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

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

Center Name: Greenville Preparatory Preschool ARL/APP ID #: 25162 Address: 972 Batesville Road, GREER, SC 29651 Telephone #: 864-263-3161 Any changes in contact info (Phot Center Director/Designee: Colette Michelle Williams Change in Ownership or Director? Yes No If yes, Name:	f Inspection: <u>/Ó</u> ∫ nter □ Faith Based Hours ne/Email/Fax)? □ Y	□ GCCH □ CDEI of Operation:	Inspection: 10 /			40
Total Capacity: 101 Building 1: 10//3 7 Building 1: 10//3 7	lding 2:	Building 3:				
Maximum number of infants: 37 □ 24 months ☑ 30 months □ 1-4 fac	cility Clear Fire Re	eport of Yes III No.	 ⊐ NA_Date cleared	ud	اوح	2.3
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Di: 1034				,		777
Physical Site	CENTER	FAITH BASED	GCCH	C	N	N/A
The Approval/ License/ Registration is displayed in public view.	114-503 A.1	114-523 A.1	114-513 A.1	1	미	
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1	<u> </u>		
Building has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-527 A.2	114-517 A.2	Ø		
Tobacco free facility	114-505 A.3	114-525 A.2	114-517 A.2	O'		0
Decals on all glass doors, placed at eye level of children.	114-507 A.3	114-527 A.3	114-517 A.3	0	0	
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4	114-517 A.4(a)	2		
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)	D		
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)	0		
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	D		
Temperature in building between 68 and 80 degrees ∘F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	12		
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	0		
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	D		
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	0		
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1			
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	0		
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12		2		0
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)	0/		
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	0		0
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			<u> </u>
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	0/	-	
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1	0	믜	
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4				
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1	114-517 E.4			Q /
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2		444.540.10	V		
Internal means of communication among staff.	114-503 J.3	114-523 G.2	114-513 J.2	0/		
Parents have free & full access.			444.540.54	9/	믜	
If overnight care is provided, requirements have been met.	114- 503 F.1	444.500.0	114-513 F.1	52∕		
Age appropriate radio, TV, VCR and DVD for children use.	114-509 C	114-529 C	114-519 C		믜	
Staff files are in compliance to include required training hours.	114-506 A.7	444.500 1111	114-516 A.7	12		
out mes are in compliance to include required training flours.	114-503 F(1-4)	114-523 H.(1-7)	114-513 H(1-7)	0		
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No	at Applicable			1200		
No violations noted at time of visit.	Applicable					
Signature of Director/Operator/Designee:	li	Date 10	19/202 = Rei	fused	to :	Sign
Signature of Child Care Licensing Specialist:	allo	Date _//	19/22			

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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)	B	0	0
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)	b		
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)	18		-
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	<i>D</i> ′	0	0
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	Ø		
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	12'	_	
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4	8	0	0
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2	d		
Transportation	CENTER	FAITH BASED	GCCH	С	N	N/A
If facility transports, written plans and consent by parents reviewed.	114-505 l.1(i)	114-525 I.1(i)	114-515 I.1(f)	0		0
Type of vehicle: □ Bus □12 van or SUV passengers or less	56-5-195.	56-5-195.	56-5-195.			
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jacob's Law			9
Vehicle safe and in good condition.	114-505 i.1(c)	114-525 I.1(c)	114-515 L1(b)	0	0	Ø
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)		0	0	1
First Aid supplies and emergency information on children in vehicle.	114-505 I.1(g)	114-525 I.1(g)		0		4
Driver's (valid) driver's licensed reviewed,			444-1-145	\vdash	-	
	114-505 l.1(f)	114-525 I.1(f)	114-515 l.1(d)			
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided ☐ Facility ☐ Parents ☐ Caterer		TE ALL THE STATE OF THE		Ĭ	 ''	IWA
□ School □ Other*Public school kitchens and some			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	0		
churches (where food is served to the public) are inspected by DHEC	PATRICIO DE CONTRACTOR DE CONT	THE RESERVE AND THE PARTY OF TH	SECURIOR SEC		_	_
hand a second and passed at a more dead by billion	19年1月1日 11年1日		CONTRACTOR CONTRACTOR			
Meal & snack meet USDA guidelines.	114-508 A.1(b)	114-528 A.1(b)	114-518 A.1(b)	a		
Meal & snack meet USDA guidelines. Food & beverages available for children who did not bring a meal.	114-508 A.8	114-528 A.1(b) 114-528 A.8	114-518 A.1(b) 114-518 A.5	Ø		0
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114-504 B(1)

Ratio adequate in all classrooms and on playground.

114-514 A(2)

114-524 B(2)

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

Infant Care	CENTER	FAITH BASED	00011	T _		
Infants in designated rooms.	114-505 H.1		GCCH	C	N	N/A
Diaper changing area adjacent hand-washing sink.		114-525 H.1	114-515 H.1	a	_	
Diaper changing area in clear view and not used for any other	114-504 F.1	114-525 F.1	THE RESERVE	0	0	
purpose.	114-504 F.2,9	114 505 5.0		0/		
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.2	444.545.5	ļ .	ļ	<u> </u>
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-525 F.4-7	114-515 F.2	60 /	_	
Proper diaper diapering practices were observed	I — — — · ·	114-527A.8(d)	114-517 A.8(d)	1	_	
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	Q	0	
Cribs meet standards labeled with child's name (certificate reviewed).	114-505 F.12	114-525 F.12	114-515 F.5	02		
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-507 D.1	114-527 D.1	114-517 D.1	<u>B</u>	o.	ū
Age appropriate toys and materials available.	114-509 A.5(c)	114-529 A.3(c)		0/		D.
Information (i.e. dispos shoreing law feet in the second	114-507 C.3	114-527 C.3	114-517 C.3	Dr.		
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-519 A.2(c)	Ø	0	
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(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)	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)	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)	<u>e</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)	a		
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)	<u>a</u>		
Food for toddlers cut pieces one-half inch or less.	114-509 A.3(k)	114-529 A.1(k)		_	-	
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	114-519 A.3(k)	18		
Placement of sleeping equipment easily accessible to staff.	114-507 D.4		114-519 A.4	2		-
Children are periodically removed from crib, swing or feeding chair.		114-527 D.4	114-517 D.4	12'		
Protective areas available for children to crawl and explore.	114-509 A.1(a)	114-529 A.2(d)	114-519 A.1(a)	0'	0	
The state of the s	114-509 A.6(a)	114-529 A.4(b)	114-519 A.6(a)	ರ		o l

Playground & Surrounding Site	CENTER	EALTH DAOED				
	CENTER	FAITH BASED	GCCH	С	N	N/A
All ages daily schedule includes outside play, weather permitting.	114-506 A.8		114-516 A.8	·/	l]
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		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	0		
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	D /		
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	5		
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14	2		
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	0	_	
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	5/		
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)	0		
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	8		
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3			-
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1		7		
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	0	-	
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2			<u> </u>
Written plan to account for children while outside.	114-504 A.3	114-524 A 2	NUMBER OF ALL	<u>-</u>		
Playground equipment and toys must indicate commercial use only						