South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: The Goddard School of Greenville at Pelham

Permit #: 26242

ABC Quality No

Address: 106 Stone Village Dr GREENVILLE, SC 29615

Telephone #: 864-867-0555 Any changes in contact info (Phone/Email/Fax)? □ Yes ¥No

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

Center Director/Designee: Rebecca Greene-Rettig

Change in Ownership or Director? ☐ Yes PNo If yes, Name:

Maximum number of children: 348 Maximum number of infants: 159

□ 24 months ≥ 30 months □ I-4 facility

Building 2:

Building 3:

Infants are in designated rooms? If Yes I No I N/A Does facility transport children? See No No N/A

□ Self-Reported Incident

Date:___/__/_ Reason for Follow up: ☐ Pending Deficiencies

Date of Inspection: 5/30/25

Time of Inspection: 12:00 pm

Type of Inspection:

Annual Complaint

☐ Follow Up (Original Inspection

Overnight Care? Tyes No

Head Start ☐ Yes ps No Public Schools - Yes yer No Hours of Operation: M-7:00AM-6:00PM T-7:00AM-6:00PM W-7:00AM-6:00PM Th-7:00AM-6:00PM F-7:00AM-6:00PM F-7:00AM-6:00PM Th-7:00AM-6:00PM Th-7:00A

MANAGEMENT, ADMINISTRATION & STAFFING 114-503		10 12	- 13	SUPERVISION 114-504	100		48
	С	N	N/A		С	N	N/A
Staff files are in compliance H(1-7)	12			Adequate supervision throughout facility A(1-2)	0		0
Training hours up-to-date K(5)(b-c)	₽~		0	Facility following tracking of children procedures A(3)	Ø		C
At least 1 person with CPR & 151 Aid on the premises K(5)(h)	e	[-		Ratios adequate in all classrooms and on playground B, C	Ø		
HEAL	_TH, S	SANIT	ATION	& SAFETY 114-505	W 1		T. BELL
	C	N	N/A	existed in the instantial matter of the	С	N	N/A
Children's faces/hands are clean B(1)	12			Proper diaper changing practices were observed F(1-16)	20/		0
Medicine and harmful items labeled and stored properly D(2)	5		0	Proper handwashing practices were observed G(4)			G
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	2		0	No smoking/consumption of alcoholic beverage A(3)	12		
Current Emergency Preparedness Plan H(3)	8			Emergency Medical Plan C(1)	0/		0
PHYSICAI	LSITE	≣ 114	-507			= 11	
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	8			Playground equip. safe & firmly anchored B(7)	2		
No strangulation/choking/suffocation hazards A(5)(g)	12			Adequate cushioning material; at least 6ft fall zone B(9)	ď	₽	
Ceiling, floors, windows, doors free from hazards A(5)(d)	8			Fencing/safety barriers 4ft. in height, in good repair B(4)	6		
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	2	₽		Outdoor space free from hazards and litter B(2)	1		-0
Facility free from pest problems (Insects, rodents) A(8)(b-c)	192	□		RESTING	С	N	N/A
All potentially harmful items including cleaning supplies, flammable	ı	1	}	Play Pens observed C(4)			
products, poisonous, toxic, hazardous and materials are labeled and stored in locked area out of children's reach. Bio-contaminants are	8				0	С	2
disposed of properly. A(5)(c) (e), A(8); E(1),(4)							
Electrical outlets are securely covered A(11)(c)	6			Cribs meet federal standards (reviewed certificate) D(1)	12		
Sink area has running water A(12)(d)	ø		0	Cots, mats, cribs labeled or charted for each child D(2)	9		G
Soap and disposable towels available at sink A(12)(i)	#	-		PROGRAM 114-508	C	N	N/A
Furniture, toys & equipment are clean and in good repair C(1)	1	0	0	Written, planned, daily program of activities that is	-	- 1	107
Furniture, toys & equipment meets the CPSC standards C(2)	7			developmentally & age appropriate observed A(1-3)	Ø		
Healthy animals, not permitted if allergic E(4)	<u> </u>	_	70/20	Positive, non-abusive discipline practice B(1)	6		0
Other environmental allergies (Policy #120)	\$	0	0		Z		
MEAL REQ		VENT	S 114-5	08		5000	in the
	С	N	N/A		С	N	N/A
Meals & snacks in compliance with USDA A(1)(b)	3	0		Round, firm foods are not offered to children under 4 yrs. old,	P		
Clean, wholesome, unspoiled, properly labeled food A(4)	85		0	unless properly cut to prevent choking risk A(3)	腰		0
Food preparers have proper hair restraints B(5)	ল		🖸	Food stored & handled properly D(1)	12		0
Refrigerators have thermometers, temp under 45°F D(2-3) Prevention and response to food allergies A(9-10)	597	<u> </u>		All cleaning & poisonous items stored away from food D(8)	Е		
INFANT CARE 114-509	B			TRANSPORTATION 114-505 I	77		
MI ANT CARE 114-303	С	N	N/A	TRANSPORTATION 114-303 [C	M	A1/A
Infants are placed on their back to sleep A(5)(a)	72			Vehicle has proper safety restraints & in good repair I(1)	C	N _D	N/A
No bottles propped or given in cribs or on mats A(3)(c)	7		8	Checklist for loading/unloading children reviewed (2)(d)	10		0
Food for toddlers cut in pieces ½ inch or less A(3)(k)	125			Driver's (valid) driver's license reviewed (1)(f)	42		E
Food for infants cut in pieces 1/4 inch or less A(3)(j)	15			Sitted a (valid) arred 5 hoofide feetowed (1)(1)	12		_
Crock pots, bottle warmers, are inaccessible to children, No				C-Compliant with Regulation	4.1		10,100.16
microwaving of beverages observed A(3)(d)	128		D	N-Noncompliant with Regulation			
Cups and bottles labeled with child's name & used only by that child A(3)(a)	72	0	D	Violations noted at the time of visit □ Yes ♦No Any violations corrected onsite □ Yes ♦No DSS Form 2910 ne	eded	Yes	⊠No
	d	eu	1	Date: 5/30/25 ☐ Refused to sign		. 63	D'IIV
Signature of Child Care Licensing Specialist: 104 Causes	_		J.,	Date: 5/30/25			