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

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

enter Director/Designee: Ashley Littleton, Vertene Eaker	Date of Inspection: 9-28-22 Time of Inspection: 9:10 am (Center Faith Based GCCH CDEP Hours of Operation: ontact info (Phone/Email/Fax)? Yes No Overnight Care? Yes No
hange in Ownership or Director? 🗆 Yes 🐧 No It yes, Name: 🗕	Building 3:Building 3:Building 3:

Physical Site	CENTER	FAITH BASED	GCCH	С	N	N/A	
The Approval/ License/ Registration is displayed in public view.	114-503 A.1	114-523 A.1	114-513 A.1	X			
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1	X	미		
Building has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-527 A.2	114-517 A.2	×		· 🖸	
Tobacco free facility	114-505 A.3	114-525 A.2	114-517 A.2	X			
Decals on all glass doors, placed at eye level of children.	114-507 A.3	114-527 A.3	114-517 A.3	X	□		
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4	114-517 A.4(a)	X			
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)	7%			
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)	X			
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	X	口		
Temperature in building between 68 and 80 degrees oF.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	X			
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	X		<u> </u>	
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	X			
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	X		D	
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	X			
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2				
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12		X			
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)	×	ㅁ	_	
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	X			
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	X	ㅁ		
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	X			
Poisons/narmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1	X.	-	_	
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4		0		
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1		X			
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	_	+	_	
Internal means of communication among staff.	114-503 J.3		The second result of the	X			
Parents have free & full access.	114- 503 F.1		114-513 F.1	X	+		
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C	1	-	-	
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))		
		The state of the s		Lyft	200		
	C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = Not Applicable						
No violations noted at time of visit.	L				_		

Signature of Director/Operator/Designee: Date 9-28-22 Date 9-28-22 Date 9-28-22

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)	X		
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)	X(
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)	DX.		
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	A		
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	文		
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4	36		
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2	X		
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)	X		
Type of vehicle: 1/2 Bus □12 van or SUV passengers or less	56-5-195.	56-5-195.	56-5-195.	~		
(15 passenger vań prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jacob's Law	×	0	0
Vehicle safe and in good condition.	114-505 l.1(c)	114-525 I.1(c)	114-515 l.1(b)	X	_	0
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)		X.		
First Aid supplies and emergency information on children in vehicle.	114-505 I.1(g)	114-525 I.1(g)		ya.	_	
Driver's (valid) driver's licensed reviewed.	114-505 I.1(f)	114-525 l.1(f)	114-515 l.1(d)	×	0	
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH		A1	NI/A
Method meals will be provided a Facility □ Parents □ Caterer	CENTER	PAITE DASED	GCCH	С	N	N/A
□ School □ Other *Public school kitchens and some				76		
churches (where food is served to the public) are inspected by DHEC				7	"	"
Meal & snack meet USDA guidelines.	114-508 A.1(b)	114-528 A.1(b)	444 E40 A 4/L)	100		0
	1 114-000 M. 1(U)	1 14-020 A. 11D1	114-518 A.1(D)	I DK		
Food & beverages available for children who did not bring a meal.	114-508 A.8	100	114-518 A.1(b) 114-518 A.5	X M		
Food & beverages available for children who did not bring a meal. Adequate lighting at food preparation, utensil and hand-washing area		114-528 A.8 114-527A.4(b)	114-518 A.5	风风	0	0
Adequate lighting at food preparation, utensil and hand-washing area Food labeled and properly stored to protect from contamination.	114-508 A.8	114-528 A.8		Ŋ.		٥
Adequate lighting at food preparation, utensil and hand-washing area	114-508 A.8 114-507 A.4(b)	114-528 A.8 114-527A.4(b)	114-518 A.5 114-517A.4(b)	N M	0	0
Adequate lighting at food preparation, utensil and hand-washing area Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food.	114-508 A.8 114-507 A.4(b) 114-508 D.1	114-528 A.8 114-527A.4(b) 114-528 D.1	114-518 A.5 114-517A.4(b) 114-518 D.1	N N	0	0
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Facility following tracking of children procedures.

Ratio adequate in all classrooms and on playground.

114-514 A(2)

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114-524 A(2)

114-524 B(2)

114-504 A(3)

114-504 B(1)

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	X	0	
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1		X		0
Diaper changing area in clear view and not used for any other 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	X		0
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	X		0
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	X	0	0
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5	25		
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	20	п.	<u> </u>
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)		X	0	0
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	N		D
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-519 A.2(c)	X		
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)	X	a	0
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-519 A.3(a)	欽	0	0
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)	X		0
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)	À		
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(i)	114-529 A.1(i)	114-519 A.3(i)	X		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)	X		_
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)	Xi		
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	114-519 A.4	XC	۵	
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	X		0
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)	70		
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-519 A.6(a)	X		

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	X		
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	X		
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.4	114-517 B.3	X		
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	X		0
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	X		
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14			X
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	X	0	
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	Þ	0	
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)	X		0
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	X	Ö	0
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	X		
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1		X/	o	a
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	X)	0	
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2	70		
Written plan to account for children while outside.	114-504 A.3	114-524 A.2		X		

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