South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Greenville Preparatory Preschool

Permit #: 25162

Address: 972 Batesville Road GREER, SC 29651

Date of Inspection: 7-16 Time of Inspection: 9:15 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 Center Director/Designee: Marisa Fleming

Signature of Child Care Licensing Specialist

Change in Ownership or Director? ☐ Yes No If yes, Name:

Maximum number of children 101

Building 2:

Building 3:

Maximum number of infants: 37

Telephone #: 864-263-3161

□ 24 months □ 30 months □ I-4 facility

Infants are in designated rooms? Q Yes No N/A Does facility transport children? - Yes A NO NA

Date: 7-16-25

Items posted in public view: Qkicense Menu QRatio Chart (All classrooms)

Head Start TYes TVO

Public Schools - Yes Mo

Overnight Care? - Yes - No

ABC Quality No

Hours of Operation: M- 7:00AM- 6:00PM T- 7:00AM- 6:00PM W- 7:00AM- 6:00PM Th- 7:00AM- 6:00PM F- 7:00AM- 6:00PM

							000		
MANAGEMENT, ADMINISTRATION & STAFFING 114-503			A CLA	SUPERVISION 114-504		100			
Staff files are in compliance H/4.7)		N	N/A	Adagusta augustaine throughout facility 874-93	С	N	N/A		
Staff files are in compliance H(1-7)				Adequate supervision throughout facility A(1-2) Facility following tracking of children procedures A(3)	-S				
Training hours up-to-date K(5)(b-c)									
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)			LTION	Ratios adequate in all classrooms and on playground B, C	P				
HEALTH, SANITATION & SAFETY 114-505									
	С	N	N/A		С	N	N/A		
Children's faces/hands are clean B(1)				Proper diaper changing practices were observed F(1-16)	0		0		
Medicine and harmful items labeled and stored properly D(2)			50/	Proper handwashing practices were observed G(4)	P				
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)		□	0	No smoking/consumption of alcoholic beverage A(3)	0				
Current Emergency Preparedness Plan H(3)				Emergency Medical Plan C(1)					
PHYSICAL		114	-507	The All The Section That The Avenue					
BUILDING	C	N	N/A	PLAYGROUND	С	N	N/A		
Ventilation and lighting & sufficient A(2)(a-d), (4)	2			Playground equip. safe & firmly anchored B(7)	1	Ö			
No strangulation/choking/suffocation hazards A(5)(g)	12	. 🗆		Adequate cushioning material; at least 6ft fall zone B(9)					
Ceiling, floors, windows, doors free from hazards A(5)(d)	1			Fencing/safety barriers 4ft. in height, in good repair B(4)	ď				
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	8	Ö		Outdoor space free from hazards and litter B(2)	a /				
Facility free from pest problems (Insects, rodents) A(8)(b-c)	ø			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	0								
stored in locked area out of children's reach. Bio-contaminants are	"		-			_			
disposed of properly. A(5)(c) (e), A(8); E(1),(4)									
Electrical outlets are securely covered A(11)(c)	0			Cribs meet federal standards (reviewed certificate) D(1)	19				
Sink area has running water A(12)(d)	0		0	Cots, mats, cribs labeled or charted for each child D(2)	Ø				
Soap and disposable towels available at sink A(12)(i)	0			PROGRAM 114-506	С	N	N/A		
Furniture, toys & equipment are clean and in good repair C(1)	1			Written, planned, daily program of activities that is	8	D			
Furniture, toys & equipment meets the CPSC standards C(2)	122			developmentally & age appropriate observed A(1-3)					
Healthy animals, not permitted if allergic E(4)			0	Positive, non-abusive discipline practice B(1)	Ø	0			
Other environmental allergies (Policy #120)	0				0				
MEAL REQUIREMENTS 114-508									
	С	N	N/A		С	N	N/A		
Meals & snacks in compliance with USDA A(1)(b)	P			Round, firm foods are not offered to children under 4 yrs. old,	0		₽		
Clean, wholesome, unspoiled, properly labeled food A(4)	100			unless properly cut to prevent choking risk A(3)	0/				
Food preparers have proper hair restraints B(5)				Food stored & handled properly D(1)	Ø				
Refrigerators have thermometers, temp under 45°F D(2-3) Prevention and response to food allergies A(9-10)	59/			All cleaning & poisonous items stored away from food D(8)	0/				
INFANT CARE 114-509	V			TRANSPORTATION 114-505 I	P	П			
INI ART CARE 114-303	С	N	N/A			N	N/A		
Infants are placed on their back to sleep A(5)(a)	0			Vehicle has proper safety restraints & in good repair I(1)			2		
No bottles propped or given in cribs or on mats A(3)(c)	132			Checklist for loading/unloading children reviewed (2)(d)		<u> </u>			
Food for toddlers cut in pieces ½ inch or less A(3)(k)	-	. 0		Driver's (valid) driver's license reviewed (1)(f)			3		
Food for infants cut in pieces ½ inch or less A(3)(j)	10/			Street & Italia, attack a modified to the field (TMI)			- V		
Crock pots, bottle warmers, are inaccessible to children, No				C-Compliant with Regulation		SOLES.	10000		
microwaving of beverages observed A(3)(d)				N-Noncompliant with Regulation	A.A.				
Cups and bottles labeled with child's name & used only by that child				Violations noted at the time of visit □ Yes No			1		
A(3)(a)				Any violations corrected onsite - Yes No DSS Form 2910 ne	eded	□ Yes	n No		
Signature of Director/Operator/Designee: Date: 1-16-25 🗆 Refused to sign.									