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

Facility Name: Mary Ford HS & EHS

Permit #: 22564

ABC Quality No

Address: 3180 Thomasina McPherison Blvd NORTH CHARLESTON, SC 29405

Date of Inspection: _ Time of Inspection: Type of Inspection:

Annual

Complaint □ Follow Up (Original Inspection Date:___/___) Reason for Follow up: □ Pending Deficiencies □ Self-Reported Incident

Telephone #: 843-745-2193 Any changes in contact info (Phone/Email/Fax)? ☐ Yes ☐ Yo

Center Director/Designee: Solvia T Jackson

Signature of Child Care Licensing Specialist:

Change in Ownership or Director?

Yes

Yes, Name:

Maximum number of children: 189

Building 1: Maximum number of infants: 73

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

□ 24 months □ 30 months □ 1-4 facility

Head Start

Yes □ No Public Schools

Yes □ No

Building 2:

Building 3: Infants are in designated rooms? @Yes \(\text{No} \(\text{N} \) N/A Does facility transport children? - Yes -No - N/A Overnight Care? - Yes - No

Hours of Operation: M-7:30AM-3:00PM T-7:30AM-3:00PM W-7:30AM-3:00PM Th-7:30AM-3:00PM F-7:30AM-3:00PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503	C	N	N/A	SUPERVISION 114-504	С	N	N/A			
Staff files are in compliance H(1-7)		11	_	Adequate supervision throughout facility A(1-2)		- N	IN/A			
Training hours up-to-date K(5)(b-c)	_	_	-	Facility following tracking of children procedures A(3)	7					
						7				
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)			D ATION	Ratios adequate in all classrooms and on playground B, C		70				
HEALTH, SANITATION & SAFETY 114-505 C N N/A C N N/A										
	С	N	N/A			N	N/A			
Children's faces/hands are clean B(1)	Ø			Proper diaper changing practices were observed F(1-16)	2					
Medicine and harmful items labeled and stored properly D(2)	Ø			Proper handwashing practices were observed G(4)	2					
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	B	0	0	No smoking/consumption of alcoholic beverage A(3)		a	0			
Current Emergency Preparedness Plan H(3)	17			Emergency Medical Plan C(1)	0 0					
PHYSICAL					nt .					
BUILDING	C	N	N/A	PLAYGROUND	l C	N	N/A			
Ventilation and lighting & sufficient A(2)(a-d), (4)		0	8	Playground equip. safe & firmly anchored B(7)			a			
No strangulation/choking/suffocation hazards A(5)(g)		□		Adequate cushioning material; at least 6ft fall zone B(9)	0					
Ceiling, floors, windows, doors free from hazards A(5)(d)		D	G G	Fencing/safety barriers 4ft. in height, in good repair B(4)	0		9/			
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.			ď	Outdoor space free from hazards and litter B(2)	0		0/			
Facility free from pest problems (Insects, rodents) A(8)(b-c)		0	ó	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			a		0	0	12			
stored in locked area out of children's reach. Bio-contaminants are	"	"			7	J				
disposed of properly. A(5)(c) (e), A(8); E(1),(4)		<u> </u>	,		_					
Electrical outlets are securely covered A(11)(c)	0	0	व	Cribs meet federal standards (reviewed certificate) D(1)	0		6			
Sink area has running water A(12)(d)	D	0	ď	Cots, mats, cribs labeled or charted for each child D(2)			ø			
Soap and disposable towels available at sink A(12)(i)	0	D	راه	PROGRAM 114-506		N	N/A			
Furniture, toys & equipment are clean and in good repair C(1)	0	D	6,	Written, planned, daily program of activities that is	1	_	0			
Furniture, toys & equipment meets the CPSC standards C(2)	0	0	٥,	developmentally & age appropriate observed A(1-3)			"			
Healthy animals, not permitted if allergic E(4)	0	G		Positive, non-abusive discipline practice B(1)	0		B			
Other environmental allergies (Policy #120)	0	В	2				ď			
MEAL REQI	UIREN	IENT	S 114-5	08						
	С	N	N/A		С	N	N/A			
Meals & snacks in compliance with USDA A(1)(b)		<u> </u>	D	Round, firm foods are not offered to children under 4 yrs. old,	0	0	0			
Clean, wholesome, unspoiled, properly labeled food A(4)	0		4	unless properly cut to prevent choking risk A(3)	0		2			
Food preparers have proper hair restraints B(5)		<u> </u>	٥	Food stored & handled properly D(1)	<u> </u>	0	2			
Refrigerators have thermometers, temp under 45°F D(2-3)		0	4	All cleaning & poisonous items stored away from food D(8)						
Prevention and response to food allergies A(9-10)			ď	TDANCDODTATION 444 505 I			0			
INFANT CARE 114-509	_	M	N/A	TRANSPORTATION 114-505 I	С	М	N/A			
Infants are placed on their back to sleep A(5)(a)			IN/A	Vehicle has proper safety restraints & in good repair I(1)		11	INIA			
	 						6			
No bottles propped or given in cribs or on mats A(3)(c)		0	<u>a</u>	Checklist for loading/unloading children reviewed (2)(d) Driver's (valid) driver's license reviewed (1)(f)			-			
Food for toddlers cut in pieces ½ inch or less A(3)(k) Food for infants cut in pieces ¼ inch or less A(3)(j)	-	0	3	Duladi 2 (Asilo) quadi 2 licenze lealemen (1)(1)						
Crock pots, bottle warmers, are inaccessible to children, No	<u> </u>			C-Compliant with Regulation		-11-				
microwaving of beverages observed A(3)(d)		0		N-Noncompliant with Regulation						
Cups and bottles labeled with child's name & used only by that child	 			Violations noted at the time of visit ⊠ es □ No						
A(3)(a)	191	0	0/	Any violations corrected onsite pre- No DSS Form 2910 n	eeded.	Yes	□ No			
Signature of Director/Operator/Designee:	7	~		Date: 5 20 25 □ Refused to sig						
orginature of Director/Operator/Designee:		<u> </u>		Date Li Refuseu to sig	μ1.					

	1	1	
Page	<u>'</u>	of	

<u>Division of Early Care and Education</u> <u>Deficiency Correction</u>

NAME OF PROVIDER/OPERATOR Mary Ford HS & EHS

PERMIT # 22564

Corrective Action Needed	Expected Date of Correction		
Have employee turn in paperwork	5/30/2025		
Have employee turn in education paperwork	5/30/2025		
Have employee turn in education paperwork	5/30/25		
	Needed Have employee turn in paperwork Have employee turn in education paperwork Have employee turn in		

Providers/Operators are	required by regu	lations and sta	itutes to be in	compliance
at all time.	n			-

Licensing Specialist_

_{Date} 5/20/2025