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

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

ddress: 101 Hampton Avenue, GREENVILLE, SC 29601 elephone #: 864-271-3870 Any changes in contact info (Phoenter Director/Designee: Steven Zimmerman hange in Ownership or Director? Yes No If yes, Name:	one/Email/Fax)? u \	GCCH CDE	P Overnight Care? □	Yes	×	No
T - Montale 2 00 montals 11 Tal	cinty Clear File Ri	eport by Yes - No	□ NA Date cleared	<u>থা</u>	D	45
Physical Site	CENTER	FAITH BACED				
The Approval/ License/ Registration is displayed in public view.		FAITH BASED	GCCH	C	N	N/A
Daily menu dated and posted in conspicuous location in public view.	114-503 A.1	114-523 A.1	114-513 A.1	X	ㅁ	
Building has proper ventilation to include kitchen and bathrooms.	114-508 A.1	114-528 A.1	114-518 A.1	X (믜	ū
Tobacco free facility	114-507 A.2	114-527 A.2	114-517 A.2)XL	0	
Decals on all glass doors, placed at eye level of children.	114-505 A.3	114-525 A.2	114-517 A.2	X		
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.3	114-527 A.3	114-517 A.3	X		
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.4	114-527 A.4	114-517 A.4(a)	X		
No strangulation, choking or sufficient have at	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d))A	0	0
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		0
Temperature in building between 68 and 80 degrees ∘F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	K		
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)) SQ		
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	Á	0	
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	16		
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	34		
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	1/2		
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)	X		
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	X .	귀	
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	\$1		
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	ᆲ	
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1)A.	_	
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.1)S-		
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1	114-317 E.4			
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114 512 1.0	X	믜	
Internal means of communication among staff.	114-503 J.3	114-323 G.Z	114-513 J.2	<u>₹</u>	믜	
Parents have free & full access.	114- 503 F.1		444 540 5 4	X	-	
If overnight care is provided, requirements have been met.	114-509 C	114 520 C	114-513 F.1	X 5.	9	
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7	114-529 C	114-519 C	X	믜	
Staff files are in compliance to include required training hours.	114-503 F(1-4)	114 500 11 (4 7)	114-516 A.7	58.	-믺	
Tours.	1 14-000 F(1-4)	114-523 H.(1-7)	114-513 H(1-7)	1/2		
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No	t Applicable					
No violations noted at time of visit.	r whhileania					
Signature of Director/Operator/Designee:	2	Date	5-23 □ Ref	used	to S	Sign

1 1 Page

Signature of Child Care Licensing Specialist:

1/18/2019 rev.

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		0
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(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)	悠		
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	K		
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	X.		
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	X		
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4	X		
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2	<u>X</u> .		
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 l.1(i)	114-515 I.1(f)	0	Ö	×
Type of vehicle: □ Bus □12 van or SUV passengers or less (15 passenger van prohibited – School Bus safety standards)	56-5-195. Jacob's Law	56-5-195. 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)	-		×
Checklist on unloading/loading of children.	114-505 l.2(d)	114-525 I.2(d)	114-3131.1(0)			X
First Aid supplies and emergency information on children in vehicle.	114-505 l.1(g)	114-525 I.1(g)		<u> </u>)X.
Driver's (valid) driver's licensed reviewed.	114-505 I.1(f)	114-525 I.1(f)	114-515 I,1(d)	0	0	X
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided □ Facility ★Parents □ Caterer	National Control of	NATION OF THE PARTY OF THE PART	5/4/1/5/1/5	-	14	INA
□ School □ Other *Public school kitchens and some		AL MARKET MARK		X		
churches (where food is served to the public) are inspected by DHEC				~		"
Meal & snack meet USDA guidelines.	114-508 A.1(b)	444 COO A 4753		4		-
Food & beverages available for children who did not bring a meal.	1 1 1 0 0 0 7 11 1 1 1 1 1	114-528 A.1(D)	114-518 A.1(b)	130	loi	
	114-508 A.8	114-528 A.1(b) 114-528 A.8	114-518 A.1(b) 114-518 A.5	风水	0	
Adequate lighting at food preparation, utensil and hand-washing area			114-518 A.5	X X X		_
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.8 114-527A.4(b)		×	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.	114-508 A.8 114-507 A.4(b)	114-528 A.8	114-518 A.5 114-517A.4(b)	X X X	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	×	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. Proper hair restraint used and outer wear is clean.	114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3	114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3	114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4	X X X X X		
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. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles.	114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 A.4	114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4	114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3	X X X X		
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. 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.	114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5	114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4 114-528 B.5	114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4 114-518 B.5	X X X X X		
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. 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.	114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5 114-507 A.8(e)	114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4 114-528 B.5 114-527 A.8(e)	114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4 114-518 B.5	X X X X X X		
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. 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.	114-508 A.8 114-507 A.4(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	114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4 114-528 B.5 114-527 A.8(e) 114-528 E.7-9	114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4 114-518 B.5	N N N N N N N N N N N N N N N N N N N		
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. 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.	114-508 A.8 114-507 A.4(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	114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4 114-528 B.5 114-527 A.8(e) 114-528 E.7-9 114-528 B.1	114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4 114-518 B.5 114-517 A.8(e)	N N N N N N N N N N N N N N N N N N N		
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. 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.	114-508 A.8 114-507 A.4(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	114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4 114-528 B.5 114-527 A.8(e) 114-528 E.7-9 114-528 B.1 114-528 B.2	114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4 114-518 B.5 114-517 A.8(e)	X X X X X X X X X X X X X X X X X X X		
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. 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.	114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1 114-508 B.2 114-508 D.8	114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4 114-528 B.5 114-527 A.8(e) 114-528 E.7-9 114-528 B.1 114-528 B.2 114-528 D.8	114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 B.5 114-517 A.8(e)			

Supervision	CENTER	FAITH BASED	GCCH	С	N	N/A
Adequate supervision throughout facility.	114-504 A(1-2)	114-524 A(1)	114-514 A(1)	X		
Facility following tracking of children procedures.	114-504 A(3)	114-524 A(2)	Edward Committee	Ø		0
Ratio adequate in all classrooms and on playground.	114-504 B(1)	114-524 B(2)	114-514 A(2)	X		0

114-507 A.5(b)

114-508 A(3)

4yrs & older, unless properly cut.

Microwaves & other hazardous items inaccessible to children.

Round foods (i.e. popcom, meatballs) are served only to children

114-517 A.5(b) 🖎

114-518 A.3

114-527 A.5(b)

114-528 A.3

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

Infant Care	CENTER	FAITH BASED	-			,
Infants in designated rooms.	114-505 H.1		GCCH	C	N	N/A
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 H.1	114-515 H.1	0		X
Diaper changing area in clear view and not used for any other	114-504 F.1	114-525 F.1			D	M
purpose.	114-504 F.2,9	114-525 F.2				X
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	444.545.5	-	_	ļ <u>'</u>
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-515 F.2			X
Proper diaper diapering practices were observed	114-505 F.(1-16)		114-517 A.8(d)			X
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.(1-16)	114-515 F.(1-7)			X
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-525 F.12	114-515 F.5	0		X
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-527 D.1	114-517 D.1	0		<u> </u>
Age appropriate toys and materials available.	114-507 C.3	114-529 A.3(c)				9(
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)	114-527 C.3	114-517 C.3			X
Infants placed on their backs to sleep.		444.500.4.4.1	114-519 A.2(c)			_X_
Cups/bottles labeled and used only by that child.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)			X
Infants are held while feeding/drinking (No bottles propped or in crib).	114-509 A.3(a)	114-529 A.1(a)	114-519 A.3(a)			X
Bottle food ready to feed, identified and packaged for single use.	114-509 A.3(c)	114-529 A.1(c)	114-519 A.3(c)	0		X
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(f)	114-529 A.1(f)	114-519 A.3(f)			×
Food for infants cut in pieces one-quarter inch or less.	114-509 A.3(i)	114-529 A.1(i)	114-519 A.3(i)			X
	114-509 A.3(j)	114-529 A.1(j)	114-519 A.3(k)		0	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)		0	Æ
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	114-519 A.4			×
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	0	-	X
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)		-	X
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-519 A.6(a)	_	-	8

Playground & Surrounding Site	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	X	 '` -	14//
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	×		
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.4	114-517 B.3	8	_	
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	X	-	
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.8	X.	0	
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.14	1/2		
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	X		
Trash receptacles outside facility are watertight with firm fitting lids.	114-507 A.8(g)	114-527 A.8(g)		M.		
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 A.8(g)	114-517 A.8(g)	X		
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.2	Ä		
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1		114-517 C.3	X		
Pesticides/other methods used to prevent insects/rodent.		114-527 B.1		X		
Designated area for smoking away from facility.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	PL		
	114-505 A.3	114-525 A.3	114-517 A.2	XL.		
Written plan to account for children while outside.	114-504 A.3	114-524 A.2	STATE OF STREET	A	0	0
Playground equipment and toys must indicate commercial use only						