South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: School A Child Learning Center

Permit #: 24600

Address: 1639 Dunn Short Cut Rd Conway, SC 29527

Date of Inspection: 6/3/25 Time of Inspection: 12:15 AM

Type of Inspection: Annual Complaint

Follow Up (Original Inspection Date: 4 / 9 / 25)

Reason for Follow up: Pending Deficiencies

Telephone #: 843-236-5683	Any changes in contact info (Phone/E	mail/Fax)? a Yes & No	□ Self-Reported Incident
Center Director/Designee: Dorina Frase	er ,	,	C con-reported incident
Change in Ownership or Director? n Y	es 🛪 No If yes, Name:		
Maximum number of children: 209	Building 1:	Building 2:	Building 3:
Maximum number of infants: 34	□ 24 months ≥ 30 mor	nths I-4 facility	Infants are in designated rooms? Yes No N/A
Items posted in public view: Licens			Does facility transport children? Yes No N/A
ABC Quality Yes	Head Start □ Yes No Public S	chools - Yes A No	Overnight Care? Yes No
Hours of Operation: M- 7:00AM- 6:00PM	T- 7:00AM- 6:00PM W- 7:00AM- 6:00	PM Th- 7:00AM- 6:00PM F- 3	

MANAGEMENT. ADMINISTRATION & STAFFING 114-503 SUPERVISION 114-504										
MANAGEMENT, ADMINISTRATION & STATTING THE 500		N	N/A	30) ERVISION 114-304	С	N	N/A			
Staff files are in compliance H(1-7)		0	ti	Adequate supervision throughout facility A(1-2)		Ø				
Training hours up-to-date K(5)(b-c)			8	Facility following tracking of children procedures A(3)						
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)	6		0	Ratios adequate in all classrooms and on playground B, C	0	2				
HEALTH. SANITATION & SAFETY 114-505										
	С	N	N/A		С	N	N/A			
Children's faces/hands are clean B(1)	12	0		Proper diaper changing practices were observed F(1-16)	0		1			
Medicine and harmful items labeled and stored properly D(2)			16	Proper handwashing practices were observed G(4)			a			
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)			Ø	No smoking/consumption of alcoholic beverage A(3)		0	8			
Current Emergency Preparedness Plan H(3)		0		Emergency Medical Plan C(1)	0	<u> </u>	8			
PHYSICAL SITE 114-507										
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/A			
Ventilation and lighting & sufficient A(2)(a-d), (4)			•	Playground equip. safe & firmly anchored B(7)		0	6			
No strangulation/choking/suffocation hazards A(5)(g)	B		88	Adequate cushioning material; at least 6ft fall zone 8(9)		Ω	8			
Ceiling, floors, windows, doors free from hazards A(5)(d)			d	Fencing/safety barriers 4ft. in height, in good repair B(4)		а	0/			
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.		0	4	Outdoor space free from hazards and litter B(2)		a	7			
Facility free from pest problems (Insects, rodents) A(8)(b-c)	0	0	B	RESTING	С	Ñ	N/A			
All potentially harmful items including cleaning supplies, flammable				Play Pens observed C(4)						
products, poisonous, toxic, hazardous and materials are labeled and		0				0	-/			
stored in locked area out of children's reach. Bio-contaminants are						ח	"			
disposed of properly. A(5)(c) (e), A(8); E(1),(4)	₩				1					
Electrical outlets are securely covered A(11)(c)			Ø	Cribs meet federal standards (reviewed certificate) D(1)	D		9			
Sink area has running water A(12)(d)	<u> </u>		Ø	Cots, mats, cribs labeled or charted for each child D(2)		□				
Soap and disposable towels available at sink A(12)(i)		(I)	ď,	RROGRAM 114-506	С	N	N/A			
Furniture, toys & equipment are clean and in good repair C(1)			d	Written, planned, daily program of activities that is		0				
Furniture, toys & equipment meets the CPSC standards C(2)			Ø	developmentally & age appropriate observed A(1-3)						
Healthy animals, not permitted if allergic E(4)			Ø	Positive, non-abusive discipline practice B(1)		D	2			
Other environmental allergies (Policy #120)			8		L)		1			
MEAL REQUIREMENTS 114-508										
Maria 9 annulus in complianas with (ICDA A/A/A)	С	N	N/A	Development of the state of the	С	N	N/A			
Meals & snacks in compliance with USDA A(1)(b)				Round, firm foods are not offered to children under 4 yrs. old,		а	<u> </u>			
Clean, wholesome, unspoiled, properly labeled food A(4) Food preparers have proper hair restraints B(5)		0		unless properly cut to prevent choking risk A(3) Food stored & handled properly D(1)		<u>a</u>				
Refrigerators have thermometers, temp under 45°F D(2-3)		0	1	All cleaning & poisonous items stored away from food D(8)						
Prevention and response to food allergies A(9-10)		-	7	All cleaning & poisonous items stored away from food b(b)		0	7			
INFANT CARE 114-509	W		nás	TRANSPORTATION 114-505						
ARCOND THE WATER TO THE BOTT HOST CONTRACTOR	С	N	N/A		С	N	N/A			
Infants are placed on their back to sleep A(5)(a)		0	6	Vehicle has proper safety restraints & in good repair I(1)	0					
No bottles propped or given in cribs or on mats A(3)(c)			8	Checklist for loading/unloading children reviewed (2)(d)		0				
Food for toddlers cut in pieces ½ inch or less A(3)(k)			-	Driver's (valid) driver's license reviewed (1)(f)		0	1			
Food for infants cut in pieces ¼ inch or less A(3)(j)		()	8		TEST OF		10.850			
Crock pots, bottle warmers, are inaccessible to children, No	0		4	C-Compliant with Regulation		100				
microwaving of beverages observed A(3)(d)	0	0	W.T	N-Noncompliant with Regulation	440	44.5				
Cups and bottles labeled with child's name & used only by that child		0	5 ⁄	Violations noted at the time of visit ≤ Yes □ No			/			
And volume of the post of the							√ No			
Signature of Director/Operator/Designee: Date: 63 25 Refused to sign.										

Signature of Child Care Licensing Specialist: Date: ____