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

Facility Name: Heathwood Hall

Perm t # 22501

Address: 3000 South Beltline Blvd. Columbia, SC 29201

Date of Inspection: 8128125
Time of Inspection: 10:37 - 12:15 Type of Inspection: @Affinual ... Complaint □ Follow Up (Original Inspection

Date:___/___ Reason for Follow up: i. Pending Deficiencies r Self-Reported Incident

Any changes in contact info (Phone/Email/Fax)? In Yes In No. Telephone #: 803-231-7749

Center Director/Designee: Megan Von teer Dhar

Change in Ownership or Director? The service of Yes, Name:

Maximum number of children: 318

Building 1:

Building 2.

Building 3:

Maximum number of Infants: 14

24 months of 30 months - I-4 facility

Infants are in designated rooms? O Yes O No III N/A Does facility transport children? g/Yes ri No o N/A

Items posted in public view: of License of Menu of Ratio Chart (All classrooms) ABC Quality No

Signature of Child Care Licensing Specialist Culcon Market

Head Start - Yes m-No Public Schools - Yes 7/No

Overnight Care? @ Yes @ No

Hours of Operation: M- 8:00AM- 3:00PM T- 8:00AM- 3:00PM W- 8:00AM- 3:00PM Th- 8:00AM- 3:00PM F- 8:00AM- 3:00PM

MANAGEMENT, ADMINISTRATION & STAFFING 114 503	C	N	N/A	SUPERVISION 114-504	ALL PARTY	Al	NIA
Staff files are in compliance H(1-7)	1	0	11	Adequate aupervision throughout facility A(1-2)	C	N	TWF
Training hours up-to-date K(5)(b-c)	W.	1	1.	Facility following tracking of children procedures A(3)	1	Ti-	10
At least 1 person with CPR & 151 Aid on the premises K(5)(h)	10	11	D.	Ratios adequate in all classrooms and on playground B, C	V	L	0
HEAL CONTRACTOR OF THE PROPERTY OF THE PROPERT	-	_		& SAFETY, 114-505		de:	
	C	N	N/A		С	N	N/A
Children's faces/hands are clean B[1]	1	D	0	Proper diaper changing practices were observed F(1-16)	i3		*
Medicine and harmful items labeled and stored properly O(2)	18	. 0	а	Proper handwashing practices were observed G(4)	E	2	9
First Aid kit in facility and in vehicle if transport E(1), I(1)(9)	. 4	0	- []	No smoking/consumption of alcoholic beverage A(3)	u.	, iI	D
Current Emergency Preparedness Plan H(3)	4	U	D	Emergency Medical Plan C(1)	4	(3	а
PHYSICAL	7		_	The state of the s	Division		1
BUILDING	C	N	N/A	PLAYGROUND P. 1		N.	NIA
Ventitation and lighting & sufficient A(2)(a-d), (4)	65	CI .		Playground equip. safe & firmly anchored 8(7)	*	0	- 0
No strangulation/choking/suffocation hazards A(5)(9)	N/	0	0	Adequate cushioning material; at least 6ft fall zone B(9) Fencing/sefety barriers 4ft in height, in good repair B(4)	10	0	0
Ceiling, floors, windows, doors free from hazards A(5)(d)	1	. D	0	Outdoor space free from hazards and litter B(2)	8	0	0
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. Facility free from pest problems (Insects, rodents) A(8)(b-c)	1	0	0	RESTING	C	N	N/A
All potentially harmful items including cleaning supplies, flammable	1			Play Pens observed C(4)	1	-	
products, poisonous, toxic, hazardous and materials are labeled and stored in locked area out of children's reach. Bio-contaminants are if sposed of properly. A(5)(c) (e), A(8); E(1),(4)	1	Ť.	n		0	۵	1
Electrical outlets are securely covered A(11)(c)	0	0	Ð	Cribs meet federal standards (reviewed certificate) D(1)	21	۲,	1
Sink area has running water A(12)(d)	1	0	t)	Cots, mats, cribs labeled or charted for each child D(2)	1	1;	n
Soap and disposable towels available at sink A(12)(i)	0	D	U	PROGRAM 114-506	C	N	, N/A
urniture, toys & equipment are clean and in good repair C(1)		D	0	Written, planned, daily program of activities that is	1	-04-60	T
Furniture, loys & equipment meets the CPSC standards C(2)	1	D	C	developmentally & age appropriate observed A(1-3)	4	A.F.	
Healthy animals, not permitted if allergic E(4)		Ω	4	Positive non-abusive discipline practice B(1)	6	a.	۵
Other environmental altergies (Policy #120)	V	а			D.		D
MEAUREO		_	-				
THE PARTY AND ADDRESS OF THE PARTY.	LC,	N	N/A	Round, firm foods are not offered to children under 4 yrs. old,	С	N	NA
Weals & snacks in compliance with USDA A(1)(b) Clean, wholesome, unspoiled, properly labeled food A(4)	. 8	0_	ED ED	unless properly cut to prevent choking risk A(3)	0	0	18
Food preparers have proper hair restraints B(5)	7	L 3"	0	Food stored & handled properly D(1)	0 /	0	W
Refrigerators have thermometers, temp under 45°F D(2-3)	1	1	en 0	All cleaning & poisonous items stored away from food D(8)	100	0	i a
Prevention and response to food allergies A(9-10)	1	CI	()			D	0
INFANT CARE 114-509				TRANSPORTATION 114-505 I			-
	C	N	NA		C	N	NA
nfants are placed on their back to sleep A(5)(a)	0	0	H	Vehicle has proper safety restraints & in good repair I(1)	M	T.I.	-
to bottles propped or given in cribs or an mats A(3)(c)	Li :	G	M	Checklist for loading/unloading children reviewed (2)(d) Driver's (valld) driver's license reviewed (1)(f)	1	0	12
food for toddlers cut in pieces ½ inch or less A(3)(i) food for infants cut in pieces ½ inch or less A(3)(i)	i ii	, n	100	Linver's (valid) driver's license reviewed (1)(f)	2	C	Service .
Crock pots, bottle warmers, are inaccessible to children, No			-	G-Compilent with Regulation		le le	
nicroway ng of beverages observed A(3)(d)	a ,	11	125	M-Noncompliant with Regulation			2
Cups and bottles labeled with child's name & used only by that child A(3)(a)	6	13	6	Violations noted at the time of visit: Yes No Any violations corrected onsite: Yes No DSS Form 2910 ner	eded	o Yes	w No
Signature of Director/Operator/Designee MUVONOV		T Name (Sec.)	•	Date. 8 28 25 🔲 Refused to sign.		-	prida tra-