South Carolina Department of Social Services Office of Child Care Licensing

Building 2

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: My Little Sunshine Academy

Permit #: 26270

Address: 1923 Sevier St GREENVILLE, SC 29609

Signature of Child Care Licensing Specialist:

Date of Inspection: 9 -10 -Time of Inspection: 8:40 Type of Inspection:

Annual

Complaint Original Inspection Date: 8 / 13/25) Reason for Follow up: rending Deficiencies

Telephone #: 864-748-2660	Any changes in contact info (Phone/Email/Fax)? Yes	SHO
Center Director/Designee: Jennifer Lyna	Perry Jessica Ruth Cartee	Ť

Change in Ownership or Director? Tyes Wolf yes, Name:

Maximum number of children: 188

Maximum number of infants: 86

□ 24 months □ 30 months □ I-4 facility Items posted in public view: License Menu Ratio Chart (All classrooms)

Building 3:

Infants are in designated rooms? The No No N/A Does facility transport children?

Yes No
NA

Date: 9-10-25

□ Self-Reported Incident

Overnight Care? - Yes - Mo

ABC Quality Yes Head Start - Yes - No Public Schools - Yes 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

MANACEMENT ADMINISTRATION & CTASSING 444 502				CUREDVICION 444 FRA	_		
MANAGEMENT, ADMINISTRATION & STAFFING 114-503	С	N	N/A	SUPERVISION 114-504	С	N	N/A
Staff files are in compliance H(1-7)				Adequate supervision throughout facility A(1-2)		, IN	IN/A
Training hours up-to-date K(5)(b-c)	0		7	Facility following tracking of children procedures A(3)			
	0	0	0			_	
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)				Ratios adequate in all classrooms and on playground B, C & SAFETY 114-505			
	С	N	N/A	& SAFETT 114-000	С	N	N/A
Oblidants for all the description (CA)	THE STATE OF THE S		-	Description of the second of t		_	19/74
Children's faces/hands are clean B(1)	+-			Proper diaper changing practices were observed F(1-16)	B		
Medicine and harmful items labeled and stored properly D(2)			T T	Proper handwashing practices were observed G(4)			10/
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	13/			No smoking/consumption of alcoholic beverage A(3)			
Current Emergency Preparedness Plan H(3)			9/	Emergency Medical Plan C(1)			2
PHYSICAL	1						
BUILDING	C	N	N/A	PLAYGROUND	C	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	0			Playground equip. safe & firmly anchored B(7)			
No strangulation/choking/suffocation hazards A(5)(g)				Adequate cushioning material; at least 6ft fall zone B(9)	1		
Ceiling, floors, windows, doors free from hazards A(5)(d)	1		0	Fencing/safety barriers 4ft. in height, in good repair B(4)			
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.				Outdoor space free from hazards and litter B(2)	8		
Facility free from pest problems (Insects, rodents) A(8)(b-c)	2			RESTING	C	N	N/A
All potentially harmful items including cleaning supplies, flammable				Play Pens observed C(4)			1
products, poisonous, toxic, hazardous and materials are labeled and	- N		0		0	0	
stored in locked area out of children's reach. Bio-contaminants are	•				75	_	
disposed of properly. A(5)(c) (e), A(8); E(1),(4)							
Electrical outlets are securely covered A(11)(c)	9			Cribs meet federal standards (reviewed certificate) D(1)			. 0
Sink area has running water A(12)(d)	9			Cots, mats, cribs labeled or charted for each child D(2)	0		
Soap and disposable towels available at sink A(12)(i)	50			PROGRAM 114-506	C	N	N/A
Furniture, toys & equipment are clean and in good repair C(1)	8			Written, planned, daily program of activities that is			_
Furniture, toys & equipment meets the CPSC standards C(2)				developmentally & age appropriate observed A(1-3)	4		
Healthy animals, not permitted if allergic E(4)		G	000	Positive, non-abusive discipline practice B(1)	0		0
Other environmental allergies (Policy #120)	0	<u> </u>					
MEAL REQU	JIREN	MENT	S 114-50	08			
	С	N	N/A		С	N	N/A
Meals & snacks in compliance with USDA A(1)(b)				Round, firm foods are not offered to children under 4 yrs. old,	0		
Clean, wholesome, unspoiled, properly labeled food A(4)				unless properly cut to prevent choking risk A(3)			-
Food preparers have proper hair restraints B(5)	8			Food stored & handled properly D(1)			
Refrigerators have thermometers, temp under 45°F D(2-3)				All cleaning & poisonous items stored away from food D(8)		· D	
Prevention and response to food allergies A(9-10)	1				2		
INFANT CARE 114-509				TRANSPORTATION 114-505 I			4014
		N	·				N/A
Infants are placed on their back to sleep A(5)(a)		0	19	Vehicle has proper safety restraints & in good repair I(1)			2
No bottles propped or given in cribs or on mats A(3)(c)				Checklist for loading/unloading children reviewed (2)(d)			
Food for toddlers cut in pieces 1/2 inch or less A(3)(k)		Ď	35	Driver's (valid) driver's license reviewed (1)(f)	□	В	9
Food for infants cut in pieces 1/4 inch or less A(3)(j)							
Crock pots, bottle warmers, are inaccessible to children, No	0		0	C-Compliant with Regulation			
microwaving of beverages observed A(3)(d) Cups and bottles labeled with child's name & used only by that child		_		N-Noncompliant with Regulation Violations noted at the time of visit Yes No		2/10/	Espirate.
A(3)(a)	P		0	Any violations corrected onsite - Yes - No DSS Form 2910 n	eeded	□ Yes	chNo7
Signature of Director/Operator/Designee:	W	را		Date: 9-10-25 Refused to sig	n		