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

Facility Name: The Sunshine House Early Learning Academy

Permit #: 15828

Address: 2009 Second Loop Road FLORENCE, SC 20501

Telephone #: 843-669-1997 Any changes in contact info (Phone/Email/Fax)? Yes INO Center Director/Designee: Natalie Pouncy Change in Ownership or Director? Yes No if yes, Name:							
Maximum number of children: 113	Building 1:	Building 2:	Building 3:				
Maximum number of infants: 20	. 24 months □ 30	months I-4 facility	Infants are in designa				

Items posted in public view:

License

Menu

Ratio Chart (All classrooms) Does facility transport children? - Yes w No - N/A ABC Quality Yes Head Start Yes No Public Schools Yes No Overnight Hours of Operation: M- 6:30AM- 6:30PM T- 6:30AM- 6:30PM W- 6:30AM- 6:30PM Th- 6:30AM- 6:30 Overnight Care? O Yes WNo

ENTERS	Date of Inspection: 6 - 2 - 2 5 Time of Inspection: 10:36AM Type of Inspection: D Annual Complaint	
	□ Follow Up (Original Inspection	
	Date: / /)	
	Reason for Follow up:	
	□ Pending Deficiencies	
	□ Self-Reported Incident	
Building 3:		
Infants are	in designated rooms? d'Yes 🗆 No 🗆 N/A	

MANAGEMENT, ADMINISTRATION & STAFFING 114-503			Jia i	SUPERVISION 114-504					
	С	N	N/A	والمواقع فيتفرق والمراجع والمستدين	С	N	N/		
Staff files are in compliance H(1-7)			8	Adequate supervision throughout facility A(1-2)	d	0	[
Training hours up-to-date K(5)(b-c)	<u></u>			Facility following tracking of children procedures A(3)	2		1		
At least 1 person with CPR & 1 st Aid on the premises K(5)(h)	4	0	0	Ratios adequate in all classrooms and on playground B, C	84	0	E		
HEAL			1	& SAFETY 114-505					
Transfer Line	C	N	N/A		С	N	N/		
Children's faces/hands are clean B(1)		0		Proper diaper changing practices were observed F(1-16)	0	0			
Medicine and harmful items labeled and stored properly D(2)			2	Proper handwashing practices were observed G(4)	0		1		
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	0	۵	a	No smoking/consumption of alcoholic beverage A(3)			6		
Current Emergency Preparedness Plan H(3)	0	0		Emergency Medical Plan C(1)					
PHYSICAL	SITE	114	507						
BUILDING	С	N	N/A	PLAYGROUND	С	N	N		
Ventilation and lighting & sufficient A(2)(a-d), (4)	0	0	6	Playground equip. safe & firmly anchored B(7)		Ė	5		
No strangulation/choking/suffocation hazards A(5)(g)	0	0	9/	Adequate cushioning material; at least 6ft fall zone B(9)	ם	()	a		
Ceiling, floors, windows, doors free from hazards A(5)(d)	o	0	10	Fencing/safety barriers 4ft. in height, in good repair B(4)	-	0	1 8		
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	0	0	4	Outdoor space free from hazards and litter B(2)	0		5		
Facility free from pest problems (Insects, rodents) A(8)(b-c)	0	0	G/a	RESTING	C	N	N/		
All potentially harmful items including cleaning supplies, flammable	_		•	Play Pens observed C(4)					
products, poisonous, toxic, hazardous and materials are labeled and	_			, i	_		۱,		
stored in locked area out of children's reach. Bio-contaminants are	D	0	W.		G		'		
disposed of properly. A(5)(c) (e), A(8); E(1),(4)									
Electrical outlets are securely covered A(11)(c)			B/A	Cribs meet federal standards (reviewed certificate) D(1)	0		Sa		
Sink area has running water A(12)(d)		0	(Q/**	Cots, mats, cribs labeled or charted for each child D(2)		0	8		
Soap and disposable towels available at sink A(12)(i)	0	0	Q#	PROGRAM/114/50)	C	N	N/		
Furniture, toys & equipment are clean and in good repair C(1)	0	D	Ø.	Written, planned, daily program of activities that is					
Furniture, toys & equipment meets the CPSC standards C(2)	0		T.	developmentally & age appropriate observed A(1-3)			6		
Healthy animals, not permitted if allergic E(4)		0	4	Positive, non-abusive discipline practice B(1)	W		=		
Other environmental allergies (Policy #120)	0	0	~		П	D			
MEAL REQL	IREN	1ENT	S 114-50	08		H			
	С	N	N/A		С	N	N/		
Meals & snacks in compliance with USDA A(1)(b)			100	Round, firm foods are not offered to children under 4 yrs. old,	0	0	8		
Clean, wholesome, unspoiled, properly labeled food A(4)			(g	unless properly cut to prevent choking risk A(3)	0		US		
Food preparers have proper hair restraints B(5)				Food stored & handled properly D(1)			U		
Refrigerators have thermometers, temp under 45°F D(2-3)	0	0	C	'All cleaning & poisonous items stored away from food D(8)		а	5		
Prevention and response to food allergies A(9-10)		0		18.08.00		0	16		
INFANT CARE 114-509				TRANSPORTATION 114-505					
	С	N	N/A		С	N	N/.		
nfants are placed on their back to sleep A(5)(a)				Vehicle has proper safety restraints & in good repair I(1)	0		•		
No bottles propped or given in cribs or on mats A(3)(c)	0	0	8	Checklist for loading/unloading children reviewed (2)(d)		0	(9)		
ood for toddlers cut in pieces 1/2 inch or less A(3)(k)	0	0	9/	Driver's (valid) driver's license reviewed (1)(f)		D	. 60		
Food for infants cut in pieces ¼ inch or less A(3)(j)			CS /		ATTENDED ON		State 4		
Crock pots, bottle warmers, are inaccessible to children, No nicrowaving of beverages observed A(3)(d)	O	D	₩.	C-Compliant with Regulation N-Noncompliant with Regulation					
Cups and bottles labeled with child's name & used only by that child A(3)(a)		0	4	Violations noted at the time of visit Yes No Any violations corrected onsite Yes No DSS Form 2910 needed Yes No					

Signature of Director/Operator/Designee: Date: 6-2-25 Signature of Child Care Licensing Specialist: