SOUTH CAROLINA DEPARTMENT OF SOCIAL SERVICES CHILD CARE LICENSING ORIGINAL & RENEWAL INSPECTION CHECKLIST

Type of Inspection: Provisional Evaluation Full Evaluation Agenewal

Address: 1860 Reid School Road, TAYLORS, SC 29687 Telephone #: 864-322-0090 Center Director/Designee: Joyce Ann Johnson Change in Ownership or Director? Yes No If yes, Name:	one/Email/Fax)? □ Y	□ GCCH □ CDEI s of Operation: ⁄es ≥∕1 0 (Inspection: 9:3		
Total Capacity: 100 Building 1:	ldina 2:	Building 3:			
Maximum number of infants: 0 ☐ 24 months ☐ 30 months ☐ I-4 fa	cility Clear Fire Re	port □ Yes □ No	 ⊃ NA Date cleared	9-	1-22
		, –		'	<u> </u>
Physical Site	CENTER	EAITH BAGES		T - T	2016 167
The Approval/ License/ Registration is displayed in public view.	114-503 A.1	FAITH BASED	GCCH	+ -+	N N/A
Daily menu dated and posted in conspicuous location in public view.		114-523 A.1	114-513 A.1	 	
Building has proper ventilation to include kitchen and bathrooms.	114-508 A.1	114-528 A.1	114-518 A.1	 	<u> </u>
Tobacco free facility	114-507 A.2	114-527 A.2	114-517 A.2	+ * +	
Decals on all glass doors, placed at eye level of children.	114-505 A.3 114-507 A.3	114-525 A.2	114-517 A.2		<u> </u>
Adequate lighting for rooms, hallway, bathrooms and fire escapes.		114-527 A.3	114-517 A.3	1	
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.4	114-527 A.4	114-517 A.4(a)		
No strangulation, choking or suffocation hazards.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)	 	<u> </u>
Electrical outlets securely covered and inaccessible to children.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)	1	
Temperature in building between 68 and 80 degrees •F.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	1	
Facility has hot and cold water.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	1	
Trash in restroom and classroom kept in plastic lined container.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	-	
Facility free from pest problems (insects, rodents, etc.).	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	1	0 0
Furniture, toys & equipment are clean and free from hazards.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	□	0 0
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.1	114-527 C.1	114-517 C.1		
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 C.2	114-527 C.2	114-517 C.2		0 0
Child size toilets & sinks (has seat adapter and sturdy steps).	114-507 A.12	114-527 A.12			
Soap and disposable towels provided at each sink.	114-507 A.12(e)	114-527 A.12(e)	114-517 A.12(e)		0 0
Cots or mats labeled with child's name for use and the thirt	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	9	
Cots or mats labeled with child's name for use only by that child.	114-507 D.2	114-527 D.2	114-517 D.2		0 0
Cots and mats stored so that the side child lies on does not touch floor.	114-507 D.6	114-527 D.6	114-517 D.6	12	
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1	1	ם כ
Only healthy pets/animals permitted. (Vaccination records up-to-date) Ratio chart prominently posted in each classroom.	114-507 E.4	114-527 E.4	114-517 E.4		□ □
Emergency phono numbers posted in each classroom.	114-504 B.1	114-524 B.1	ALCOHOLD BY	1	
Emergency phone numbers posted (police, fire and poison control). Internal means of communication among staff.	114-503 J.2	114-523 G.2	114-513 J.2	90	0 0
Parents have free & full access.	114-503 J.3		建设总统		
	114- 503 F.1	The second	114-513 F.1		
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C		
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7		114-516 A.7		
Staff files are in compliance to include required training hours.	114-503 F(1-4)	114-523 H.(1-7)	114-513 H(1-7)		+ -
C= Compliant with Power at we as					
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No No violations noted at time of visit.	t Applicable	解作员。起源型		(P) Death	100
THE VIOLENCE HOLEN AL CHINE OF VISIT.	The second	W. 7895	1. 原 并参展区	4	0
Signature of Director/Operator/Designee:		Date	18/22 Refi	used to	Sign
Signature of Child Care Licensing Specialist.		Date SI	8/21772.		

SOUTH CAROLINA DEPARTMENT OF SOCIAL SERVICES CHILD CARE LICENSING ORIGINAL & RENEWAL INSPECTION CHECKLIST

Health, Sanitation & Safety	CENTER	FAITH BASED	GCCH	С	N	N/A
Medicine in original container, protective cap, with child's name.	114-505 D.2(a)	114-525 D.2(a)	114-515 D.2(a)	E27		
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(a)	0	_	
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)	 		
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	G/		
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1			
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	W/		
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 B.1	b		
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2				2
	71. 000 B.2	114-023 8.2	114-515 B.2			
Transportation	CENTER	FAITH BASED	GCCH	С	N	N/A
If facility transports, written plans and consent by parents reviewed.	114-505 I.1(i)	114-525 l.1(i)	114-515 l.1(f)			
Type of vehicle: Bus □12 van or SUV passengers or less	56-5-195.	56-5-195.				
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	56-5-195. Jacob's Law			
Vehicle safe and in good condition.	114-505 I.1(c)	114-525 I.1(c)	114-515 I.1(b)	0		
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)	114-3131.1(0)			
First Aid supplies and emergency information on children in vehicle.	114-505 l.1(g)	114-525 l.1(g)		9		
Driver's (valid) driver's licensed reviewed.	114-505 1.1(f)	114-525 I.1(f)	444 646 1474	9		0
> > > > > > > > > > > > > > > > > > >	711 000 1.1(1)	114-020 1.1(1)	114-515 l.1(d)			
1224						
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided Facility Farents Caterer	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided Facility Farents Caterer School Other Core Special Public school kitchens and some	CENTER	FAITH BASED	GCCH	C	N	N/A
Method meals will be provided ☐ Facility ☐ Parents ☐ Caterer ☐ School ☐ Other Center School Witchens and some churches (where food is served to the public) are inspected by DHFC.		FAITH BASED	GCCH			
Method meals will be provided ☐ Facility ☐ Parents ☐ Caterer☐ School ☐ Other Center School kitchens and some churches (where food is served to the public) are inspected by DHEC Meal & snack meet USDA guidelines.	114-508 A.1(b)	114-528 A.1(b)	GCCH 114-518 A.1(b)			
Method meals will be provided Facility Parents Caterer School Other Content Supplies School kitchens and some churches (where food is served to the public) are inspected by DHEC Meal & snack meet USDA guidelines. Food & beverages available for children who did not bring a meal	114-508 A.1(b) 114-508 A.8			3		
Method meals will be provided Facility Parents Caterer School Other Control Public school kitchens and some churches (where food is served to the public) are inspected by DHEC Meal & snack meet USDA guidelines. Food & beverages available for children who did not bring a meal. Adequate lighting at food preparation, utensil and hand-washing area.	114-508 A.1(b) 114-508 A.8 114-507 A.4(b)	114-528 A.1(b) 114-528 A.8 114-527A.4(b)	114-518 A.1(b)	ès.	· · · · · · · · · · · · · · · · · · ·	0
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Supervision	CENTER	FAITH BASED	GCCH	C	N	N/A
Adequate supervision throughout facility.	114-504 A(1-2)	444 504 444		<u>ا</u>	-	18/7
Facility following tracking of children procedures.		114-524 A(1)	114-514 A(1)	0	<u>'</u> 🗅	
	114-504 A(3)	114-524 A(2)	工工工工工工工工工工工工工工工工工工工工工工工工工工工工工工工工工工工工		20	
Ratio adequate in all classrooms and on playground.	114-504 B(1)	114-524 B(2)	114-514 A/2)		-	

SOUTH CAROLINA DEPARTMENT OF SOCIAL SERVICES CHILD CARE LICENSING ORIGINAL & RENEWAL INSPECTION CHECKLIST

Infant Care	CENTER	FAITH BASED	GCCH	С	N	N/A
Infants in designated rooms.	114-505 H.1	114-525 H.1	114-515 H.1	0/		
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1			r	
Diaper changing area in clear view and not used for any other			T.	-		- '-
purpose.	114-504 F.2,9	114-525 F.2			0	
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	0	70	-
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	9	П	
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)		_	
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5	9	<u>-</u>	0
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	0		
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)	114 011 8.1		_	
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	3	<u>-</u>	
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-519 A.2(c)	9	-	
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)	9	<u>.</u>	
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-519 A.3(a)	Ġ.		
Infants are held while feeding/drinking (No bottles propped or in crib).	114-509 A.3(c)	114-529 A.1(c)	114-519 A.3(a)	-iv	긺	
Bottle food ready to feed, identified and packaged for single use.	114-509 A.3(f)	114-529 A.1(f)	114-519 A.3(f)	<u> </u>	-	
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(i)	114-529 A.1(i)	114-519 A.3(i)		-	
Food for infants cut in pieces one-quarter inch or less.	114-509 A.3(j)	114-529 A.1(j)	114-519 A.3(k)		7	
Food for toddlers cut pieces one-half inch or less.	114-509 A.3(k)	114-529 A.1(k)	114-519 A.3(k)		긺	
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	114-519 A.4	\rightarrow		-
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4		뷞	-
Children are periodically removed from crib, swing or feeding chair.	114-509 A.1(a)	114-529 A.2(d)	114-519 A.1(a)		<u> </u>	
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-519 A.6(a)		긺	

Playground & Surrounding Site	CENTER	FAITH BASED	GCCH	С	N	N/A
All ages daily schedule includes outside play, weather permitting.	114-506 A.8	A STATE OF THE PARTY OF THE PAR	114-516 A.8	Ŭ	''	IVIA
Playground and walkway free from hazards (i.e. litter & leaves).	114-507 C.1-2	114-527 B.2-3	114-517 B.1-2	0		
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.4	114-517 B.3	1	-	
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	2	<u> </u>	
Swings soft, flexible seats, free of pinch points and in a safe place.	114-507 B.8	114-527 C.7	114-517 C.8	-	0	-
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14		<u>.</u>	<u> </u>
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	Q,		
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	9	7	
Trash receptacles outside facility are watertight with firm fitting lids.	114-507 A.8(g)	114-527 A.8(g)	114-517 A.8(g)	9/	7	-
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	9	7	
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	0	-	
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1	114 017 0:0	0		
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	8		
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2	_		
Written plan to account for children while outside.	114-504 A.3	114-524 A.2	TITOTI POL			
Playground equipment and toys m		ercial use only			<u>.</u>	