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

Building 2:

Building 3:

Facility Name: Palmetto Academy of Excellence

Permit #: 24675

Address: 276 Hillview Drive GRANITEVILLE, SC 29829

Date of Inspection: 5 65 Time of Inspection: 10: 20 a Type of Inspection: 

Annual Complaint □ Follow Up (Original Inspection Date:\_\_\_/\_\_/\_ Reason for Follow up: □ Pending Deficiencies □ Self-Reported Incident

Infants are in designated rooms? Tes - No - N/A

Does facility transport children? 

Yes □ No □ N/A

Telephone #: 803-392-7042	Any changes in contact info (Phone/Email/Fax)?   Yes	e No						
Center Director/Designee: Amanda Boone								
Change in Ownership or Director?   Y	es No If ves Name							

Maximum number of children: 88 Building 1:

Maximum number of infants: 22 □ 24 months □ 30 months □ 1-4 facility

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

**ABC Quality** No

Head Start □ Yes > No Public Schools - Yes Mo Overnight Care? - Yes -No Hours of Operation: M- 6:00AM- 6:00PM T- 6:00AM- 6:00PM W- 6:00AM- 6:00PM Th- 6:00AM- 6:00PM F- 6:00AM- 6:00PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503			19,841	SUPERVISION 114-504		State of	
	С	N	N/A		С	N	N/A
Staff files are in compliance H(1-7)			UZ*	Adequate supervision throughout facility A(1-2)			
Training hours up-to-date K(5)(b-c)				Facility following tracking of children procedures A(3)			0
At least 1 person with CPR & 1 <sup>St</sup> Aid on the premises K(5)(h)	10			Ratios adequate in all classrooms and on playground B, C			0
HEAL	19	_		& SAFETY 114-505	_	Al	NI/A
	C	N	N/A		С	N	N/A
Children's faces/hands are clean B(1)	42			Proper diaper changing practices were observed <b>F(1-16)</b>	0		100
Medicine and harmful items labeled and stored properly D(2)	12			Proper handwashing practices were observed G(4)	JZ*		
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	<b>e</b> ^			No smoking/consumption of alcoholic beverage A(3)	. 22		
Current Emergency Preparedness Plan H(3)	2			Emergency Medical Plan C(1)	L		
PHYSICAL		_				THE RE	
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	12/			Playground equip. safe & firmly anchored B(7)	8		0
No strangulation/choking/suffocation hazards A(5)(g)	0			Adequate cushioning material; at least 6ft fall zone B(9)	2		
Ceiling, floors, windows, doors free from hazards A(5)(d)	Ø			Fencing/safety barriers 4ft. in height, in good repair B(4)	8		
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	6			Outdoor space free from hazards and litter B(2)	4		
Facility free from pest problems (Insects, rodents) A(8)(b-c)	8			RESTING	С	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 stored in locked area out of children's reach. Bio-contaminants are	1						2
disposed of properly. A(5)( c) ( e), A(8); E(1),(4)				-8"			
Electrical outlets are securely covered A(11)(c)	1			Cribs meet federal standards (reviewed certificate) D(1)	6		
Sink area has running water A(12)(d)	100	<u> </u>		Cots, mats, cribs labeled or charted for each child <b>D(2)</b>	4		
Soap and disposable towels available at sink A(12)(i)	B			PROGRAM 114-506	С	N	N/A
Furniture, toys & equipment are clean and in good repair C(1)	+	+		Written, planned, daily program of activities that is		- 14	100
Furniture, toys & equipment are clean and in good repair C(1)  Furniture, toys & equipment meets the CPSC standards C(2)	2			developmentally & age appropriate observed A(1-3)	Ø		
Healthy animals, not permitted if allergic E(4)	1-	+		Positive, non-abusive discipline practice B(1)	2		-
	-			1 ositive, non-abusive discipline practice b(1)	8		
Other environmental allergies (Policy #120)  MEAL REQU				08			
WEAL REQU	С	N	N/A		С	N	N/A
Meals & snacks in compliance with USDA A(1)(b)	es'		0	Round, firm foods are not offered to children under 4 yrs. old,	Ø		0
Clean, wholesome, unspoiled, properly labeled food A(4)	4			unless properly cut to prevent choking risk A(3)	2		
Food preparers have proper hair restraints B(5)	W.	0	0	Food stored & handled properly D(1)	4		
Refrigerators have thermometers, temp under 45°F D(2-3)	Sp.			All cleaning & poisonous items stored away from food D(8)	B		
Prevention and response to food allergies A(9-10)	0/				8		0
INFANT CARE 114-509			HR OF	TRANSPORTATION 114-505 I	1000		
	С	+	N/A			N	N/A
Infants are placed on their back to sleep A(5)(a)	12			Vehicle has proper safety restraints & in good repair I(1)	121		
No bottles propped or given in cribs or on mats A(3)(c)	4	0		Checklist for loading/unloading children reviewed (2)(d)	₽1		D
Food for toddlers cut in pieces ½ inch or less A(3)(k)	0	0	M	Driver's (valid) driver's license reviewed (1)(f)	0		
Food for infants cut in pieces ¼ inch or less A(3)(j)			40		Heisely.		MONE.
Crock pots, bottle warmers, are inaccessible to children, No microwaving of beverages observed A(3)(d)	6			C-Compliant with Regulation N-Noncompliant with Regulation			
Cups and bottles labeled with child's name & used only by that child	_			Violations noted at the time of visit □ Yes ✓ No			
A(3)(a)	6			Any violations corrected onsite Pes No DSS Form 2910 n	eeded	□ Yes	No
Signature of Director/Operator/Designee:	1	_		Date: 5 / 25 Refused to sig			
	1	te te men		51.25			
Signature of Child Care Licensing Specialist:	N	0	_	Date:			