## South Carol na Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Date of Inspection: Time of Inspection:

Type of inspection: m-Annual in Complaint

□ Follow Up (Original Inspection

Date:\_\_\_/\_

Reason for Follow up: □ Pending Deficiencies □ Self-Reported Incident

Any changes in contact info (Phone/Email/Fax)? U Yes Wo Telephone # 864-236-0151

Center Director/Designee: SONYA LATRESE PEARSON Change in Ownership or Director? Yes No If yes, Name:

Facility Name Pleasant Valley Connection

Address: 510 Old Augusta Rd. Greenville, SC 29605

Permit #: 22567

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

Signature of Child Care Licensing Specialist

Maximum number of children: 52 Maximum number of infants: 0

Building 1: Building 2 p-24 months = 30 months = I-4 facility Building 3:

Infants are in designated rooms? (2) Yes No (2) A/A Does facility transport children? Yes No N/A

Overnight Care? - Yes -No

**ABC Quality Yes** Head Start o Yes a Ro Public Schools o Yes a Ro Hours of Operation: M- 7:30AM- 5:30PM T- 7:30AM- 5:30PM W- 7:30AM- 5:30PM Th- 7:30AM- 5:30PM F- 7:30AM- 5:30PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503				SUPERVISION 114-504			
	C	N	N/A		C	N	NA
Staff files are in compliance H(1-7)	1	Zn.	D	Adequate supervision throughout facility A(1-2)	2		
Training hours up-to-date K(5)(b-c)		IIII		Facility following tracking of children procedures A(3)	D/		
At least 1 person with CPR & 1st Aid on the premises K(5)(h)	0	п		Ratios adequate in all classrooms and on playground B, C	a/		
	TH, S	ANIT	ATION	& SAFETY 114-505			
	С	N	N/A		C	N	N/A
Children's faces/hands are clean B(1)	0/	0	0	Proper diaper changing practices were observed F(1-16)			0
Medicine and harmful items labeled and stored properly D(2)	0	0	0	Proper handwashing practices were observed G(4)	9		
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	W	D	D	No smoking/consumption of alcoholic beverage A(3)	a		
Current Emergency Preparedness Plan H(3)	0	0	0	Emergency Medical Pian C(1)	0		
PHYSICA	L SITE	114	507				1
BUILDING	C	N	N/A	PLAYGROUND	С	N	NA
Ventilation and lighting & sufficient A(2)(a-d), (4)	w/	0	0	Playground equp. safe & firmly anchored B(7)	0		1
No strangulation/choking/suffocation hazards A(5)(g)	2		D	Adequate cushioning material; at least 6ft fall zone B(9)		0	
Ceiling, floors, windows, doors free from hazards A(5)(d)	1	0	0	Fencing/safety barriers 4ft. in height, in good repair B(4)	2	0	-
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs	8	0	G .	Outdoor space free from hazards and litter B(2)	8	0	+
Facility free from pest problems (Insects, rodents) A(8)(b-c)	18	0	0	PRESIDENCE AND ADDRESS OF THE PROPERTY OF THE	C	N	NA
All potentially harmful items including cleaning supplies, flammable	1			Play Pens observed C(4)			100
products, poisonous, toxic, hazardous and materials are labeled and stored in locked area out of children's reach. Bio-contaminants are disposed of property. A(5)( c) ( e), A(8); E(1),(4)	•	0	0		D	О	8
Electrical outlets are securely covered A(11)(c)	6	0		Cribs meet federal standards (reviewed certificate) D(1)	0	0	6
Sink area has running water A(12)(d)	0	G	0	Cots, mats, cribs labeled or charted for each child D(2)	o	a	8
Soap and disposable towels available at sink A(12)(i)	0	0	0	PROGRAM 114-508	С	N	N/A
Furniture, toys & equipment are clean and in good repair C(1)	10	D	0	Written, planned, daily program of activities that is	<del>ا</del> ا		1307
Furniture, toys & equipment meets the CPSC standards C(2)	1	0	0	developmentally & age appropriate observed A(1-3)	5	0	0
Healthy animals, not permitted if allergic E(4)	0	D	0	Positive, non-abusive discipline practice B(1)	19		0
Other environmental allergies (Policy #120)	10	0		Tourist the about a designific product agrif	0	0	
MEAL REQ	URED			08		- J	
	C	N	N/A		С	N	N/A
Meals & snacks in compliance with USDA A(1)(b)	1	0		Round, firm foods are not offered to children under 4 yrs old	13/		0
Clean, wholesome, unspoiled, properly labeled food A(4)	1	0	0	unless properly cut to prevent choking risk A(3)	2'	0	0
Food preparers have proper hair restraints B(5)	V.	0	o.	Food stored & handled properly D(1)	12	0	0
Refrigerators have thermometers, temp under 45°F D(2-3)	Q/	0	0	All cleaning & poisonous items stored away from food D(8)	Ø.	G	
Prevention and response to food allergies A(9-10)	18/		0			0	
INFANT CARE 114-509	¥ 2			TRANSPORTATION 114-505 I			
	C.	N	N/A		С	N	N/A
Infants are placed on their back to s'eep A(5)(a)	0	0	0	Vehicle has proper safety restraints & in good repair ((1)	D		-
No bottles propped or given in cribs or on mats A(3)(c)	0	0	0	Checklist for loading/unloading children reviewed (2)(d)	Ø	0	
Food for toddlers cut in pieces 1/2 inch or less A(3)(k)	0	U	1	Driver's (valid) driver's license reviewed (1)(f)	12		
Food for infants cut in pieces ¼ inch or less A(3)()	0	0	W				
Crock pols, bottle warmers, are inaccessible to children, No microwaving of beverages observed A(3)(d)	0	0	20	C-Compliant with Regulation			
Cups and bottles labeled with child's name & used only by that child	+		1	N-Noncompliant with Regulation  Violations noted at the time of visit - Yes - No		D- 30040	
A(3)(a)	0	0	6	Any violations corrected ansite a Yes and DSS Form 2910 ne	erled -	Yen	Jan Nan
Signature of Director/Operator/Designee/ Texte	-	- com	i .			160	2 140
Signature of Child Care Licensing Specialist	~			Date: 7-14-25 Refused to sign			