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

Type of Inspection: □ Provisional Evaluation □ Full Evaluation ☑ Renewal

ARL/APF Address: Telephor Center D Change i	10 #. 179 5 □ Licensed & Registered □ Ce 504 S. Oak Street, S⊏NECA, SC 29678 In #. 864-882-0285 □ Ce Any changes in contact info (Pho irector/Designee: Rebecca Sires In Ownership or Director? □ Yes ☑ No If yes, Name:	one/Email/Fax)? □ \	□'GCCH □ CDEI s of Operation: M-F 'es ☑'No (Р			— Ńо
	pacity: 93 Building 1: Bu	lding 2: cility Clear Fire Re	_ Building 3: eport ☑ Yes □ No		j		
				02. —39			
The	Physical Site	CENTER	FAITH BASED	GCCH	С	N	N/A
Daily	Approval/ License/ Registration is displayed in public view.	114-503 A.1	114-523 A.1	114-513 A.1	1		
Dally	menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1		0	8
Toba	ing has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-527 A.2	114-517 A.2	45		_
	cco free facility	114-505 A.3	114-525 A.2	114-517 A.2	4	0	_
Deca	ls on all glass doors, placed at eye level of children.	114-507 A.3	114-527 A.3	114-517 A.3	Ver		
Aded	uate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4	114-517 A.4(a)	Ver		_
Veilir	g, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)	1		
NO SI	rangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)	e	0	
Elect	rical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	W		
Temp	erature in building between 68 and 80 degrees ∘F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	4		
	ty has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	V	_	
Irasr	in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	7		
Facili	y free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)			
Furni	ure, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1		<u>.</u>	
Furni	ure, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	E	긤	<u> </u>
Bathr	pom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12	114 011 0.2			
Child	size toilets & sinks (has seat adapter and sturdy steps).	114-507 A.12(e)	114-527 A.12(e)	114-517 A.12(e)	F	급	
Soap	and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	급		
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	VZ	-	
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.2	 	-+	
Poiso	ns/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1	A A		
Only	nealthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.1	 	믜	
Ratio	chart prominently posted in each classroom.	114-504 B.1	114-524 B.1	114-517 E.4	-	믜	
Emer	ency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114 542 10		믜	
Intern	al means of communication among staff.	114-503 J.3	114-323 G.Z	114-513 J.2	10	믜	
Parer	ts have free & full access.	114- 503 F.1		114 512 5 4	12	믜	
If ove	night care is provided, requirements have been met.	114-509 C	114-529 C	114-513 F.1	V 2	믜	
Age a	ppropriate radio, TV, VCR and DVD for children use.	114-506 A.7	114-329 C	114-519 C	-	_	42
Staff t	les are in compliance to include required training hours.	114-503 F(1-4)	114-523 H.(1-7)	114-516 A.7	믯	<u> </u>	0
	Bibliog to a series of the company o	114 000 1 (1-4)	114-323 H.(1-7)	114-513 H(1-7)	ď		
C= Co	mpliant with Regulation, N = Noncompliant with Regulation, N/A = No	t Applicable	she sike essentia.	to constituente en l'assistant	2001.000	Marie	da teca
No vio	lations noted at time of visit.	PARTIES INCOME	ACCOMPANIES CONTRACTOR OF THE PROPERTY OF THE		APPL AND		77 (1-1)
3-5	1		- CALLES CONTROL OF			200	NE ST
Signa	ture of Director/Operator/Designee:	D	Date8	15/22 Ref	used	to S	Sign
Signa	ture of Child Care Licensing Specialist		2/1	(11)			

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

C		114-525 D.2(a) 114-515 D.2(a) 114-525 D.2(b) 114-515 D.2(c) 114-515 D.2(c)		Health, Sanitation & Safety
	114-515 D.2(b) 114-515 D.2(c) 114-515 D.3 (a) 114-515 E.1	114-525 D.2(b) 114-515 D.2(b) 114-525 D.2(c) 114-515 D.2(c)		
	114-515 D.2(c) 114-515 D.3 (a) 114-515 E.1	114-525 D.2(c) 114-515 D.2(c)		Medicine in original container, protective cap, with child's name.
- 8	114-515 D.3 (a) 114-515 E.1			Medicine stored in separate locked container properly.
Ø	114-515 E.1		114-505 D.2(c)	Expired medicine returned to parent or disposed of safely.
v		114-525 D.3(a) 114-515 D.3 (a)	114-505 D.3(a)	Written medication log reviewed.
-		114-525 E.1 114-515 E.1	114-505 E.1	First aid kit supplies available and inaccessible to children.
_1	114-515 B.1	114-525 B.1 114-515 B.1	114-505 B.1; G.4	Children's faces and hands are clean.
42	114-515 G.4	114-525 G.4 114-515 G.4 \	114-505 G.4	Proper handwashing practices were observed.
1	114-515 B.2	114-525 B.2 114-515 B.2	114-505 B.2	Toys/equipment that child place in mouth washed & sanitized.
Sort.				
С	GCCH	FAITH BASED GCCH	CENTER	Transportation
	114-515 l.1(f)	114-525 l.1(i) 114-515 l.1(f)	114-505 I.1(i)	f facility transports, written plans and consent by parents reviewed.
	56-5-195.	56-5-195. 56-5-195.	56-5-195.	Type of vehicle: □ Bus □12 van or SUV passengers or less
	Jacob's Law	Jacob's Law Jacob's Law	Jacob's Law	15 passenger van prohibited – School Bus safety standards)
	114-515 I.1(b)	114-525 l.1(c) 114-515 l.1(b)	114-505 l.1(c)	Vehicle safe and in good condition.
0		114-525 I.2(d)	114-505 I.2(d)	Checklist on unloading/loading of children.
		114-525 l.1(g)	114-505 I.1(g)	First Aid supplies and emergency information on children in vehicle.
_	114-515 l.1(d)		114-505 I.1(f)	
С	GCCH	FAITH BASED GCCH	CENTER	
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		連門和語言 图第三分形式		
"				77 N 177
v	114-518 A 1/h)	114-528 A 1(b) 114-518 A 1(b)	114-508 A 1/b)	
1	 			
6			114-507 A.4(b)	
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$_{\rm L}$				Adequate lighting at food preparation, utensil and hand-washing area
		114-528 D.1 114-518 D.1	114-508 D.1	Food labeled and properly stored to protect from contamination.
4	114-518 D.2-3	114-528 D.1 114-518 D.1 114-528 D.2-3 114-518 D.2-3	114-508 D.1 114-508 D.2-3	Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area.
4	114-518 D.2-3 114-518 A.4	114-528 D.1 114-518 D.1 114-528 D.2-3 114-518 D.2-3 114-528 A.4 114-518 A.4	114-508 D.1 114-508 D.2-3 114-508 A.4	Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food.
1	114-518 D.2-3 114-518 A.4 114-518 B.5	114-528 D.1 114-518 D.1 114-528 D.2-3 114-518 D.2-3 114-528 A.4 114-518 A.4 114-528 B.5 114-518 B.5	114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5	Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean.
0	114-518 D.2-3 114-518 A.4	114-528 D.1 114-518 D.1 114-528 D.2-3 114-518 D.2-3 114-528 A.4 114-518 A.4 114-528 B.5 114-518 B.5 114-527 A.8(e) 114-517 A.8(e)	114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5 114-507 A.8(e)	Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles.
0 0	114-518 D.2-3 114-518 A.4 114-518 B.5	114-528 D.1 114-518 D.1 114-528 D.2-3 114-518 D.2-3 114-528 A.4 114-518 A.4 114-528 B.5 114-518 B.5 114-527 A.8(e) 114-517 A.8(e) 114-528 E.7-9	114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5 114-507 A.8(e) 114-507 E.7-9	Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles. Manual dishwashing has 3 compartment sink & test strips for testing.
0 0 0	114-518 D.2-3 114-518 A.4 114-518 B.5 114-517 A.8(e)	114-528 D.1 114-518 D.1 114-528 D.2-3 114-518 D.2-3 114-528 A.4 114-518 A.4 114-528 B.5 114-518 B.5 114-527 A.8(e) 114-517 A.8(e) 114-528 E.7-9 114-528 B.1	114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1	Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles. Manual dishwashing has 3 compartment sink & test strips for testing. Separate sink for handwashing only.
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0 0	114-518 D.2-3 114-518 A.4 114-518 B.5 114-517 A.8(e) 114-518 B.2 114-518 D.8	114-528 D.1 114-518 D.1 114-528 D.2-3 114-518 D.2-3 114-528 A.4 114-518 A.4 114-528 B.5 114-518 B.5 114-527 A.8(e) 114-517 A.8(e) 114-528 E.7-9 114-528 B.1 114-528 B.2 114-518 B.2 114-518 D.8	114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1 114-508 B.2 114-508 D.8	Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles. Manual dishwashing has 3 compartment sink & test strips for testing. Separate sink for handwashing only. Sanitary soap and disposable towels observed. All cleaning and poisonous items stored away from food.
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	114-518 D.2-3 114-518 A.4 114-518 B.5 114-517 A.8(e) 114-518 B.2 114-518 D.8 114-517 A.5(e) 114-518 C.2 114-517 A.5(b)	114-528 D.1 114-518 D.1 114-528 D.2-3 114-518 D.2-3 114-528 A.4 114-518 A.4 114-528 B.5 114-518 B.5 114-527 A.8(e) 114-517 A.8(e) 114-528 B.1 114-528 B.1 114-518 B.2 114-528 D.8 114-518 D.8 114-527 A.5(e) 114-517 A.5(e) 114-527 A.5(b) 114-517 A.5(b)	114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1 114-508 B.2 114-508 D.8 114-507 A.5(e) 114-508 C.2	Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles. Manual dishwashing has 3 compartment sink & test strips for testing. Separate sink for handwashing only. Sanitary soap and disposable towels observed. All cleaning and poisonous items stored away from food. Food preparation sink separated from mop/cleaning supplies. Easily breakable dinnerware are not used. Microwaves & other hazardous items inaccessible to children.
\$ 0 0 0 0 0 b	114-518 D.2-3 114-518 A.4 114-518 B.5 114-517 A.8(e) 114-518 D.8 114-517 A.5(e) 114-518 C.2 114-517 A.5(b) 114-518 A.3	114-528 D.1 114-518 D.1 114-528 D.2-3 114-528 A.4 114-518 A.4 114-528 B.5 114-518 B.5 114-527 A.8(e) 114-528 B.1 114-528 B.1 114-528 B.2 114-518 B.2 114-528 D.8 114-518 D.8 114-527 A.5(e) 114-528 C.2 114-528 C.2 114-518 C.2 114-527 A.5(b) 114-528 A.3 114-518 A.3	114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1 114-508 B.2 114-508 D.8 114-507 A.5(e) 114-508 C.2 114-507 A.5(b)	Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles. Manual dishwashing has 3 compartment sink & test strips for testing. Separate sink for handwashing only. Sanitary soap and disposable towels observed. All cleaning and poisonous items stored away from food. Food preparation sink separated from mop/cleaning supplies. Easily breakable dinnerware are not used. Microwaves & other hazardous items inaccessible to children. Round foods (i.e. popcorn, meatballs) are served only to children 4yrs & older, unless properly cut.
C C	114-518 D.2-3 114-518 A.4 114-518 B.5 114-517 A.8(e) 114-518 B.2 114-518 D.8 114-518 C.2 114-517 A.5(e) 114-518 A.3 GCCH	114-528 D.1 114-518 D.1 114-528 D.2-3 114-518 D.2-3 114-528 A.4 114-518 A.4 114-528 B.5 114-518 B.5 114-527 A.8(e) 114-517 A.8(e) 114-528 B.1 114-518 B.2 114-528 B.2 114-518 B.2 114-528 D.8 114-518 D.8 114-527 A.5(e) 114-517 A.5(e) 114-528 C.2 114-518 C.2 114-527 A.5(b) 114-517 A.5(b) FAITH BASED GCCH	114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1 114-508 B.2 114-508 D.8 114-507 A.5(e) 114-508 C.2 114-507 A.5(b) 114-508 A(3) CENTER	Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles. Manual dishwashing has 3 compartment sink & test strips for testing. Separate sink for handwashing only. Sanitary soap and disposable towels observed. All cleaning and poisonous items stored away from food. Food preparation sink separated from mop/cleaning supplies. Easily breakable dinnerware are not used. Microwaves & other hazardous items inaccessible to children. Round foods (i.e. popcorn, meatballs) are served only to children 4yrs & older, unless properly cut.
C E	114-518 D.2-3 114-518 A.4 114-518 B.5 114-517 A.8(e) 114-518 D.8 114-517 A.5(e) 114-518 C.2 114-517 A.5(b) 114-518 A.3	114-528 D.1 114-518 D.1 114-528 D.2-3 114-528 A.4 114-518 A.4 114-528 B.5 114-518 B.5 114-528 E.7-9 114-528 B.2 114-518 B.2 114-528 D.8 114-518 D.8 114-528 C.2 114-518 C.2 114-528 A.3 114-528 A.3 FAITH BASED GCCH 114-524 A(1) 114-514 A(1)	114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1 114-508 B.2 114-508 D.8 114-508 C.2 114-507 A.5(e) 114-508 A(3) CENTER 114-504 A(1-2)	Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles. Manual dishwashing has 3 compartment sink & test strips for testing. Separate sink for handwashing only. Sanitary soap and disposable towels observed. All cleaning and poisonous items stored away from food. Food preparation sink separated from mop/cleaning supplies. Easily breakable dinnerware are not used. Microwaves & other hazardous items inaccessible to children. Round foods (i.e. popcorn, meatballs) are served only to children 4yrs & older, unless properly cut. Supervision Adequate supervision throughout facility.
C C	114-518 D.2-3 114-518 A.4 114-518 B.5 114-517 A.8(e) 114-518 B.2 114-518 D.8 114-518 C.2 114-517 A.5(e) 114-518 A.3 GCCH	114-528 D.1 114-518 D.1 114-528 D.2-3 114-528 D.2-3 114-518 D.2-3 114-518 D.2-3 114-528 B.5 114-518 B.5 114-527 A.8(e) 114-527 A.8(e) 114-528 B.1 114-528 B.2 114-528 B.2 114-518 D.8 114-528 D.8 114-518 D.8 114-528 C.2 114-528 C.2 114-528 C.2 114-528 C.2 114-518 C.2 114-528 A.3 114-518 A.3 FAITH BASED GCCH 114-524 A(1) 114-524 A(2)	114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1 114-508 B.2 114-508 D.8 114-507 A.5(e) 114-508 C.2 114-507 A.5(b) 114-508 A(3) CENTER	Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles. Manual dishwashing has 3 compartment sink & test strips for testing. Separate sink for handwashing only. Sanitary soap and disposable towels observed. All cleaning and poisonous items stored away from food. Food preparation sink separated from mop/cleaning supplies. Easily breakable dinnerware are not used. Microwaves & other hazardous items inaccessible to children. Round foods (i.e. popcorn, meatballs) are served only to children 4yrs & older, unless properly cut.
	GCCH 114-515 I.1(f) 56-5-195. Jacob's Law 114-515 I.1(b) 114-515 I.1(d) GCCH 114-518 A.1(b) 114-518 A.5 114-517A.4(b)	FAITH BASED GCCH 114-525 I.1(i) 114-515 I.1(f) 56-5-195. 56-5-195. Jacob's Law 114-525 I.1(c) 114-515 I.1(b) 114-525 I.2(d) 114-525 I.1(g) 114-515 I.1(d) FAITH BASED GCCH 114-528 A.1(b) 114-518 A.1(b) 114-528 A.8 114-518 A.5	CENTER 114-505 I.1(i) 56-5-195. Jacob's Law 114-505 I.1(c) 114-505 I.2(d) 114-505 I.1(g) 114-505 I.1(f) CENTER 114-508 A.1(b) 114-508 A.8	Transportation If facility transports, written plans and consent by parents reviewed. Type of vehicle: Bus 12 van or SUV passengers or less 15 passenger van prohibited - School Bus safety standards) Vehicle safe and in good condition. Checklist on unloading/loading of children. First Aid supplies and emergency information on children in vehicle. Driver's (valid) driver's licensed reviewed. Kitchen & Meal Requirements Method meals will be provided Facility Parents Caterer School Other *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.

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

	38 19 500					
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	12/	0	
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1		M		
Diaper changing area in clear view and not used for any other						
purpose.	114-504 F.2,9	114-525 F.2		12		
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	8		0
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	12		-
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	占		
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	e		
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)	120000000000000000000000000000000000000			
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	- -		-
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)	437	114-519 A.2(c)	F		
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)			
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-519 A.3(a)			<u>-</u>
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(c)			
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)			-
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(i)	114-529 A.1(i)	114-519 A.3(i)	4		0
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)			-
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)	8		
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	114-519 A.4	4		0
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	10		
Children are periodically removed from crib, swing or feeding chair.	114-509 A.1(a)	114-529 A.2(d)	114-517 D.4 114-519 A.1(a)		-	0
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)				
to the state of th	117-003 A.0(d)	1 14-028 A.4(D)	114-519 A.6(a)			

Di-	(n)(n = 7)					
Playground & Surrounding Site	CENTER	FAITH BASED	GCCH	C	N	N/A
All ages daily schedule includes outside play, weather permitting.	114-506 A.8		114-516 A.8			
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	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			
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	2		-
Swirigs soft, flexible seats, free of pinch points and in a safe place.	114-507 B.8	114-527 C.7	114-517 C.8	4	0	
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14	ve		0
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	8		
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	প্র		
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)	V		_
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	T	0	-
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	4		
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1		Image: second content of the content of		
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	F		0
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2	0		7
Written plan to account for children while outside.	114-504 A.3	114-524 A.2	and the same of the same of	F		0
Playground equipment and toys must indicate commercial use only						

