South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Date of Inspection: 6 112/25

Type of Inspection: MANNUAL Complaint

□ Follow Up (Original Inspection

Time of Inspection: 3:00-4:00 pm

Facility Name: Dogwood Lane Children's Academy of Lake Wylie, LLC

Permit #: 25563

Address: 103 Hamiltons Ferry Road CLOVER, SC 29710

Date:___/__/ Reason for Follow up: □ Pending Deficiencies Any changes in contact info (Phone/Email/Fax)? ☐ Yes ☑No Telephone #: 704-282-0505 □ Self-Reported Incident Center Director/Designee: Deanna Nicole Bosse Change in Ownership or Director? □ Yes ✔No If yes, Name:

Maximum number of children: 221 Building 2: **Building 3:** Building 1: Infants are in designated rooms?

✓ Yes □ No □ N/A

Vaximum number of infants: 61 □ 24 months ¥ 30 months □ I-4 facility Does facility transport children? □ Yes v No □ N/A Items posted in public view:

∠ License

Menu

Ratio Chart (All classrooms)

Head Start □ Yes Mo **ABC Quality No** Public Schools - Yes No Overnight Care?

Yes Mo lours of Operation: M- 6:30AM- 6:00PM T- 6:30AM- 6:00PM W- 6:30AM- 6:00PM Th- 6:30AM- 6:00PM F- 6:30AM- 6:00PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503		100		SUPERVISION 114-504			
	С	N	N/A		С	N	N/A
Staff files are in compliance H(1-7)	D'			Adequate supervision throughout facility A(1-2)	4 0		0
Training hours up-to-date K(5)(b-c)	10/			Facility following tracking of children procedures A(3)	₩.		
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)	TIL (- I	Ratios adequate in all classrooms and on playground B, C			
HEAL	C C	N	N/A	& SAFETY 114-505	C	N	N/A
Children's faces/hands are clean B(1)	R	0	0	Proper diaper changing practices were observed F(1-16)			121
Medicine and harmful items labeled and stored properly D(2)	R			Proper handwashing practices were observed 1(1-10)			12
				No smoking/consumption of alcoholic beverage A(3)			W
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	-			Emergency Medical Plan C(1)	VZ		0
Current Emergency Preparedness Plan H(3) PHYSICAL	SITE			Emergency Wedicar Flam C(1)			THE REAL PROPERTY.
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	1	0		Playground equip. safe & firmly anchored B(7)	Y		
No strangulation/choking/suffocation hazards A(5)(g)	N.	6		Adequate cushioning material; at least 6ft fall zone B(9)	8		
Ceiling, floors, windows, doors free from hazards A(5)(d)	12			Fencing/safety barriers 4ft. in height, in good repair B(4)	Ø	0	
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	8			Outdoor space free from hazards and litter B(2)	e		0
Facility free from pest problems (Insects, rodents) A(8)(b-c)	·			RESTING	С	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	6						d
stored in locked area out of children's reach. Bio-contaminants are							
disposed of properly. A(5)(c) (e), A(8); E(1),(4)	-	-		Other and for Appel and a state (assistance of state) D(A)	4		-
Electrical outlets are securely covered A(11)(c)	8		0	Cribs meet federal standards (reviewed certificate) D(1)			-
Sink area has running water A(12)(d)	D			Cots, mats, cribs labeled or charted for each child D(2)			0
Soap and disposable towels available at sink A(12)(i)	B			PROGRAM 114-506	С	N	N/A
Furniture, toys & equipment are clean and in good repair C(1)	1			Written, planned, daily program of activities that is	8		0
Furniture, toys & equipment meets the CPSC standards C(2)	e			developmentally & age appropriate observed A(1-3)			
Healthy animals, not permitted if allergic E(4)			19/	Positive, non-abusive discipline practice B(1)	Ø		0
Other environmental allergies (Policy #120)	Q				Ø		
MEAL REQ		_		08	С	M	N/A
Magle & angels in compliance with LICDA A(4)/h)	C	N	N/A	Round, firm foods are not offered to children under 4 yrs. old,		N .	IV/A
Meals & snacks in compliance with USDA A(1)(b) Clean, wholesome, unspoiled, properly labeled food A(4)			100	unless properly cut to prevent choking risk A(3)			M
Food preparers have proper hair restraints B(5)	B			Food stored & handled properly D(1)			R
Refrigerators have thermometers, temp under 45°F D(2-3)	3			All cleaning & poisonous items stored away from food D(8)			R
Prevention and response to food allergies A(9-10)	M		0				q
INFANT CARE 114-509	5 0			TRANSPORTATION 114-505 I			Gilen.
	C	N	N/A		С	N	N/A
Infants are placed on their back to sleep A(5)(a)			2	Vehicle has proper safety restraints & in good repair I(1)			B
No bottles propped or given in cribs or on mats A(3)(c)	4			Checklist for loading/unloading children reviewed (2)(d)			H,
Food for toddlers cut in pieces ½ inch or less A(3)(k)			8	Driver's (valid) driver's license reviewed (1)(f)			R
Food for infants cut in pieces ¼ inch or less A(3)(j)	Ø						250000000
Crock pots, bottle warmers, are inaccessible to children, No	1		0	C-Compliant with Regulation N-Noncompliant with Regulation			
microwaving of beverages observed A(3)(d) Cups and bottles labeled with child's name & used only by that child	٠	+		Violations noted at the time of visit □ Yes ✓ No		the later	Alessa (C
A(3)(a)				Any violations corrected onsite Yes No DSS Form 2910 ne	eded	□ Yes	No
Signature of Director/Operator/Designee:		110	94	Date: 6 12 25 Refused to sign			
S. S	(V	-					
Signature of Child Care Licensing Specialist:	-	ei	رموما	Date: 6 12/25			