South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: Footprints Learning Center of Fountain Inn

Permit #: 24913

Address: 1130 N Main Street FOUNTAIN INN, SC 29644

Date of Inspection: Time of Inspection: Type of Inspection: D Annual Complaint □ Follow Up (Original Inspection Date: / / Reason for Follow up: □ Pending Deficiencies □ Self-Reported Incident

Telephone #: 864-862-4847	Any changes in contact info (Phone/Email/Fax)? ■ Yes	No.
Center Director/Designee: Lena Emilia		

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

Maximum number of children: 103

Maximum number of infants: 40

Building 3: ■ 24 months ■ 30 months ■ I-4 facility

Infants are in designated rooms? Yes - No - N/A Does facility transport children? ✓ Yes □ No □ N/A

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

ABC Quality Yes Head Start Yes No Public Schools Yes No Overnight Care? - Yes & No

Hours 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

1	_	1					
MANAGEMENT, ADMINISTRATION & STAFFING 114-503		1 11	6314	SUPERVISION 114-504		3.1	N114
Staff files are in compliance H(1-7)	C C	N	N/A	Adequate supervision throughout facility A(1-2)	C	N	N/A
Training hours up-to-date K(5)(b-c)	V	0	88	Facility following tracking of children procedures A(3)	VE	0	
			1000			0	
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)	I TU (-	TATION.	Ratios adequate in all classrooms and on playground B, C & SAFETY 114-505	W		
	C	N	N/A	& SAFETT 114-303	С	N	N/A
Children's faces (hands one shore PM)				Description of the second control of the sec			
Children's faces/hands are clean B(1) Medicine and harmful items labeled and stored properly D(2)	W	-		Proper diaper changing practices were observed F(1-16) Proper handwashing practices were observed G(4)	V	0	
	W.		D		W.	0	
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)		_	1	No smoking/consumption of alcoholic beverage A(3)	6		_
Current Emergency Preparedness Plan H(3) PHYSICA	L CUT	- 444	E07	Emergency Medical Plan C(1)	W		
BUILDING	100			PLAYGROUND		Al	N/A
	C	N _	N/A		C	N-	<u> </u>
Ventilation and lighting & sufficient A(2)(a-d), (4)	W			Playground equip. safe & firmly anchored B(7)	4		
No strangulation/choking/suffocation hazards A(5)(g)	122			Adequate cushioning material; at least 6ft fall zone B(9)	16		
Ceiling, floors, windows, doors free from hazards A(5)(d)	1			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.	8			Outdoor space free from hazards and litter B(2) RESTING	C	N	N/A
Facility free from pest problems (Insects, rodents) A(8)(b-c) All potentially harmful items including cleaning supplies, flammable	1 40			Play Pens observed C(4)	-	14	IN/A
products, poisonous, toxic, hazardous and materials are labeled and	_			Tray Tens observed o(4)			
stored in locked area out of children's reach. Bio-contaminants are	1					В	2
disposed of properly. A(5)(c) (e), A(8); E(1),(4)							
Electrical outlets are securely covered A(11)(c)	1	0		Cribs meet federal standards (reviewed certificate) D(1)	ū		W
Sink area has running water A(12)(d)	W		0	Cots, mats, cribs labeled or charted for each child D(2)	V		
Soap and disposable towels available at sink A(12)(i)	V	0	0	PROGRAM 114-506	С	N	N/A
Furniture, toys & equipment are clean and in good repair C(1)	V	0	0	Written, planned, daily program of activities that is			
Furniture, toys & equipment meets the CPSC standards C(2)	V		a	developmentally & age appropriate observed A(1-3)	2		
Healthy animals, not permitted if allergic E(4)	0	0	2	Positive, non-abusive discipline practice B(1)	1		
Other environmental allergies (Policy #120)	100	0			V		
MEAL REQ		_	_	08			
14 1 0 1 1 2 2 2 1000 4 47441 3	С	N	N/A		С	N_	N/A
Meals & snacks in compliance with USDA A(1)(b) Clean, wholesome, unspoiled, properly labeled food A(4)	<u> </u>	0	4	Round, firm foods are not offered to children under 4 yrs. old, unless properly cut to prevent choking risk A(3)			1
Food preparers have proper hair restraints B (5)	0	<u> </u>	8	Food stored & handled properly D(1)			8
Refrigerators have thermometers, temp under 45°F D(2-3)	1 -	-	6	All cleaning & poisonous items stored away from food D(8)		0	1
Prevention and response to food allergies A(9-10)	<u>-</u>	0	4				1
INFANT CARE 114-509				TRANSPORTATION 114-505 I			
	С	N	N/A		С	N_	N/A
Infants are placed on their back to sleep A(5)(a)	W			Vehicle has proper safety restraints & in good repair I(1)	Ò	D	4
No bottles propped or given in cribs or on mats A(3)(c)	W.		0	Checklist for loading/unloading children reviewed (2)(d)			8
Food for toddlers cut in pieces ½ inch or less A(3)(k)	飞,	0		Driver's (valid) driver's license reviewed (1)(f)			A
Food for infants cut in pieces 1/4 inch or less A(3)(j)	₹	ū	0				
Crock pots, bottle warmers, are inaccessible to children. No	18	۵		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	F 40 17	13.600	PASSES.
A(3)(a)	4			Any violations corrected onsite at Yes a No DSS Form 2910 ne	eded	□ Yes	No
Signature of Director/Operator/Designee:				Date: 9/26/25 . Refused to sign			

Signature of Child Care Licensing Specialis