South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Dogwood Lane Children's Academy of Lake Wylie, LLC

Permit #: 25563

Vaximum number of infants: 61

Signature of Child Care Licensing Specialist:

Address: 103 Hamiltons Ferry Road CLOVER, SC 29710

Telephone #: 704-282-0505 Any changes in contact info (Phone/Email/Fax)? ☐ Yes ✓ No Center Director/Designee: Deanna Nicole Bosse Change in Ownership or Director? ☐ Yes ✓ No If yes, Name: Maximum number of children: 221

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

Items posted in public view: VLicense Menu Ratio Chart (All classrooms) **ABC Quality** No Public Schools - Yes No Infants are in designated rooms?

Yes

No

N/A Does facility transport children? ☐ Yes • No ☐ N/A Overnight Care?

Yes No

Date:___/__/

Reason for Follow up: Pending Deficiencies

☐ Self-Reported Incident

Date of Inspection: 10/13/25

Time of Inspection: 10:15 - 10:45

Type of Inspection:

Annual Complaint

☐ Follow Up (Original Inspection

Head Start □ Yes No lours 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

		7						
MANAGEMENT, ADMINISTRATION & STAFFING 114-503			ALCA.	SUPERVISION 114-504				
Claff files are in compliance 1944.7)	С	N	N/A	Adomysta symposision throughout facility A(4.2)	С	N	N/A	
Staff files are in compliance H(1-7)	<u>-</u>		es es	Adequate supervision throughout facility A(1-2)			M	
Training hours up-to-date K(5)(b-c)			2	Facility following tracking of children procedures A(3)			9	
At least 1 person with CPR & 1 st Aid on the premises K(5)(h)	2			Ratios adequate in all classrooms and on playground B, C			d	
HEAL			-	& SAFETY 114-505		N	L NI/A	
	С	N	N/A	THE RESERVE OF THE PROPERTY OF	С	N	N/A	
Children's faces/hands are clean B(1)				Proper diaper changing practices were observed F(1-16)			R	
Medicine and harmful items labeled and stored properly D(2)			4	Proper handwashing practices were observed G(4)			4	
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	0		ਈ	No smoking/consumption of alcoholic beverage A(3)	. 🗆		NO	
Current Emergency Preparedness Plan H(3)			v/	Emergency Medical Plan C(1)			Ø	
PHYSICAL	SITE	E 114	-507					
BUILDING	С	N	N/A	PLAYGROUND	C	N	N/A	
Ventilation and lighting & sufficient A(2)(a-d), (4)	122			Playground equip. safe & firmly anchored B(7)			M	
No strangulation/choking/suffocation hazards A(5)(g)	1			Adequate cushioning material; at least 6ft fall zone B(9)			Ø	
Ceiling, floors, windows, doors free from hazards A(5)(d)	0			Fencing/safety barriers 4ft. in height, in good repair B(4)			V	
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	10			Outdoor space free from hazards and litter B(2)			4	
Facility free from pest problems (Insects, rodents) A(8)(b-c)	4			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 disposed of properly. A(5)(c) (e), A(8); E(1),(4)	8	0	0			a	œ	
Electrical outlets are securely covered A(11)(c)	12			Cribs meet federal standards (reviewed certificate) D(1)	0		Ø	
Sink area has running water A(12)(d)	Ø		0	Cots, mats, cribs labeled or charted for each child D(2)			d	
Soap and disposable towels available at sink A(12)(i)	M			PROGRAM 114-506	С	N	N/A	
Furniture, toys & equipment are clean and in good repair C(1)	8	0		Written, planned, daily program of activities that is				
Furniture, toys & equipment meets the CPSC standards C(2)	Y			developmentally & age appropriate observed A(1-3)	₩			
Healthy animals, not permitted if allergic E(4)	1			Positive, non-abusive discipline practice B(1)	4		0	
Other environmental allergies (Policy #120)	d			The state of the s	F		1	
MEAL REQU		1		08		Attack	SOS	
	С	N	N/A		С	N	N/A	
Meals & snacks in compliance with USDA A(1)(b)	M			Round, firm foods are not offered to children under 4 yrs. old,			12	
Clean, wholesome, unspoiled, properly labeled food A(4)	Ħ			unless properly cut to prevent choking risk A(3)	В		d	
Food preparers have proper hair restraints B(5)	Ø			Food stored & handled properly D(1)			R	
Refrigerators have thermometers, temp under 45°F D(2-3)	Ø		0	All cleaning & poisonous items stored away from food D(8)			R	
Prevention and response to food allergies A(9-10)	Ø						ø	
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)		0	Ø	Vehicle has proper safety restraints & in good repair I(1)			W	
No bottles propped or given in cribs or on mats A(3)(c)			Ħ	Checklist for loading/unloading children reviewed (2)(d)			8	
Food for toddlers cut in pieces ½ inch or less A(3)(k)		0	H	Driver's (valid) driver's license reviewed (1)(f)			Y	
Food for infants cut in pieces 1/4 inch or less A(3)(j)	0	0	Y				4	
Crock pots, bottle warmers, are inaccessible to children, No			~	C-Compliant with Regulation		200	9	
microwaving of beverages observed A(3)(d)			8	N-Noncompliant with Regulation		000		
Cups and bottles labeled with child's name & used only by that child A(3)(a)		0	2 1	Violations noted at the time of visit - Yes No Any violations corrected onsite - Yes No DSS Form 2910 needed - Yes No				
Signature of Director/Operator/Designee:	V9	LE	200	Date: 10 13 25 Refused to sign	ın.			