South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

| acility Name: The Academy of Knowledge | , VIO | | Date of | Inspection: 34-24 Time of Inspection: 913 | 5 | | |
|---|----------|---------|-----------|---|---|---------------|------|
| ermit #: 23977 Type of Inspection: Annu | ıal 🗆 | 3 Coi | mplaint | Follow Up (original inspection date | | <u> </u> | |
| 3, men. 2007. | _ | | | Reason for Follow up: a clear up pending deficience | y o S | , elf-Re | port |
| ddress: 1818 Elsey Drive, CHARLESTON, SC 29407 | | | | Hours of Operation: Single Shift | - | | |
| | onta | ct inf | n (Pho | ne/Email/Fax)? □ Yes □ No Overnight Care? □ | Vac | -46 | |
| enter Director/Designee: Yasmeen Safa Muhapamad | JUINA | ot iiii | יטוו ון ט | The Email Play: Lives 2010 Overnight Cale: Li | 163 | LATINU | , |
| nange in Ownership or Director? Yes You If yes, Name: | | _ | | | | | |
| aximum number of children: 18 Building 1: | | | Buile | ding 2: Building 3: | CDE | :p | |
| | | mont | | 4 facility Infants are in designated rooms? Yes | | | |
| ems posted in public view: License Avienu - Ratio Ch | nart (/ | All ¢l | assrooi | ms) Does facility transport children? Yes No N | l/A | | |
| MANAGEMENT ARMINISTRATION S STAFFING 444 500 | | | | 0110ED\(1010\) 444 50 4 | | | |
| MANAGEMENT, ADMINISTRATION & STAFFING 114-503 | С | N | N/A | SUPERVISION 114-504 | | N | ALIA |
| Staff files are in compliance H(1-7) | | N | niA | Adequate supervision throughout facility A(1-2) | - 0 | N | N/A |
| Training hours up-to-date K(5)(b-c) | <u> </u> | 0 | | Facility following tracking of children procedures A(3) | e ď | - | - |
| At least 1 person with CPR & 1st Aid on the premises K(5)(h) | | - | | Ratios adequate in all classrooms and on playground B, (| | _ | - |
| | _ | _ | | & SAFETY 114-505 | | | |
| | C | N | N/A | | С | N | N/A |
| Children's faces/hands are clean B(1) | - | 0 | 0 | Proper diaper changing practices were observed F(1-16) | | ┦ | - |
| Medicine and harmful items labeled and stored properly D(2) | 100 | 0 | | Proper handwashing practices were observed G(4) | 10 | | |
| First Aid kit in facility and in vehicle if transport E(1), I(1)(g) | | 0 | | No smoking/consumption of alcoholic beverage A(3) | 3 | 7 | - |
| | SICA | L SI | TE 114- | | | | |
| BUILDING | С | N | N/A | PLAYGROUND | С | N | N/A |
| Ventilation and lighting & sufficient A(2)(a-d), (4)(a-c) | P | | 0 | Playground equip. safe & firmly anchored B(7) | 9 | | 0 |
| No strangulation/choking/suffocation hazards A(5)(g)(i-iii) | a | | | Adequate cushioning material; at least 6ft fall zone B(9) | | | ū |
| Ceiling, floors, windows, doors free from hazards A(5)(d) | | | 0 | Fencing/safety barriers 4ft. in height, in good repair B(4) | 9 | | 0 |
| Building(s) temp between 68-80°F A(7) If no, close in 4 hrs. | 2 | Ö | 0 | Outdoor space free from hazards and litter B(2) | 2 | | 0 |
| Facility free from pest problems (Insects, rodents) A(8)(b-c) | 2 | | | RESTING | C | N | N/A |
| Garbage kept properly in plastic lined receptacles A(8) (d-i) | 8 | | | Play Pens observed C(4) | | | 0 |
| Electrical outlets are securely covered A(11)(c) | 2 | | | Cribs meet federal standards (reviewed certificate) D(1) | 8 | | |
| Sink area has running water A(12)(d) | 2 | 0 | | Cots, mats, cribs labeled or charted for each child D(2) | 5 | | |
| Soap and disposable towels available at sink A(12)(i) | 9 | | | PROGRAM 114-506 | С | N | N/A |
| Furniture, toys & equipment are clean and in good repair C(1) | 9 | | | Written, planned, daily program of activities that is | | | |
| Furniture, toys & equipment meets the CPSC standards C(2) | | | | developmentally & age appropriate observed A(1-3) Positive, non-abusive discipline practice B(1) | | \rightarrow | |
| Healthy pets/animals (Vaccination record up-to-date) E(4) | PEO | | MENT | S 114-508 | | 0 | |
| WEAL | С | N | N/A | 114 300 | С | N | N/A |
| Meals & snacks in compliance with USDA A(1)(b) | 3 | | | Round, firm foods are not offered to children under 4 | | | 0 |
| Clean, wholesome, unspoiled, properly labeled food A(4) | 3 | 0 | | yrs. Old, unless properly cut to prevent choking risk A(3) | 6 | _ | 0 |
| Food preparers have proper hair restraints B(5) | 6 | | | Food stored & handled properly D(1) | 1 | | 0 |
| Refrigerators have thermometers, temp under 45°F D(2-3) | | | | All cleaning & poisonous items stored away from food D | 5 | | 0 |
| INFANT CARE 114-509 | | | | TRANSPORTATION 114-505 I | | | |
| | С | N | N/A | | С | N | N/A |
| Infants are placed on their back to sleep A(5)(a) | | | 7 | Vehicle has proper safety restraints & in good repair I(1) | | | 0 |
| No bottles propped or given in cribs or on mats A(3)(c) | | | 9 | Checklist for loading/unloading children reviewed (2)(d) | | | 0 |
| Food for toddlers cut in pieces ½ inch or less A(3)(k) | | | Ø, | Driver's (valid) driver's license reviewed (1)(f) | 0 | | ū |
| Food for infants cut in pieces ¼ inch or less A(3)(j) | | | 3 | C Compliant with Deculation | | | |
| Crock pots, bottle warmers, are inaccessible to children, No | 0 | | 3 | C-Compilant with Regulation N-Noncompliant with Regulation | 2000 | | |
| microwaving of beverages observed A(3)(d) Cups and bottles labeled with child's name & used only by that | \vdash | | / | N-Noncompliant with Regulation | de la | - 1111 | |
| child A(3)(a) | | | | No violations noted at the time of visit □ | | | |
| Onio 7(0)(a) | | | S 2 | THO PHOLOGOTO HOLOGOTO CHING OF PHOLOGOTO | | | |
| | () | n // | , | | | | |
| Signature of Director/Operator/Designee: Jasucon | 11 | //u | kar | Date: 3/4/2024 Refused to | o sign | | |
| Signature of Child Care Licensing Specialist: | | • | | Date: 3-4-44 | | | |

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

NAME OF PROVIDER/OPERATOR Academy of Knowledge PERMIT #23977

| Corrective Action Needed | Expected Date of Correction | | |
|---|---------------------------------|--|--|
| Have employee turn in TB results and updated #2926. | 3/15/2024 | | |
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| | | | |
| | | | |
| | Needed Have employee turn in TB | | |

| | quired by regulatio | ons and statutes to be in compliance | :e |
|----------------------|---------------------|--------------------------------------|----|
| at all time. | /22 - | | |
| Licensing Specialist | | _{Date} 3/4/2024 | |
| Licensing Specialist | | Date | |