		0	All cleaning & poisonous items stored away from food D(8)	P		
Prevention and response to food allergies A(9-10)	0	a	0		0	D	
INFANT CARE 114-509				TRANSPORTATION 114-5051			44
	C	N	N/A		С	N	H
nfants are placed on their back to sleep A(5)(a)	6			Vehicle has proper safety restraints & in good repair I(1)	19	10	+
No bottles propped or given in cribs or on mats A(3)(c)	G.	70		Checklist for loading/unloading children reviewed (2)(d)		6	
Food for toddlers cut in pieces 1/2 inch or less A(3)(k)	l a	_		Driver's (valid) driver's license reviewed (1)(f)	0		
Food for infants cut in pieces ¼ inch or less A(3)(1)	1	4		in the property of the propert			
Crock pots, bottle warmers, are inaccessible to children, No		/		C-Compliant with Regulation		11.4	
microwaving of beverages observed A(3)(d)	<b>4</b>	Ø		N-Noncompliant with Regulation		44	EX.
Cups and bottles labeled with child's name & used only by that child	1	1 _		Violations noted at the time of visit a Yes No	_	. 50	,
A(3)(a)	1 1		1 0	Any violations corrected onsite : Yes No DSS Form 2910	neede	o Ye	810

Signature of Director/Operator/Designee:

Date of Inspection: 4=15-25

Signature of Child Care Licensing Specialist:

Date: 4-15-25