## Office of Child Care Licensing INSPECTION VISIT FORM FOR LICENSED CENTERS

Building 2:

Facility Name: Big Blue Marble Academy-09

Permit #: 24825

Address: 809 N Main Street GREENVILLE, SC 29609

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

Telephone #: 864-232-8674	Any changes in contact info (Phone/Email/Fax)?   Yes	& No
Center Director/Designee: Audrey Marr		

Change in Ownership or Director? 

Yes 
No If yes, Name:

Maximum number of children: 145 Maximum number of infants: 93

□ 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? Yes No N/A Does facility transport children? Yes No N/A

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

MANAGEMENT, ADMINISTRATION & STAFFING 114-503				SUPERVISION 114-504				
	C	N	N/A		С	N	N	
Staff files are in compliance H(1-7)	6			Adequate supervision throughout facility A(1-2)	\$	0		
Training hours up-to-date K(5)(b-c)	23			Facility following tracking of children procedures A(3)	6			
At least 1 person with CPR & 1 <sup>St</sup> Aid on the premises K(5)(h)	6			Ratios adequate in all classrooms and on playground B, C	16	8		
HEA .				& SAFETY 114-505				
TOTAL	С	N	N/A		С	N	N	
Children's faces/hands are clean B(1)	ਠ			Proper diaper changing practices were observed F(1-16)	6			
Medicine and harmful items labeled and stored properly D(2)	6		0	Proper handwashing practices were observed G(4)	6			
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	7507		0	No smoking/consumption of alcoholic beverage A(3)	4			
Current Emergency Preparedness Plan H(3)	1			Emergency Medical Plan C(1)	4			
PHYSICA	L SITI	E 114	-507					
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/	
Ventilation and lighting & sufficient A(2)(a-d), (4)	5			Playground equip, safe & firmly anchored B(7)	රු			
No strangulation/choking/suffocation hazards A(5)(g)	253.	0	0	Adequate cushioning material; at least 6ft fall zone B(9)	8			
Ceiling, floors, windows, doors free from hazards A(5)(d)	6			Fencing/safety barriers 4ft. in height, in good repair B(4)	<b>4</b>			
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	22			Outdoor space free from hazards and litter B(2)	g	П		
Facility free from pest problems (Insects, rodents) A(8)(b-c)	8			RESTING	C	N	N	
All potentially harmful items including cleaning supplies, flammable	1			Play Pens observed C(4)			<u> </u>	
products, poisonous, toxic, hazardous and materials are labeled and	1_		1120					
stored in locked area out of children's reach. Bio-contaminants are	8						6	
disposed of properly. A(5)( c) ( e), A(8); E(1),(4)								
Electrical outlets are securely covered A(11)(c)	16			Cribs meet federal standards (reviewed certificate) D(1)	Ø			
Sink area has running water A(12)(d)	15			Cots, mats, cribs labeled or charted for each child D(2)	4			
Soap and disposable towels available at sink A(12)(i)	8			PROGRAM 114-506	С	N	N.	
Furniture, toys & equipment are clean and in good repair C(1)	×	Ö		Written, planned, daily program of activities that is	1			
Furniture, toys & equipment meets the CPSC standards C(2)	8			developmentally & age appropriate observed A(1-3)	20			
Healthy animals, not permitted if allergic E(4)	15/			Positive, non-abusive discipline practice B(1)	16			
Other environmental allergies (Policy #120)	6						B	
MEAL REQ	UIREI	MENT	S 114-5	08				
	С	N	N/A		С	N	N.	
Meals & snacks in compliance with USDA A(1)(b)	16			Round, firm foods are not offered to children under 4 yrs. old.	85			
Clean, wholesome, unspoiled, properly labeled food A(4)	6			unless properly cut to prevent choking risk A(3)	න්			
Food preparers have proper hair restraints B(5)	22			Food stored & handled properly D(1)	250			
Refrigerators have thermometers, temp under 45°F D(2-3)	9			All cleaning & poisonous items stored away from food D(8)	-80			
Prevention and response to food allergies A(9-10)	18/						\$	
INFANT CARE 114-509				TRANSPORTATION 114-505 I				
	С	N	N/A		С	N	N.	
Infants are placed on their back to sleep A(5)(a)	6			Vehicle has proper safety restraints & in good repair I(1)			6	
No bottles propped or given in cribs or on mats A(3)(c)	R			Checklist for loading/unloading children reviewed (2)(d)			¥	
Food for toddlers cut in pieces 1/2 inch or less A(3)(k)	125			Driver's (valid) driver's license reviewed (1)(f)			1	
Food for infants cut in pieces 1/4 inch or less A(3)(j)	6							
Crock pots, bottle warmers, are inaccessible to children, No	10			C-Compliant with Regulation				
microwaving of beverages observed A(3)(d)	1	_		N-Noncompliant with Regulation	ALL FAS	THE R	200	
Cups and bottles labeled with child's name & used only by that child	16		0	Violations noted at the time of visit □ Yes ≤ No				
A(3)(a)	1			Any violations corrected onsite □ Yes  No DSS Form 2910 r	eeded	□ Yes	25 No	

Signature of Child Care Licensing Specialist: Jon Clim

Date 9/15/25