South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Big Blue Marble Academy

Permit #: 25506

Address: 4655 South Church St Ext ROEBUCK, SC 29376

Date of Inspection: 9/1/25 Time of Inspection: 10.45 4 h Type of Inspection:

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

Any changes in contact info (Phone/Email/Fax)? □ Yes TNo Telephone #: 864-310-6992

Center Director/Designee: Debra Lynn Reeves

Change in Ownership or Director?

Yes No If yes, Name:

Maximum number of children: 252

Building 2: Building 1: _ □ 24 months ■ 30 months □ I-4 facility Building 3:

Maximum number of infants: 105

Infants are in designated rooms? Yes No N/A Does facility transport children? & Yes - No - N/A

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

Overnight Care? • Yes > No

ABC Quality Yes Head Start □ Yes > No Public Schools □ Yes No

Hours of Operation: M- 6:30AM- 6:00PM T- 6:30AM- 6:00PM W- 6:30AM- 6:00PM Th- 6:30AM- 6:00PM F- 6:30AM- 6:00PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503				SUPERVISION 114-504			
	С	N	N/A		С	N	N/A
Staff files are in compliance H(1-7)	2	0		Adequate supervision throughout facility A(1-2)	25		
Training hours up-to-date K(5)(b-c)	8			Facility following tracking of children procedures A(3)	ર્જ		
At least 1 person with CPR & 1 ^{SI} Aid on the premises K(5)(h)	₽ T!	D D	ATION	Ratios adequate in all classrooms and on playground B, C & SAFETY 114-505	6		D
- HEAL	С	N	N/A	4 ON ETT 117-000	С	N	N/A
Children's faces/hands are clean B(1)	ė.			Proper diaper changing practices were observed F(1-16)	8	П	0
Medicine and harmful items labeled and stored properly D(2)	OS		<u> </u>	Proper handwashing practices were observed G(4)	1501	0	-
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	8		-	No smoking/consumption of alcoholic beverage A(3)	25	0	0
Current Emergency Preparedness Plan H(3)	18			Emergency Medical Plan C(1)	28		0
PHYSICAL		E 114	-507	Emolyandy modern law ety			
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	6			Playground equip, safe & firmly anchored B(7)	8	0	D
No strangulation/choking/suffocation hazards A(5)(g)	8			Adequate cushioning material; at least 6ft fall zone B(9)	7	0	0
Ceiling, floors, windows, doors free from hazards A(5)(d)	a			Fencing/safety barriers 4ft. In height, in good repair B(4)	D	0	
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	ঠ	Ď		Outdoor space free from hazards and litter B(2)	B	0	D
Facility free from pest problems (Insects, rodents) A(8)(b-c)	0	0		RESTING CONTROL OF THE PROPERTY OF THE PROPERT	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	2	0	0		0		S
stored in locked area out of children's reach. Bio-contaminants are		-				10.000	"
disposed of properly. A(5)(c) (e), A(8); E(1),(4) Electrical outlets are securely covered A(11)(c)	€\$			Cribs meet federal standards (reviewed certificate) D(1)	क्र	0	0
				Cots, mats, cribs labeled or charted for each child D(2)			
Sink area has running water A(12)(d)	38		 	Commencial Control of the Control of	∌ C	N	N/A
Soap and disposable towels available at sink A(12)(i)	3			PROGRAM 114-506 Written, planned, daily program of activities that is		IN.	IN/A
Furniture, toys & equipment are clean and in good repair C(1)	8	0		developmentally & age appropriate observed A(1-3)	15		
Furniture, toys & equipment meets the CPSC standards C(2)	6			Positive, non-abusive discipline practice B(1)		7.25	10024
Healthy animals, not permitted if allergic E(4)	5			Positive, flori-abusive discipline practice b(1)	6		8
Other environmental allergies (Policy #120) MEAL REQU		□ MENT	S 114.5	l N8			8
MEAL NEW	С	N	N/A		С	N	N/A
Meals & snacks in compliance with USDA A(1)(b)	2	Ω.		Round, firm foods are not offered to children under 4 yrs, old,	序		
Clean, wholesome, unspoiled, properly labeled food A(4)	AST.	0	0	unless properly cut to prevent choking risk A(3)	5		
Food preparers have proper hair restraints B(5)	8	G	0	Food stored & handled properly D(1)	6		
Refrigerators have thermometers, temp under 45°F D(2-3)	K			All cleaning & poisonous items stored away from food D(8)	6	□	
Prevention and response to food allergies A(9-10)		0			ū		8
INFANT CARE 114-509	С	N	N/A	TRANSPORTATION 114-505 I	С	N	N/A
Infants are placed on their back to sleep A(5)(a)	297	N D	IN/A	Vehicle has proper safety restraints & in good repair I(1)		IN D	N/A
	-			Checklist for loading/unloading children reviewed (2)(d)			_
No bottles propped or given in cribs or on mats A(3)(c) Food for toddlers cut in pieces ½ inch or less A(3)(k)	8	-	+	Driver's (valid) driver's license reviewed (1)(f)			-
Food for infants cut in pieces ½ inch or less A(3)(i)	8	+		Differ 5 (valid) differ 5 license reviewed (1)(i)		U	
Crock pots, bottle warmers, are inaccessible to children, No microwaving of beverages observed A(3)(d)	8	0	0	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		E7.1813	
A(3)(a)	8		Ė	Any violations corrected onsite - Yes No DSS Form 2910 ne		□ Yes	ØNo
Signature of Director/Operator/Designee:	<u> </u>	B		Date P-1-2035 Refused to sign	J.		
Signature of Child Care Licensing Specialist: Hon Cau	4	1		Date: 9/11/75			