South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Spartanburg Preparatory

Permit #: 25850

Address: 385 S Spring St SPARTANBURG, SC 29306

Signature of Child Care Licensing Specialist:

Date of Inspection: Time of Inspection: 11:15 Type of Inspection: Annual Complaint □ Follow Up (Original Inspection Date:___/__/ Reason for Follow up: Pending Deficiencies □ Self-Reported Incident

Telephone #: 864-621-3382 Center Director/Designee: Kerri Carr	Any changes in contact info (Phone/Email/Fax)? Yes						
Change in Ownership or Director?	Yes No If yes, Name:						
Maximum number of children: 70	Building 1:	Building 2:	Buile				

Building 1: Building 2: __ 24 months a 30 months a 1-4 facility Maximum number of infants: 5 Items posted in public view: License Menu Ratio Chart (All classrooms) Public Schools Yes | No ABC Quality No Head Start In Yes W No

Building 3: Infants are in designated rooms?

Yes No N/A Does facility transport children?

Yes No N/A Overnight Care? - Yes No

Date:

Hours of Operation: M-7:20AM-3:30PM T-7:20AM-3:30PM W-7:20AM-3:30PM Th-7:20AM-3:30PM F-7:20AM-3:30PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503		ellis	SHALL S	SUPERVISION 114-504	dust	A CAS	
Staff files are in compliance H(1-7)	C	N	N/A	Adequate supportinion throughout facility AM 33	C	N	N/A
Training hours up-to-date K(5)(b-c)				Adequate supervision throughout facility A(1-2) Facility following tracking of children procedures A(3)	6		-
	1				- 4	<u> </u>	
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)	V		1 I	Ratios adequate in all classrooms and on playground B, C	W		
HEA	C C	ANH	AHON N/A	& SAFETY 114-505		M	1 A17A
	1			AND THE PROPERTY OF THE PROPER	C	N	N/A
Children's faces/hands are clean B(1)	V			Proper diaper changing practices were observed F(1-16)	-	0	4
Medicine and harmful items labeled and stored properly D(2)	-		1	Proper handwashing practices were observed G(4)			1
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	V		0	No smoking/consumption of alcoholic beverage A(3)			1
Current Emergency Preparedness Plan H(3)	1/2	D	0	Emergency Medical Plan C(1)	V		-0
PHYSICA	_				SON 25		
BUILDING	C	N	N/A	PLAYGROUND	C	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	W	0	0	Playground equip. safe & firmly anchored B(7)	9		
No strangulation/choking/suffocation hazards A(5)(g)	W.		0	Adequate cushioning material; at least 6ft fall zone B(9)	19	٥	
Ceiling, floors, windows, doors free from hazards A(5)(d)	UZ.			Fencing/safety barriers 4ft. in height, in good repair B(4)	J	В	
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	V	0	-	Outdoor space free from hazards and litter B(2)	V	Ġ	
Facility free from pest problems (Insects, rodents) A(8)(b-c)	V	0	-0	RESTING	C	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	V	0				0	
stored in locked area out of children's reach. Bio-contaminants are			-				
disposed of properly. A(5)(c) (e), A(8); E(1),(4)	-	-			+-		
Electrical outlets are securely covered A(11)(c)	17			Cribs meet federal standards (reviewed certificate) D(1)			1
Sink area has running water A(12)(d)	4		ū	Cots, mats, cribs labeled or charted for each child D(2)	V		
Soap and disposable towels available at sink A(12)(i)	1		0	PROGRAM 114-506	C	N	N/A
Furniture, toys & equipment are clean and in good repair C(1)	18	В		Written, planned, daily program of activities that is	1	m	
Furniture, toys & equipment meets the CPSC standards C(2)	V			developmentally & age appropriate observed A(1-3)	V		
Healthy animals, not permitted if allergic E(4)	0	13	1	Positive, non-abusive discipline practice B(1)	1	0	
Other environmental allergies (Policy #120)	V	0	ū		1 de		
MEAL REQ	UIRE	MENT	S 114-5	08	1835	W. SIL	
	C	N	.N/A		C	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,	1		
Clean, wholesome, unspoiled, properly labeled food A(4)	1			unless properly cut to prevent choking risk A(3)	1		Ü
Food preparers have proper hair restraints B(5)	V			Food stored & handled properly D(1)	P		
Refrigerators have thermometers, temp under 45°F D(2-3) Prevention and response to food allergies A(9-10)	12			All cleaning & poisonous items stored away from food D(8)	1		-
INFANT CARE 114-509	V2			TRANSPORTATION 114-505 I	1/2		
INFANT GAILE T14-303	С	N	N/A	TRANSFORTATION (14-303)	C	N	N/A
Infants are placed on their back to sleep A(5)(a)	0		1	Vehicle has proper safety restraints & in good repair I(1)		IN	8
No bottles propped or given in cribs or on mats A(3)(c)	0		4	Checklist for loading/unloading children reviewed (2)(d)		0	
Food for toddlers cut in pieces ½ inch or less A(3)(k)			7	Driver's (valid) driver's license reviewed (1)(f)	+		12
Food for infants cut in pieces ½ inch or less A(3)(i)		-	-2	Direct 3 (valid) direct 3 license reviewed (1)(I)			1
Crock pots, bottle warmers, are inaccessible to children, No	+-	1	+ -	C-Compliant with Regulation			S (13)
microwaving of beverages observed A(3)(d)			4	N-Noncompliant with Regulation			
Cups and bottles labeled with child's name & used only by that child	_		6	Violations noted at the time of visit □ Yes No			-
A(3)(a)			YC]	Any violations corrected onsite - Yes No DSS Form 2910	needed	Yes	No No