South Carolina Department of Social Services

Office of Child Care Licensing	
ISPECTION VISIT FORM FOR LICENSED CENTERS	

Facility Name: AppleSeeds Nursery School

Permit #: 24838

Address: 141 Limehouse Dr Summerville, SC 29485

Date of Inspection Time of Inspection: 10,39cm Type of Inspection: Annual - Complaint □ Follow Up (Original Inspection Date: / / ') Reason for Follow up: □ Pending Deficiencies □ Self-Reported Incident

Any changes in contact info (Phone/Email/Fax)? □ Yes □ No Telephone #: 843-285-5111 Center Director/Designee: Sharon Sease Bayrd

Change in Ownership or Director? Tyes Mo If yes, Name:

Maximum number of children: 34 Maximum number of infants: 32

Building 2: Building 1: □ 24 months 230 months □ I-4 facility **Building 3:**

Infants are in designated rooms?

Yes

No

N/A Does facility transport children? - Yes - No - WA

Items posted in public view: License Menu Ratio, Chart (All classrooms) Public Schools - Yes No Head Start - Yes & No Overnight Care?

Yes

No

ABC Quality No Hours of Operation: M- 6:00AM- 5:00PM T- 6:00AM- 5:00PM W- 6:00AM- 5:00PM Th- 6:00AM- 5:00PM F- 6:00AM- 5:00PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503		- 11	3.1	SUPERVISION 114-504					
many of metri, roundle training of the con-	С	N	N/A		С	N	N/A		
Staff files are in compliance H(1-7)	1			Adequate supervision throughout facility A(1-2)	2	0			
Training hours up-to-date K(5)(b-c)	1			Facility following tracking of children procedures A(3)	7	0	0		
At least 1 person with CPR & 15th Aid on the premises K(5)(h)	10		ļ.	Ratios adequate in all classrooms and on playground B, C		0			
HEALTH, SANITATION & SAFETY 114-505									
	С	N	N/A		С	N	N/A		
Children's faces/hands are clean B(1)	16			Proper diaper changing practices were observed F(1-16)	0		100		
Medicine and harmful items labeled and stored properly D(2)		Ü	16	Proper handwashing practices were observed G(4)	1				
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	25			No smoking/consumption of alcoholic beverage A(3)	10				
Current Emergency Preparedness Plan H(3)	K			Emergency Medical Plan C(1)	1	0			
PHYSICA	L SITI	114	-507						
BUILDING	С	N	N/A	PLAYGROUND	C	N	N/A		
Ventilation and lighting & sufficient A(2)(a-d), (4)	2			Playground equip. safe & firmly anchored B(7)	PS				
No strangulation/choking/suffocation hazards A(5)(g)				Adequate cushioning material; at least 6ft fall zone B(9)	6				
Ceiling, floors, windows, doors free from hazards A(5)(d)				Fencing/safety barriers 4ft. in height, in good repair B(4)	1	0	Q		
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	P			Outdoor space free from hazards and litter B(2)	No.	0			
Facility free from pest problems (Insects, rodents) A(8)(b-c)	1			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					16				
stored in locked area out of children's reach. Bio-contaminants are					1	_			
disposed of properly. A(5)(c) (e), A(8); E(1),(4)				Critica was the development (reviewed continued to difference) D(4)	1				
Electrical outlets are securely covered A(11)(c)	1		-	Cribs meet federal standards (reviewed certificate) D(1)	15	0			
Sink area has running water A(12)(d)	1			Cots, mats, cribs labeled or charted for each child D(2)	C	N N	N/A		
Soap and disposable towels available at sink A(12)(i)	P			PROGRAM 114-506	1	IN	IN/A		
Furniture, toys & equipment are clean and in good repair C(1)	6			Written, planned, daily program of activities that is developmentally & age appropriate observed A(1-3)			0		
Furniture, toys & equipment meets the CPSC standards C(2)			-		/		-		
Healthy animals, not permitted if allergic E(4)	-		1	Positive, non-abusive discipline practice B(1)	/		0		
Other environmental allergies (Policy #120)	1	-0							
MEAL REQ				U8	С	N	N/A		
Meals & snacks in compliance with USDA A(1)(b)	C	• N	N/A	Round, firm foods are not offered to children under 4 yrs. old,					
Clean, wholesome, unspoiled, properly labeled food A(4)				unless properly cut to prevent choking risk A(3)	Z	0	-		
Food preparers have proper hair restraints B(5)			20	Food stored & handled properly D(1)	Z	0	0		
Refrigerators have thermometers, temp under 45°F D(2-3)	1			All cleaning & poisonous items stored away from food D(8)	1				
Prevention and response to food allergies A(9-10)	1		В				0		
INFANT CARE 114-509				TRANSPORTATION 114-505 I					
	С	N	N/A	THE RESERVE OF THE PARTY OF THE	С	N	N/A		
Infants are placed on their back to sleep A(5)(a)		□	R	Vehicle has proper safety restraints & in good repair I(1)			P		
No bottles propped or given in cribs or on mats A(3)(c)			6	Checklist for loading/unloading children reviewed (2)(d)	0	0	10		
Food for toddlers cut in pieces 1/2 inch or less A(3)(k)			2	Driver's (valid) driver's license reviewed (1)(f)			0		
Food for infants cut in pieces 1/4 inch or less A(3)(j)		□	P	C. Committee Anniel Bernstellen					
Crock pots, bottle warmers, are inaccessible to children, No microwaving of beverages observed A(3)(d)		В	1	C-Compilant with Regulation N-Noncompliant with Regulation					
Sups and bottles labeled with child's name & used only by that child	+	-	3/8	Violations noted at the time of visit Yes No		-			
(3)(a)			8	Any violations corrected onsite - Yes. No DSS Form 2910 r	eeded	□ Yes	No		
nature of Director/Operator/Designee: // mmon	15		0	Date: 4.4.2 PRefused to sig					

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re of Child Care Licensing Specialist:

8/10/25