## South Carolina Department of Social Services

Office of Child	Care Licensing
INCRECTION VICIT FORM	EOD LICENSED CENTERS

Facility Name: Little Learners Academy

Permit #: 25018

Address: 437 W Butler Road MAULDIN, SC 29662

Signature of Child Care Licensing Specialisty

Date of Inspection 7 14 25
Time of Inspection 10am
Type of Inspection: 🗹 Annual Complaint
□ Follow Up (Original Inspection
Date:/)
Reason for Follow up:
□ Pending Deficiencies
□ Self-Reported Incident
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Telephone #: 864-568-5200	□ Pending Deficiencies □ Self-Reported Incident				
Center Director/Designee: Kendra M	ckinney				
Change in Ownership or Director?	Yes Mo If yes, Name:	I'll	2		
Maximum number of children: 151	Building 1;	Building 2:	Building 3:		
Maximum number of infants: 36	□ 24 months ≤ 30 m	nonths - I-4 facility	Infants are in designated rooms? Yes	No	N/A
Items posted in public view: Lic	ense Menu Ratio Chart (All class	srooms)	Does facility transport children? ✓ Yes	No	N/A
ABC Quality Yes	Head Start T Yes No. Public	Schools Yes MNo	Overnight Care?   Yes   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

MANAGEMENT, ADMINISTRATION & STAFFING 114-503	E411	47 10	80	SUPERVISION 114-504	0.4			
	C	- N	N/A		C	N	N/A	
Staff files are in compliance H(1-7)	0	-	D.	Adequate supervision throughout facility A(1-2)	10	0		
Training hours up-to-date K(5)(b-c)	W		0	Facility following tracking of children procedures A(3)	10		0	
At least 1 person with CPR & 1St Aid on the premises K(5)(h)	4	D		Ratios adequate in all classrooms and on playground B, C	0	□		
HEA		SANIT	_	& SAFETY 114-505	المال			
	C	N	N/A		C	N	N/A	
Children's faces/hands are clean B(1)	6			Proper diaper changing practices were observed F(1-16)	4		0	
Medicine and harmful items labeled and stored properly D(2)	140	0		Proper handwashing practices were observed G(4)	12		D	
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	02	□		No smoking/consumption of alcoholic beverage A(3)	4		D	
Current Emergency Preparedness Plan H(3)	12			Emergency Medical Plan C(1)	k/		0	
PHYSICA	LSITE	114	-507	Company of the Name of the Company o				
BUILDING	С	N	N/A	PLAYGROUND	C	N	N/A	
Ventilation and lighting & sufficient A(2)(a-d), (4)	10	o.		Playground equip. safe & firmly anchored B(7)	100			
No strangulation/choking/suffocation hazards A(5)(g)	N/S		0	Adequate cushioning material; at least 6ft fall zone B(9)	4	0		
Ceiling, floors, windows, doors free from hazards A(5)(d)	1			Fencing/safety barriers 4ft. in height, in good repair B(4)	V		0	
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	E			Outdoor space free from hazards and litter B(2)	4		0	
Facility free from pest problems (Insects, rodents) A(8)(b-c)	18	0		RESTING	C	N	N/A	
All potentially harmful items including cleaning supplies, flammable				Play Pens observed C(4)				
products, poisonous, toxic, hazardous and materials are labeled and	6				10		18	
stored in locked area out of children's reach. Bio-contaminants are	18	-					-	
disposed of properly. A(5)( c) ( e), A(8); E(1),(4)	1	-			1		-	
Electrical outlets are securely covered A(11)(c)	1			Cribs meet federal standards (reviewed certificate) D(1)	V		-	
Sink area has running water A(12)(d)	W		0	Cots, mats, cribs labeled or charted for each child D(2)	<b>4</b>		0	
Soap and disposable towels available at sink A(12)(i)	R			PROGRAM.114-506	C	N	N/A	
Furniture, toys & equipment are clean and in good repair C(1)	14			Written, planned, daily program of activities that is	W	-		
Furniture, toys & equipment meets the CPSC standards C(2)	R			developmentally & age appropriate observed A(1-3)				
Healthy animals, not permitted if allergic E(4)	16	□		Positive, non-abusive discipline practice B(1)	W		-	
Other environmental allergies (Policy #120)	16	0			Ø		0	
MEAL REQ				08				
	C	N	N/A	De d'antique de la constantique	C	N	N/A	
Meals & snacks in compliance with USDA A(1)(b)	16			Round, firm foods are not offered to children under 4 yrs. old,	8		-	
Clean, wholesome, unspoiled, properly labeled food A(4)	A			unless properly cut to prevent choking risk A(3) Food stored & handled properly D(1)	W			
Food preparers have proper hair restraints B(5)	18	-	<u> </u>	All cleaning & poisonous items stored away from food D(8)	V		0	
Refrigerators have thermometers, temp under 45°F D(2-3) Prevention and response to food allergies A(9-10)	8		0	All cleaning a poisonous items stored away from food by	1	0		
INFANT CARE 114-509	1 40			TRANSPORTATION 114-505 I	No.			
INT ANT CARE 114-303	С	N	N/A	MAMOR ON ATTOM THE SOUT	C	N	N/A	
Infants are placed on their back to sleep A(5)(a)	7			Vehicle has proper safety restraints & in good repair I(1)	V	0		
No bottles propped or given in cribs or on mats A(3)(c)	0			Checklist for loading/unloading children reviewed (2)(d)	6	0		
Food for toddlers cut in pieces ½ inch or less A(3)(k)	1	0		Driver's (valid) driver's license reviewed (1)(f)	1	0	0	
Food for infants cut in pieces ½ inch or less A(3)(j)	1		-	Silver o (valle) arrest o lication to the trade (1)(1)				
Crock pots, bottle warmers, are inaccessible to children, No		<del>                                     </del>	1	C-Compliant with Regulation		1139		
microwaving of beverages observed A(3)(d)	15			N-Noncompliant with Regulation		10/10		
Cups and bottles labeled with child's name & used only by that child	8	_	1_	Violations noted at the time of visit □ Yes No			_	
A(3)(a)		5	0	Any violations corrected onsite - Yes No DSS Form 2910	needed	Yes	No No	
Signature of Director/Operator/Designee:	2 1	$\wedge$	-	Date: Refused to si	gn.			