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

Facility Name: Coastal Academy - Hanahan

Permit #: 25173

Address: 1005 Tanner Ford Blvd. HANAHAN, SC 29410

Date of Inspection: 110 20
Time of Inspection: 10 11 AM
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 #: 843-793-3576

Center Director/Designee: Naomi Montes

Signature of Child Care Licensing Specialist.

Change in Ownership or Director?

Yes

No If yes, Name:

Maximum number of children: 212 Vaximum number of infants: 118

Building 1:_

Building 2: □ 24 months □ 30 months □ I-4 facility Building 3:_

Infants are in designated rooms 2 Yes No N/A

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

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

ABC Quality No Head Start — Yes — No Public Schools — Yes — No Overnight Clours of Operation: M- 6:30AM- 5:30PM T- 6:30AM- 5:30PM W- 6:30AM- 5:30PM Th- 6:30AM- 5:30PM F- 6:30AM- 5:30PM Th- 6:30AM- 5:30PM

Training hours up-to-date K(5)(b-c) At least 1 person with CPR & 1 St Aid on the premises K(5)(h) HEALTH, SANITATION & S. C. N. N/A Children's faces/hands are clean B(1) Medicine and harmful items labeled and stored properly D(2) First Aid kit in facility and in vehicle if transport E(1), I(1)(g) Current Emergency Preparedness Plan H(3) PHYSICAL SITE 114-507 BUILDING Ventilation and lighting & sufficient A(2)(a-d), (4) No strangulation/choking/suffocation hazards A(5)(g) Ceiling, floors, windows, doors free from hazards A(5)(d) Building(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) All potentially harmful items including cleaning supplies, flammable products, poisonous, toxic, hazardous and materials are labeled and 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) Soap and disposable towels available at sink A(12)(i) Furniture, toys & equipment meets the CPSC standards C(2) Healthy animals, not permitted if allergic E(4) Other environmental allergies (Policy #120) MEAL REQUIREMENTS 114-508 C, N. N/A Meals & snacks in compliance with USDA A(1)(b) Clean, wholesome, unspoiled, properly labeled food A(4) Food preparers have proper hair restraints B(5) Refrigerators have thermometers, temp under 45°F D(2-3) Prevention and response to food allergies A(9-10) INFANT CARE 114-509		â	2.4	
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efrigerators have thermometers, temp under 45°F D(2-3) evention and response to food allergies A(9-10) INFANT CARE 114-509 C N N/A	ss properly cut to prevent choking risk A(3)	.9/		100
evention and response to food allergies A(9-10) INFANT CARE 114-509 C N N/A	stored & handled properly D(1)			
INFANT CARE 114-509 C N N/A	eaning & poisonous items stored away from food D(8)	0		
C N N/A				
	TRANSPORTATION 114-505 I			
ants are placed on their back to sleep A(5)(a)		С	N	1
The state of the s	cle has proper safety restraints & in good repair I(1)		0	1
bottles propped or given in cribs or on mats A(3)(c)	klist for loading/unloading children reviewed (2)(d)	Ö	Ď	1
od for toddlers cut in pieces ½ inch or less A(3)(k)	r's (valid) driver's license reviewed (1)(f)			'
od for infants cut in pieces ¼ inch or less A(3)(j)				
	ompliant with Regulation			
ips and bottles labeled with child's name & used only by that child Vic	tions noted at the time of visit vies No violations corrected onsite vies No DSS Form 2910 ne	hahar	n Vac	