South Carolina Department of Social Services Office of Child Care Licensing INSPECTION VISIT FORM FOR LICENSED CENTERS TO Date of Inspection: 8 9 23

Reason for Follow up: c/clear up panding deficiency or Self-Report Address: 1520 Recepath Ave, CONWAY, SC 29526 Telephone #: 843-248-2580 Any changes in contact info (Phone/Email/Fax)? or Yes of No Overnight Care? or Ye	Permit #:	ame: Prestige Montessori Method Academy 25685 Type of Inspection: Annu	ual d	o Co	Date of mplaint		AV)	_	
Teleptine #: 643-2462-550 Any changes in contact info (Phone/Email/Fax)? □ Yes ØNo Overnight Care? □ Yes ØNo Change in Ownership or Ofrector? □ Yes ØNo If yes, Name: Maximum number of children: 112 Building 1:						Reason for Follow up: clear up pending deficiency	o S	elf-Re	eport
Teleptine #: 643-2462-550 Any changes in contact info (Phone/Email/Fax)? □ Yes ØNo Overnight Care? □ Yes ØNo Change in Ownership or Ofrector? □ Yes ØNo If yes, Name: Maximum number of children: 112 Building 1:						Hours of Operation: Single Shift 7 AN- (a Pl	M	
Change in Ownership or Director? ☐ Yes & No If yes, Name: Maximum number of children in 12 Building 1: ☐ 24 months = /30 months ☐ 14 facility Infants are in designated rooms? Yes ☐ No ☐ N/A Maximum number of infants: 26 ☐ 24 months = /30 months ☐ 14 facility Infants are in designated rooms? Yes ☐ No ☐ N/A Maximum number of infants: 26 ☐ 24 months = /30 months ☐ 14 facility Infants are in designated rooms? Yes ☐ No ☐ N/A Maximum number of infants: 26 ☐ 24 months = /30 months ☐ 14 facility Infants are in designated rooms? Yes ☐ No ☐ N/A Maximum number of infants: 26 ☐ 24 months = /30 months ☐ 14 facility Infants are in designated rooms? Yes ☐ No ☐ N/A Maximum number of infants: 26 ☐ 24 months = /30 months ☐ 14 facility Infants are in designated rooms? Yes ☐ No ☐ N/A Maximum number of infants: 26 ☐ 26 months ☐ 14 facility Infants are in designated rooms? Yes ☐ No ☐ N/A Maximum number of infants: 26 ☐ 26 months ☐ 14 facility Infants are in designated rooms? Yes ☐ No ☐ N/A Maximum number of infants: 26 ☐ 26 months ☐ 14 facility Infants are in designated rooms? Yes ☐ No ☐ N/A Maximum number of infants: 26 ☐ N N/A Stafflites are in compliance H(1-7) ☐ 26 ☐ 27 ☐ 27 ☐ 27 ☐ 28 ☐ 28 ☐ 28 ☐ 28 ☐ 28			conta	ct inf	o (Pho	ne/Email/Fax)? □ Yes □/No Overnight Care? □ \	es	₽ No	o
Maximum number of children: 112 Maximum number of children: 126 24 months et 30 months at 14 facility Infants are in designated rooms?s yes at 10 at									
Maximum number of infants: 26									
Items posted in public view: cyclicense			_		Buil	ding 2: Building 3: \square	CDE	:P	
Staff files are in compliance H(1-7) Training hours up-to-date K(5)(b-c) At least 1 person with CPR & 19 Aid on the premises K(5)(h) HEALTH. SANIFATION & SAFETY 114-505 C N N/A Training hours up-to-date K(5)(b-c) At least 1 person with CPR & 19 Aid on the premises K(5)(h) HEALTH. SANIFATION & SAFETY 114-505 C N N/A Children's faceshands are clean B(1) Heddine and harmful items labeled and stored properly D(2) G N N/A Froper diager changing practices were observed F(1-16) First Aid kit in facility and in vehicle if transport E(1), I(1)(g) PHYSICAL SITE 114-507 PHYSICAL SITE 114-507 BUILDING BUILDING C N N/A PHAGROUND C		number of infants: 26	d 30	moni	hs 🗆 I-	4 facility Infants are in designated rooms? Yes	No [ı N/A	
Staff files are in compliance H(1-7)	Items pos	ited in public view: 🕫 License 🎜 Menu 🦪 Ratio Ch	nart (All cl	assroo	ms) Does facility transport children? □ Yes 🗹 No □ N/	Α		
Staff files are in compliance H(1-7)	MANAG	EMENT ADMINISTRATION & STAFFING 114 503	- 0		94	CHREDWICION 444 FOA			
Staff files are in compliance H(1-7)	MIAMAG	EMELY 1 ADMINISTRATION & STATEMS 114-303	-C-	N	N/A	307EKV1310N 114-304	E	1 11	1 27/8
Training hours up-to-date K(5)(b-c) At least 1 person with CPR & 1 × Aid on the premises K(5)(h) At least 1 person with CPR & 1 × Aid on the premises K(5)(h) HEALTH, SANITATION & SAFETY 114-505 C N N/A C N N/A Medicine and harmful items labeled and stored properly D(2) BUILDING C N N/A PHYSICAL SITE 114-507 PHYSICAL SITE 114-507 BUILDING C N N/A Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c) D No strangulation/choking/suffocation hazards A(5)(g(1-di)) Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R C N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R C N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R C N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R C N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R C N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R C N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R C N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R N N/A Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. C R N N/A Building tracking that has a standards (reviewed certificate) D(1) D Play Pens observed C	Staff files	s are in compliance H(1-7)		*	$\overline{}$	Adequate supervision throughout facility A/1-2\	_	\rightarrow	,
At least 1 person with CPR & 1st Aid on the premises K(5)(h) HEALTH SANITATION & SAFETY 114-505 C N N/A Children's faceshands are clean B(1) Medicine and harmful items labeled and stored properly D(2) First Aid kit in facility and in vehicle if transport E(1), I(1)(g) BUILDING C N N/A Proper handwashing practices were observed F(1-16) BUILDING C N N/A PHAYSICAL SITE 114-507 BUILDING C N N/A PLAYGROUND C N N/A Playground equip. safe Aid and check B(7) No strangulation/choking/suffocation hazards A(5)(g)(-I-iii) Ceiling, floors, windows, doors free from hazards A(5)(g)(-I-iii) Gerbage kept properly in plastic lined receptacles A(8) (d-I) Garbage kept properly in plastic lined receptacles A(8) (d-I) Garbage kept properly in plastic lined receptacles A(8) (d-I) Coap and disposable towels available at sink A(12)(I) Furniture, toys & equipment are clean and in good repair C(1) Furniture, toys & equipment meets the CPSC standards C(2) Healthy pets/animals (Vaccination record up-to-date) E(4) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1)(b) C N N/A Meals & snacks in compliance with USDA A(1			+ -	+			_	_	
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Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c)	and the same of th		_				<u>C</u>		ALIA
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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) Food for infants cut in pieces ½ inch or less A(3)(j) Checklist for loading/unloading children reviewed (2)(d) Driver's (valid) driver's license reviewed (1)(f)			С	N	N/A		CT	N	N/A
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Onest auto halle communication and the contribution of the contrib	Food for i	nfants cut in pieces ¼ inch or less A(3)(j)	0		4	4-400383 - 45072			
		ts, bottle warmers, are inaccessible to children, No	_			C-Compliant with Regulation	A LEVE		的 提供
microwaving of Deverages observed A(3)(d) N-Noncompliant with Regulation				-	_	N-Noncompliant with Regulation			
Cups and bottles labeled with child's name & used only by that			ا ۾ ا	ا م	0	At 1.1.1. 4.1.4.1	- 1		
child A(3)(a) No violations noted at the time of visit	Child A(3)	(a)				No violations noted at the time of visit	_		

Signature of Director/Operator/Designee: 7	song Veren	Date: <u>98 09 2-3</u> 🗆 Refused to	o sigi
Signature of Child Care Licensing Specialist:	cmillo	Date: 819 28	

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<u>Division of Early Care and Education</u> <u>Deficiency Correction</u>

NAME OF PROVIDER/OPERATOR	Prestige	Montessori	Method	Academy
PERMIT # 25685				

Deficiency Cited	Corrective Action Needed	Expected Date of Correction
A caregiver did not meet the experience requirement to be alone in a room.	Caregiver needs to be supervised by someone with 1 year of experience.	8/9/23
Three rooms were out of ratio.	Make sure ratios are being followed.	8/9/23
There was improper supervision in the rooms that were out of ratio.	Ensure adequate supervision by following ratios.	8/9/23

Providers/Operators are required by regulations and statutes to be in compliance at all time.

Licensing Specialist	CMILLO	Date_	19/23