South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Coastal Academy - North Charleston

Permit #: 25378

Address: 4570 Great Oak Drive NORTH CHARLESTON, SC 29418

Date of Inspection: 10/10/20
Time of Inspection:
Type of Inspection: Annual Scomplaint
☐ 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 #: 843-225-0031 Center Director/Designee: Kaylin Kristine Lomick

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

Signature of Child Care Licensing Specialist:

Vaximum number of children: 129 Vaximum number of infants: 77

Building 1: __

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

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

Infants are in designated rooms? Yes No NA

Does facility transport children? Yes No NA

Overnight Care? Yes

ABC Quality Yes Head Start - Yes No Public Schools - Yes No lours 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

MANAGEMENT, ADMINISTRATION & STAFFING 114-503				SUPERVISION 114-504	= 10		
	С	N	N/A		С	N	N/A
Staff files are in compliance H(1-7)	B /	<u></u>	0	Adequate supervision throughout facility A(1-2)		9	
Training hours up-to-date K(5)(b-c)				Facility following tracking of children procedures A(3)			
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)	2			Ratios adequate in all classrooms and on playground B, C		4	
HEAI	C	ANII	ATION N/A	& SAFETY 114-505	С	N	N/A
Children's faces/hands are clean B(1)	100			Proper diaper changing practices were observed F(1-16)	0		0
Medicine and harmful items labeled and stored properly D(2)	1	1 -		Proper handwashing practices were observed G(4)	4		-
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	1	0	0	No smoking/consumption of alcoholic beverage A(3)	1	_	0
Current Emergency Preparedness Plan H(3)	0	ū	0	Emergency Medical Plan C(1)	<u> </u>		-
PHYSICA	LSIT	E 114	507				
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	4			Playground equip. safe & firmly anchored B(7)	•	<u></u>	
No strangulation/choking/suffocation hazards A(5)(g)	38	ı D		Adequate cushioning material; at least 6ft fall zone B(9)	D		0
Ceiling, floors, windows, doors free from hazards A(5)(d)	2			Fencing/safety barriers 4ft. in height, in good repair B(4)	-		0
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	8	D	0	Outdoor space free from hazards and litter B(2)	4		
Facility free from pest problems (Insects, rodents) A(8)(b-c)	2		0	RESTING	С	N	N/A
All potentially harmful items including cleaning supplies, flammable		,		Play Pens observed C(4)			21,120
products, poisonous, toxic, hazardous and materials are labeled and	9/				🚽		
stored in locked area out of children's reach. Bio-contaminants are							2000
disposed of properly. A(5)(c) (e), A(8); E(1),(4) Electrical outlets are securely covered A(11)(c)	1		0	Cribs meet federal standards (reviewed certificate) D(1)	9	.0	
Sink area has running water A(12)(d)				Cots, mats, cribs labeled or charted for each child D(2)			0
			0	PROGRAM 114-506	C	N	N/A
Soap and disposable towels available at sink A(12)(i)	3			Written, planned, daily program of activities that is	H		19073
Furniture, toys & equipment are clean and in good repair C(1) Furniture, toys & equipment meets the CPSC standards C(2)				developmentally & age appropriate observed A(1-3)	0		0
	2	10	0	Positive, non-abusive discipline practice B(1)	9		0
Healthy animals, not permitted if allergic E(4) Other environmental allergies (Policy #120)				Prostuve, non-abusive discipline practice b(1)			0
MEAL REQ		I I	Q 114 5	08			U
MEAL REQU	C	N	5 114-50 N/A	υο Ι	С	N	N/A
Meals & snacks in compliance with USDA A(1)(b)	Ť			Round, firm foods are not offered to children under 4 yrs. old,			0
Clean, wholesome, unspoiled, properly labeled food A(4)	1		0	unless properly cut to prevent choking risk A(3)			0
Food preparers have proper hair restraints B(5)	1			Food stored & handled properly D(1)	0		
Refrigerators have thermometers, temp under 45°F D(2-3)	8	ø		All cleaning & poisonous items stored away from food D(8)	8		0
Prevention and response to food allergies A(9-10)	9/		Ö			Ω	
INFANT CARE 114-509			1 = 1	TRANSPORTATION 114-505 I			
	C		N/A	Notice to the second of the se	-	N	N/A
Infants are placed on their back to sleep A(5)(a)		2		Vehicle has proper safety restraints & in good repair I(1)			
No bottles propped or given in cribs or on mats A(3)(c)	E		B	Checklist for loading/unloading children reviewed (2)(d)	<u> </u>		•
Food for toddlers cut in pieces ½ inch or less A(3)(k)	1	_		Driver's (valid) driver's license reviewed (1)(f)		D	6
Food for infants cut in pieces ¼ inch or less A(3)(i) Crock pots, bottle warmers, are inaccessible to children, No	Z			C-Compliant with Regulation	ic son		and the second
microwaving of beverages observed A(3)(d)				N-Noncompliant with Regulation			
Cups and bottles labeled with child's name & used only by that child				Violations noted at the time of visit a Yes □ No			
A(3)(a) / / /				Any violations corrected onsite Yes No DSS Form 2910 ne	eded	□ Yes	No
Signature of Director/Operator/Designee	-			Date: 220 26 ☐ Refused to sign	1.		
10				10/10/100			
Signature of Child Care Licensing Specialist:	_	_		Date: W/W/			