South Carolina Department of Social Services Office of Child Care Licensing INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Cross Early Childhood Center

Permit #: 18048

ABC Quality No

Address: 495 Buckwalter Pkwy. BLUFFTON, SC 29910

Telephone #: 843-706-2000 Any changes in contact info (Phone/Email/Fax)?

Yes

Yes

Center Director/Designee: Susan Hackett

Change in Ownership or Director?

Yes Mo If yes, Name:

Maximum number of children: 451
Maximum number of infants: 67

Building 1:

Maximum number of infants: 67 □ 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? Set Yes I No I N/A

Does facility transport children?

Yes No
N/A

Date:___/__/

Reason for Follow up:

- Pending Deficiencies

□ Self-Reported Incident

Date of Inspection:

Time of Inspection:

Type of inspection:

Annual Complain

□ Follow Up (Original Inspection

Head Start
Pes No Public Schools
Yesp No Overnight Care?
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

MANAGEMENT, ADMINISTRATION & STAFFING 114-503			10000	SUPERVISION 114-504			
Chaff Chan are in a seal Para at 864 Wh	C	N	N/A		С	N'	N/
Staff files are in compliance H(1-7) Training hours up-to-date K(5)(b-c)		4	0	Adequate supervision throughout facility A(1-2)		€	
	 - -		<u> </u>	Facility following tracking of children procedures A(3)	V	0	-
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)	0	ū	*	Ratios adequate in all classrooms and on playground B, C	□	-	0
HEA	100			& SAFETY 114-505		N	100
Children to force the and one along D(4)	C	N	N/A		С	N	N/.
Children's faces/hands are clean B(1) Medicine and harmful items labeled and stored properly D(2)		0	□ ₩	Proper diaper changing practices were observed F(1-16) Proper handwashing practices were observed G(4)			K
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	-		2				2
				No smoking/consumption of alcoholic beverage A(3)	1 -	-	100
Current Emergency Preparedness Plan H(3) PHYSICA			_	Emergency Medical Plan C(1)		L	
BUILDING	C	N	N/A	DI AVCROUND	0	A.I.	NI
Ventilation and lighting & sufficient A(2)(a-d), (4)				PLAYGROUND	C	<u>N</u>	N/
	I.E.			Playground equip. safe & firmly anchored B(7)	M		-
No strangulation/choking/suffocation hazards A(5)(g)	AC.	0		Adequate cushioning material; at least 6ft fall zone B(9)	8		-
Ceiling, floors, windows, doors free from hazards A(5)(d)	4	0		Fencing/safety barriers 4ft. in height, in good repair B(4)	4		-
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	184	1	0	Outdoor space free from hazards and litter B(2)	1		_ C
Facility free from pest problems (Insects, rodents) A(8)(b-c)			0	RESTING	С	N	N/
All potentially harmful items including cleaning supplies, flammable				Play Pens observed C(4)			
products, poisonous, toxic, hazardous and materials are labeled and tored in locked area out of children's reach. Bio-contaminants are	₩.				0		V
lisposed of properly. A(5)(c) (e), A(8); E(1),(4)							
	1	-	 _	0.0	1.0		
Electrical outlets are securely covered A(11)(c)	4	0		Cribs meet federal standards (reviewed certificate) D(1)	M	0	
Sink area has running water A(12)(d)	-		1/4	cots) mats, cribs labeled or charted for each child D(2)	KL.	<u> </u>	
Soap and disposable towels available at sink A(12)(i)	<u> </u>		₽.	PROGRAM 114-506	С	N	N/
urniture, toys & equipment are clean and in good repair C(1)	EL.	D		Written, planned, daily program of activities that is		0	ع
Furniture, toys & equipment meets the CPSC standards C(2)	100			developmentally & age appropriate observed A(1-3)			5
Healthy animals, not permitted if allergic E(4)		0	V	Positive, non-abusive discipline practice B(1)	0	0	ρE
Other environmental allergies (Policy #120)			4	The state of the s	D		
MEAL REQ			_	08	تعق		
deale 9 appella in compliance with 1900 AddWh	С	N	N/A		C	N	N/
Meals & snacks in compliance with USDA A(1)(b)	-		Ϋ́	Round, firm foods are not offered to children under 4 yrs. old,			W
Clean, wholesome, unspoiled, properly labeled food A(4) Food preparers have proper hair restraints B(5)	.0		J.	unless properly cut to prevent choking risk A(3) Food stored & handled properly D(1)	0		×
Refrigerators have thermometers, temp under 45°F D(2-3)			4	All cleaning & poisonous items stored away from food D(8)	0	0	7
Prevention and response to food allergies A(9-10)	Hö.	<u></u>	J	All dealing & poisonous items stored away from lood by	1 2		
INFANT CARE 114-509				TRANSPORTATION 114-505 I			
	С	N	N/A		С	N	N/
nfants are placed on their back to sleep A(5)(a)	4	0	0	Vehicle has proper safety restraints & in good repair I(1)			•
lo bottles propped or given in cribs or on mats A(3)(c)	ve	0	0	Checklist for loading/unloading children reviewed (2)(d)		G	<
food for toddlers cut in pieces ½ inch or less A(3)(k)	4			Driver's (valid) driver's license reviewed (1)(f)			
ood for infants cut in pieces 1/4 inch or less A(3)(j)	4			1.10			
Crock pots, bottle warmers, are inaccessible to children, No				C-Compliant with Regulation			
nicrowaving of beverages observed A(3)(d)			¥ 0	N-Noncompliant with Regulation			
Cups and bottles labeled with child's name & used only by that child	100			Violations noted at the time of visite Yes □ No		2010	
(3)(a)	W			Any violations corrected onsite - Yes No DSS Form 2910	needed	√Yes	DN

Signature of Director/Operator/Designee:

□ Refused to sign.

Signature of Child Care Licensing Specialist:

Date: 212425

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<u>Division of Early Care and Education</u> <u>Deficiency Correction</u>

NAME OF PROVIDER/OPERATOR Cross Early Childhood Center PERMIT # 18048

Deficiency Cited	Corrective Action Needed	Expected Date of Correction 9/4/25	
5 health assessments needed	schedule doctor appointments within 2 weeks		
3 TB results needed	schedule doctor appointments within 2 weeks	08/20/25	
5 unauthorized caregivers- no SLED/FBI result	director will have staff fingerprints	08/20/25	
1 unauthorized caregiver- no central registry check	central registry check will be completed	8/20/25	
	70		
	No.		

Providers/Operators are required by regulations and statutes to be in compliance at all time.

Licensing Specialist	Vinni	Date 9/8/25
/)		