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

Facility Name: Archway Academy #3

Permit #: 17487

ABC Quality Yes

Address: 2049 McCrays Mill Road SUMTER, SC 29154

Date of Inspection: Time of Inspection: 32 Type of inspection: Annual O Complaint Follow Up (Original Inspection Date: 2 114 1 25)

Telephone #: 803-773-6480	Any changes in contact info (Phone/Email/Fax)? ☐ Yes	ez/No
Center Director/Designee: Quanette Wa	shington, Stacy Harrington	140

Signature of Child Care Licensing Specialist

Change in Ownership or Director? ☐ Yes No If yes, Name: Maximum number of children: 240 Building 1:

Maximum number of infants: 36 Items posted in public view: License Menu Ratio Chart (All classrooms)

Building 2: **Building 3:**

Infants are in designated rooms? wYes - No - N/A Does facility transport children? PYes No NA

Reason for Follow up: Pending Deficiencies □ Self-Reported Incident

Overnight Care?

Yes No

Head Start - Yes a No Public Schools - Yes A No Hours of Operation: M- 6:30AM- 6:30PM T- 6:30AM- 6:30PM W- 6:30AM- 6:30PM Th- 6:30AM- 6:30PM F- 6:30AM- 6:30PM

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MANAGEMENT, ADMINISTRATION & STAFFING 114-503		TE A		SUPERVISION 114-504	0.000	100 E	100
Staff files are in compliance H(1-7)	C		N/A		C	N	N/A
Training hours up-to-date K(5)(b-c)	12	무무		Adequate supervision throughout facility A(1-2)	15	D	
	16	—		Facility following tracking of children procedures A(3)	<u> </u>	10	0
At least 1 person with CPR & 1 st Aid on the premises K(5)(h)	P	0.00		Ratios adequate in all classrooms and on playground B, C	ستلير		0
				N & SAFETY 114-505			
Children's faces/hands are clean B(1)	C	N	N/A		С	N	N/A
Medicine and harmful items labeled and stored properly D(2)	Ø			Proper diaper changing practices were observed F(1-16)		0	1
	+₽		1	Proper handwashing practices were observed G(4)			1
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)			P	No smoking/consumption of alcoholic beverage A(3)	O		P
Current Emergency Preparedness Plan H(3)			Z.	Emergency Medical Plan C(1)		0	9/
PHYSICA		E 114	-507		Open.	2,563	
BUILDING	C	N	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	Ø			Playground equip. safe & firmly anchored B(7)	100	D.	
No strangulation/choking/suffocation hazards A(5)(g)	P		0	Adequate cushioning material; at least 6ft fall zone B(9)	10	0	-
Ceiling, floors, windows, doors free from hazards A(5)(d)	1	1	0	Fencing/safety barriers 4ft. in height, in good repair B(4)	120	o	0
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	Ø			Outdoor space free from hazards and litter B(2)	B		0
Facility free from pest problems (Insects, rodents) A(8)(b-c)	Z	0		RESTING	С	N	N/A
All potentially harmful items including cleaning supplies, flammable products, poisonous, toxic, hazardous and materials are labeled and				Play Pens observed C(4)			
stored in locked area out of children's reach. Bio-contaminants are	P.						1
disposed of properly. A(5)(c) (e), A(8); E(1),(4)						IJ	ø
Electrical outlets are securely covered A(11)(c)	1			0.1	 		-
Sink area has running water A(12)(d)		0	Z Z	Cribs meet federal standards (reviewed certificate) D(1)			12
Soap and disposable towels available at sink A(12)(i)	1		/	Cots, mats, cribs labeled or charted for each child D(2)	0		16
Furniture, toys & equipment are clean and in good repair C(1)			Ø	PROGRAM 114-506	С	N	N/A
Furniture, toys & equipment meets the CPSC standards C(2)		D	7	Written, planned, daily program of activities that is developmentally & age appropriate observed A(1-3)		0	1
Healthy animals, not permitted if allergic E(4)	_P*	0					1
Other environmental allergies (Policy #120)			×	Positive, non-abusive discipline practice B(1)			16
MEAL REQU	E Heat	/ENIT	C 111 5	0.00			0
WENT KEAK	С	N	N/A		0		ALIA
Meals & snacks in compliance with USDA A(1)(b)			1711	Round, firm foods are not offered to children under 4 yrs. old,	С	N	N/A
Clean, wholesome, unspoiled, properly labeled food A(4)		0	Ø.	unless properly cut to prevent choking risk A(3)			ZÍ.
Food preparers have proper hair restraints B(5)			Ø	Food stored & handled properly D(1)	0	<u> </u>	Ø Ø
Refrigerators have thermometers, temp under 45°F D(2-3)	0		d	All cleaning & poisonous items stored away from food D(8)			<u> </u>
Prevention and response to food allergies A(9-10)							
INFANT CARE 114-509	HIN!	THE P	AS AS	TRANSPORTATION 114-505 I	1000		400
	С	N	N/A	自由公司自己在2015年的第三人称单数的15年的15年的15年的1	С	N	N/A
Infants are placed on their back to sleep A(5)(a)		D	Z	Vehicle has proper safety restraints & in good repair I(1)			ملحكم
No bottles propped or given in cribs or on mats A(3)(c)			76	Checklist for loading/unloading children reviewed (2)(d)		а	PH
Food for toddlers cut in pieces ½ inch or less A(3)(k)		D	P.	Driver's (valid) driver's license reviewed (1)(f)			ps'
Food for infants cut in pieces ¼ inch or less A(3)(i) Crock pots, bottle warmers, are inaccessible to children, No			Ø		BORR		STEW
microwaving of beverages observed A(3)(d)	_	a	Ø	C-Compliant with Regulation			
Cups and bottles labeled with child's name & used only by that child				N-Noncompliant with Regulation Violations noted at the time of visit of Yes □ No			
A(3)(a)			ď	Any violations corrected onsite a Yes Wo DSS Form 2910 ne	odod .	. Vac-	J _N
Signature of Director/Operator/Designee; Quantum	n	al	Ros	Date: 4 · 15 - 25 Refused to sign		, , 40	y 110