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

Facility Name: Saint John Preschool

Permit #: 11968

ABC Quality Yes

Address: 3404 Beltline Blvd COLUMBIA, SC 29203

Date of Inspection: 6/9/25 Time of Inspection: 1800p -1:45p Type of Inspection:

Annual Complaint p Follow Up (Original Inspection

Date:__/__/ Reason for Follow up: **Pending Deficiencies** Self-Reported Incident

Telephone #: 803-256-8542	Any changes in contact info (Phone/Email/Fax)? Yes	a No							
Center Director/Designee: McKenzie Danielle Nelson									
Change in Ownership or Director? (1) Ye	,								

Maximum number of children: 140

Building 1:

Building 2:

Building 3:

Maximum number of infants: 3

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

□ 24 months □ 30 months □ I-4 facility

Infants are in designated rooms? Tes No NA

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

Head Start □ Yes ■190 Public Schools □ Yes ■190 Hours of Operation: M- 7:15AM- 5:45PM T- 7:15AM- 5:45PM W- 7:15AM- 5:45PM Th- 7:15AM- 5:45PM F- 7:15AM- 5:45PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503	HUN	anen	MATERIAL SALE	SUPERVISION 114-504	109-55		
	C	N	N/A	001 21(10)011 114 304	С	N	N/A
Staff files are in compliance H(1-7)	8	0	0	Adequate supervision throughout facility A(1-2)	2	- 1	0
Training hours up-to-date K(5)(b-c)	0	0	0	Facility following tracking of children procedures A(3)	9		0
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)			0	Ratios adequate in all classrooms and on playground B, C	67		0
	TH G	_	1	& SAFETY 114-505	TAXABLE IN		
ILA	С	N	N/A	G SAFETF 114-303	С	N	N/A
	8	-					1
Children's faces/hands are clean B(1)	+ -			Proper diaper changing practices were observed F(1-16)	0	0	9
Medicine and harmful items labeled and stored properly D(2)	19/			Proper handwashing practices were observed G(4)	0	0	1
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	100	Ω		No smoking/consumption of alcoholic beverage A(3)	0		0
Current Emergency Preparedness Plan H(3)	0/2/	0	CO7	Emergency Medical Plan C(1)	0	Ü	
PHYSICAL			1	ESTATION CONTRACTOR STATES AND		SEE SE	CHESTS.
BUILDING	C	N	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	9	0	0	Playground equip. safe & firmly anchored B(7)	2	0	0
No strangulation/choking/suffocation hazards A(5)(g)	19		0	Adequate cushioning material; at least 6ft fall zone B(9)	5	D	
Ceiling, floors, windows, doors free from hazards A(5)(d)	19		D	Fencing/safety barriers 4ft. in height, in good repair B(4)	5		D
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	T	D	u	Outdoor space free from hazards and litter B(2)	3	Ð	
Facility free from pest problems (Insects, rodents) A(8)(b-c)	50			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	8		0			6	1
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)	9			Cribs meet federal standards (reviewed certificate) D(1)	25	0	0
Sink area has running water A(12)(d)	2	0	0	Cots, mats, cribs labeled or charted for each child D(2)	Ø	0	
Soap and disposable towels available at sink A(12)(i)	1	0	0	PROGRAM 114-596	C	N	N/A
Furniture, toys & equipment are clean and in good repair C(1)	1	0	D	Written, planned, daily program of activities that is			
Furniture, toys & equipment meets the CPSC standards C(2)	8	0	0	developmentally & age appropriate observed A(1-3)	82°		
Healthy animals, not permitted if allergic E(4)	0	0	10	Positive, non-abusive discipline practice B(1)	Ø	0	0
Other environmental allergies (Policy #120)	9	0	0			0	21
MEAL REQU	JIREN	MENT	S 114-5	08	E EM	DIST	DESTA
	С	N	N/A		С	N	N/A
Meals & snacks in compliance with USDA A(1)(b)	GT		C)	Round, firm foods are not offered to children under 4 yrs. old,	0		-
Clean, wholesome, unspoiled, properly labeled food A(4)	0		9-	unless properly cut to prevent choking risk A(3)		Ð	19-
Food preparers have proper hair restraints B(5)	0	0	8,	Food stored & handled properly D(1)		0	Ģ.
Refrigerators have thermometers, temp under 45°F D(2-3)	0	D	8	All cleaning & poisonous items stored away from food D(8)			e
Prevention and response to food allergies A(9-10)	0	D				0	1
INFANT CARE 114-509	- C		NUA	TRANSPORTATION 114-505 I			NI/A
Infants are placed on their back to sleep A(5)(a)	C	N	N/A	Vehicle has proper safety restraints & in good repair I(1)	С	N	N/A
	1						
No bottles propped or given in cribs or on mats A(3)(c) Food for toddlers cut in pieces ½ inch or less A(3)(k)		0	8	Checklist for loading/unloading children reviewed (2)(d) Driver's (valid) driver's license reviewed (1)(f)	D (2		100
		0	0	Driver's (valid) driver's license reviewed (1)(1)	U		8
Food for infants cut in pieces ¼ inch or less A(3)(j) Crock pots, bottle warmers, are inaccessible to children, No			0	C-Compliant with Regulation		A Property	NO STORE
microwaving of beverages observed A(3)(d)	0	0	0	N-Noncompliant with Regulation.			HIN.
Cups and bottles labeled with child's name & used only by that child		-	1	Violations noted at the time of visit o Yes No	CONTRACTOR OF		THE STATE OF THE S
A(3)(a)			8	Any violations corrected onsite a Yes Ao DSS Form 2910 ne	eded	Yes	No
Signature of Director/Operator/Designee:	1		_	Date: (a-9-2025 ☐ Refused to sign		. 00	
digitation of bilecton operator besignee.	16			La Meiuseu io Sigii			

Signature of Child Care Licensing Specialist:

Date 0/9/25