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

Facility Name: Under The Son Christian Academy

Permit #: 24965

Address: 320 Miller Road SUMTER, SC 29150

Date of Inspection: 4-15-25
Time of Inspection: 11/6 am
Type of Inspection: Annual Complaint
Follow Up (Original Inspection
Date: 11/3/24)
Reason for Follow up:
Self-Reported Incident

Date: 4-15-25

Telephone #: 803-774-4100 Any changes in contact info (Phone/Email/Fax)?

Yes
Yes Self-Reported Incident Center Director/Designee, Cassandra Painter, Diane Richardson Change in Ownership or Director?

Yes Alo If yes, Name: Maximum number of children: 202 Building 1: Building 2: _ Building 3: 224 months of 30 months o 1-4 facility Maximum number of infants: 42 infants are in designated rooms? s/Tes o No o N/A Items posted in public view: O Coanse Menu Ratio Chart (All classrooms) Does facility transport children? & Yes | No | N/A **ABC Quality Yes** Head Start D Yes 1940 Public Schools a Yes a No Overnight Care? Pyes 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

Signature of Child Care Licensing Specialist: Olun ()

			N/A			N	NA	
Staff files are in compliance H(1-7)	V	0	a	Adequate supervision throughout facility A(1-2)	10	0	-	
Training hours up-to-date K(5)(b-c)	0	0	-	Facility following tracking of children procedures A(3)	0	0	-	
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)	0	а	0	Ratios adequate in all classrooms and on playground B, C	6	a	0	
HEA				& SAFETY 114-505		Se 100		
	С	N	N/A		С	N	N/	
Children's faces/hands are clean B(1)	0	0	59/	Proper diaper changing practices were observed F(1-16)	0	0	Q.	
Medicine and harmful items labeled and stored properly D(2)	0	0	D'	Proper handwashing practices were observed G(4)	0	D	E	
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	0	0	8	No smoking/consumption of alcoholic beverage A(3)	0	D		
Current Emergency Preparedness Plan H(3)	0	0	8	Emergency Medical Plan C(1)		0	ľ	
PHYSICA	-	-		The Authority of the second of the			100	
BUILDING	C	N	N/A	PLAYGROUND	C	N	N/	
Ventilation and lighting & sufficient A(2)(n-d), (4)	a	D	19~	Playground equip, safe & firmly anchored B(7)	0		10	
No strangulation/choking/suffocation hazards A(5)(g)	0		0	Adequate cushioning material; at least 6ft fall zone B(9)		0		
Ceiling, floors, windows, doors free from hazards A(5)(d)	0	0	0	Fencing/safety barriers 4ft. in height, in good repair B(4)		0	Ċ	
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	0	0	57"	Outdoor space free from hazards and litter B(2)	0	0	Ь	
Facility free from pest problems (Insects, rodents) A(8)(b-c)	0	0	-	RESTING	C	N	N/	
All potentially harmful items including cleaning supplies, flammable products, poisonous, toxic, hazardous and materials are labeled and stored in locked area out of children's reach. Bio-contaminants are disposed of properly. A(5)(c) (e), A(8); E(1),(4)	0	0	₽′	Play Pens observed C(4)	0	0	G	
Electrical outlets are securely covered A(11)(c)	D	0	0	Cribs meet federal standards (reviewed certificate) D(1)	0	0	8	
Sink area has running water A(12)(d)	0	0	ď	Cots, mats, cribs labeled or charted for each child D(2)	0	0		
Scap and disposable towels available at sink A(12)(I)	0	0	9	PROGRAM 114-508	С	N	N/	
Furniture, toys & equipment are clean and in good repair C(1)	0	0	6 ⁄	Written, planned, daily program of activities that is				
Furniture, toys & equipment meets the CPSC standards C(2)	0	0	8	developmentally & age appropriate observed A(1-3)	0		-	
Healthy animals, not permitted if allergic E(4)		D	8	Positive, non-abusive discipline practice B(1)	0		0	
Other environmental allergies (Policy #120)		D	8		п	В	0	
MEAL REG	UIRE	IENT	S 114-51	08	The Res			
	C	N	N/A		C	N	N/	
Meals & snacks in compliance with USDA A(1)(b)	8	0	0	Round, firm foods are not offered to children under 4 yrs. old.	0	0	0	
Clean, wholesome, unspoiled, properly labeled food A(4)	0		0	unless properly cut to prevent choking risk A(3)	0		9	
Food preparers have proper hair restraints B(5)	8		0	Food stored & handled property D(1)	0	0	0	
Refrigerators have thermometers, temp under 45°F D(2-3)	0	0	0/	All cleaning & poisonous items stored away from food D(8)	D	0	q	
Prevention and response to food allergies A(9-10)	M		0	TRANSPORTATION 144 CRE I	0	0	0	
INFANT CARE 114-509	С	N	N/A	TRANSPORTATION 114-505 I	C	N	N/	
Infants are alread on their bank to clear Affile)		D	N/A	Vehicle has proper a state sectorists & in good suppir I/4)		-	0	
nfants are placed on their back to sleep A(5)(a)	1	-	_	Vehicle has proper safety restraints & in good repair (1)	1	_	+	
No bottles propped or given in cribs or on mats A(3)(c)	0	D.	18	Checklist for loading/unloading children reviewed (2)(d)	-	0		
Food for toddlers cut in pieces 1/2 inch or less A(3)(k)	0	0	0	Driver's (valid) driver's license reviewed (1)(f)	0	D	0	
Food for infants cut in pieces ¼ inch or less A(3)(j)	0	0	15	C-Compliant with Regulation	200	and comm		
Crock pots, bottle warmers, are inaccessible to children, No microwaving of beverages observed A(3)(d)	0	0	2	N-Noncompliant with Regulation				
Cups and bottles labeled with child's name & used only by that child A(3)(a)	o	0	150	Violations noted at the time of visit of Yes □ No Any violations corrected onsite of Yes □ No DSS Form 2910 needed □ Yes □ No				