South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Lowcountry Day Preschool

Permit #: 25267

Address: 357 Red Cedar Street BLUFFTON, SC 29910

Date of Inspection: Time of Inspection: Type of Inspection:

Annual

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

Telephone #: 843-815-2271	Any changes in contact info (Phone/Email/Fax)? □ Yes	□ No
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Center Director/Designee: Lindsay Marshall

Change in Ownership or Director?

Yes No If yes, Name:

Maximum number of children: 287 Vaximum number of infants: 87

Signature of Child Care Licensing Specialist:

Building 2:

Building 3:

□ 24 months (30 months □ I-4 facility

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

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

Overnight Care? - Yes - No

ABC Quality No Head Start □ Yes □ No Public Schools □ Yes ØNe-

lours of Operation: M-7:00AM-6:15PM T-7:00AM-6:15PM W-7:00AM-6:15PM Th-7:00AM-6:15PM F-7:00AM-6:15PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503	SUPERVISION 114-504						
	C	N	N/A		C	N	N/A
Staff files are in compliance H(1-7)	K			Adequate supervision throughout facility A(1-2)			0
Training hours up-to-date K(5)(b-c)			04	Facility following tracking of children procedures A(3)	5		
At least 1 person with CPR & 1 ^{SI} Aid on the premises K(5)(h)		0	New Y	Ratios adequate in all classrooms and on playground B, C	-	П	
	LTH, S	SANI	TATION	& SAFETY 114-505	1000	70Y	1
A CONTRACTOR OF THE PARTY OF TH	С	N	N/A		С	N	N/A
Children's faces/hands are clean B(1)	W.		0	Proper diaper changing practices were observed F(1-16)	K	o.	
Medicine and harmful items labeled and stored properly D(2)	0	0	2	Proper handwashing practices were observed G(4)	1		
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	0	0	G.	No smoking/consumption of alcoholic beverage A(3)	0	0	R
Current Emergency Preparedness Plan H(3)			7	Emergency Medical Plan C(1)		0	000
PHYSICA	L SITE	114	-507		Vind	1 188	W-31
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	-			Playground equip. safe & firmly anchored B(7)			Y
No strangulation/choking/suffocation hazards A(5)(g)	-		0	Adequate cushioning material; at least 6ft fall zone B(9)	0	D.	10c
Ceiling, floors, windows, doors free from hazards A(5)(d)	4		0	Fencing/safety barriers 4ft. in height, in good repair B(4)	O		×
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	8			Outdoor space free from hazards and litter B(2)		ď	OK
Facility free from pest problems (Insects, rodents) A(8)(b-c)	-		-	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	J 054					0	No.
stored in locked area out of children's reach. Bio-contaminants are	"	1				1.0	4
disposed of properly. A(5)(c) (e), A(8); E(1),(4)	1	_			-		
Electrical outlets are securely covered A(11)(c)	P	0		Cribs meet federal standards (reviewed certificate) D(1)	8		0
Sink area has running water A(12)(d)			7	Cots, mats, cribs labeled or charted for each child D(2)	8	0	0
Soap and disposable towels available at sink A(12)(i)	В		4	PROGRAM 114-506	С	N	N/A
Furniture, toys & equipment are clean and in good repair C(1)	4		0	Written, planned, daily program of activities that is		_	
Furniture, toys & equipment meets the CPSC standards C(2)	8			developmentally & age appropriate observed A(1-3)	W.	В	
Healthy animals, not permitted if allergic E(4)		0	400	Positive, non-abusive discipline practice B(1)		- 🗆	
Other environmental allergies (Policy #120)	0		œ		0		
MEAL REQ	UIREN	IENT	S 114-5	08		7/2/	0000
	С	N	N/A		С	N	N/A
Meals & snacks in compliance with USDA A(1)(b)	1			Round, firm foods are not offered to children under 4 yrs. old,	90		
Clean, wholesome, unspoiled, properly labeled food A(4)	05			unless properly cut to prevent choking risk A(3)			
Food preparers have proper hair restraints B(5)	1	0		Food stored & handled properly D(1)	2		
Refrigerators have thermometers, temp under 45°F D(2-3)	2			All cleaning & poisonous items stored away from food D(8)	<u> </u>		
Prevention and response to food allergies A(9-10)	04						
INFANT CARE 114-509				TRANSPORTATION 114-505 I	2000		
Infants are placed on their back to sleep A(5)(a)	C	N	N/A	Vehicle has proper safety restraints & in good repair I(1)	С	N D	N/A
[1] N. C. (1) N.			1				K
No bottles propped or given in cribs or on mats A(3)(c)				Checklist for loading/unloading children reviewed (2)(d)			1
Food for toddlers cut in pieces ½ inch or less A(3)(k)	-		<i>A</i>	Driver's (valid) driver's license reviewed (1)(f)			5
Food for infants cut in pieces ¼ inch or less A(3)(i)			02	C-Compliant with Regulation		All a	ACCRECATE BY
Crock pots, bottle warmers, are inaccessible to children, No microwaving of beverages observed A(3)(d)	D		9_	N-Noncompliant with Regulation			
Cups and bottles labeled with child's name & used only by that child	1		-	Violations noted at the time of visit □ Yes ►No	-		
A(3)(a)				Anywiolations corrected onsite - Yes Alo DSS Form 2910 n	eeded	Yes	t.No
Signature of Director/Operator/Designee:		10	will	Date: 7/23/25 ☐ Refused to sig			
Signature of Director/Operator/Designee.	-						
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