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

Type of Inspection: Provisional Evaluation Full Evaluation Renewal

| enter Name: Haynsworth Private School RL/APP ID #: 12238 Licensed □ Registered ddress: 228 East Park Avenue, GREENVILLE, SC 29601 elephone #: 864-235-3010 Any changes in contact info (Phoenter Director/Designee: Jerome Jay, Jr hange in Ownership or Director? □ Yes otal Capacity: 113 Building 1: | ne/Email/Fax)? □ Y | □ GCCH □ CDEF of Operation: es ★No C | o Overnight Care? 🗆 | Yes | × | No |
|---|--------------------|--|------------------------|----------|------|--------------|
| 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 | × | | |
| Daily menu dated and posted in conspicuous location in public view. | 114-508 A.1 | 114-528 A.1 | 114-518 A.1 | X | | |
| 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 | × | | |
| 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) | K | | |
| Ceiling, floors, windows, doors and rugs properly secured. | 114-507 A.5(d) | 114-527 A.5(d) | 114-517 A.5(d) | X | ٥ | 0 |
| No strangulation, choking or suffocation hazards. | 114-507 A.5(g) | 114-527 A.5(g) | 114-517 A.5(h) | × | | |
| Electrical outlets securely covered and inaccessible to children. | 114-507 A.11(c) | 114-527 A.11(c) | 114-517 A.11(c) | X. | | |
| Temperature in building between 68 and 80 degrees ∘F. | 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) | ў. ў. | | - |
| Trash in restroom and classroom kept in plastic lined container. | 114-507A.8(f) | 114-527 A.8(f) | 114-517 A.8(f) | ¥(| | |
| Facility free from pest problems (insects, rodents, etc.). | 114-507 A.8(b) | 114-527 A.8(b) | 114-517 A.8(b) | 790 | | - |
| Furniture, toys & equipment are clean and free from hazards. | 114-507 C.1 | 114-527 C.1 | 114-517 C.1 | 9¢ | | - |
| Furniture, toys & equipment meet standards of the CPSC. | 114-507 C.2 | 114-527 C.2 | 114-517 C.2 | M. | | |
| Bathroom completely enclosed. Private toilet use by preschool & up. | 114-507 A.12 | 114-527 A.12 | | \$C | 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) | À | | <u> </u> |
| 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 | Z Z | | |
| 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/harmful 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 | | | X |
| 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 | X | | |
| Internal means of communication among staff. | 114-503 J.3 | | |)XL | | |
| Parents have free & full access. | 114- 503 F.1 | | 114-513 F.1 | X | | |
| If ovemight care is provided, requirements have been met. | 114-509 C | 114-529 C | 114-519 C | | | X |
| Age appropriate radio, TV, VCR and DVD for children use. | 114-506 A.7 | Side and the state of the state | 114-516 A.7 | X | ᄀ | |
| 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) | W | 0 | |
| | | | | | | |
| C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No | ot Applicable | | | | | |
| No violations noted at time of visit. | | | | | | |
| | 11 | | 1 %- | | | |
| Signature of Director/Operator/Designee. | 17 | Date 2- | 1/23 a Ref | used | l to | Sign |
| Signature of Child Care Licensing Specialist. | Duarth | Date ∂ - 1 | 1/23 Ref | | | _ |

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

| ENGLISH WERE STORY | | | | | | |
|--|---|---|--|---|----------|--|
| 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) | M | <u> </u> | |
| Medicine stored in separate locked container properly. | 114-505 D.2(b) | 114-525 D.2(b) | 114-515 D.2(b) | M. | - | |
| Expired medicine returned to parent or disposed of safely. | 114-505 D.2(c) | 114-525 D.2(c) | 114-515 D.2(c) | Nr. | 0 | |
| Written medication log reviewed. | 114-505 D.3(a) | 114-525 D.3(a) | 114-515 D.3 (a) | 1 | | |
| First aid kit supplies available and inaccessible to children. | 114-505 E.1 | 114-525 E.1 | 114-515 E.1 | × | 0 | |
| 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 | 凤 | _ | |
| Toys/equipment that child place in mouth washed & sanitized. | 114-505 B.2 | 114-525 B.2 | 114-515 B.2 | × | | |
| | | | 114-313 B,2 | P | 0 | |
| Transportation | CENTER | FAITH BASED | GCCH | С | ΙN | N/A |
| If facility transports, written plans and consent by parents reviewed. | 114-505 i.1(i) | 114-525 l.1(i) | 114-515 I.1(f) | × | | |
| Type of vehicle: ★ Bus □12 van or SUV passengers or less | 56-5-195. | 56-5-195. | 56-5-195. | +~ | ۳ | |
| (15 passenger van prohibited – School Bus safety standards) | Jacob's Law | Jacob's Law | Jacob's Law | X | | |
| Vehicle safe and in good condition. | 114-505 I.1(c) | 114-525 l.1(c) | 114-515 l.1(b) | × | - | - |
| Checklist on unloading/loading of children. | 114-505 I.2(d) | 114-525 I.2(d) | | | _ | 1 |
| First Aid supplies and emergency information on children in vehicle. | 114-505 I.1(g) | 114-525 I.1(g) | | M. | - | |
| Driver's (valid) driver's licensed reviewed. | | | | <u> </u> | | |
| | 114-505 I.1(f) | 114-525 I.1(f) | 114-515 l.1(d) | X | | 0 |
| Kitchen & Meal Requirements | CENTER | FAITH BASED | GCCH | | | |
| Method meals will be provided □ Facility AParents □ Caterer | 50.00 | | GCCH | С | N | N/A |
| %µ,Scnool □ Other | | | | 136 | _ | |
| churches (where food is served to the public) are inspected by DHEC | | | | ויילין | | 0 |
| Meal & snack meet USDA guidelines. | 444 500 4 443 | | CANADA CONTRACTOR STREET, STRE | 1 1 | | |
| F 101 | 114-508 A.1(b) | 114-528 A.1(b) | 114-518 A 1(b) | -N | | |
| Food & beverages available for children who did not bring a meal. | 114-508 A.1(b) 114-508 A.8 | 114-528 A.1(b) 114-528 A.8 | 114-518 A.1(b) | X | | 0 |
| Adequate lighting at food preparation, utensil and hand-washing area | | 114-528 A.8 | 114-518 A.5 | X | | 0 |
| Adequate lighting at food preparation, utensil and hand-washing area Food labeled and properly stored to protect from contamination. | 114-508 A.8 | | 114-518 A.5 114-517A.4(b) | XI XI | 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. | 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) | 114-518 A.5 114-517A.4(b) 114-518 D.1 | X X | | 0 |
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| 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. 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. | 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.8 114-508 C.2 114-507 A.5(e) 114-507 A.5(b) 114-508 A(3) | 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 B.1 114-528 B.1 114-528 B.2 114-528 D.8 114-527 A.5(e) 114-528 C.2 114-528 A.3 | 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) 114-518 B.2 114-518 D.8 114-517 A.5(e) 114-518 C.2 114-517 A.5(b) 114-518 A.3 | C 医皮肤皮肤皮肤皮肤皮肤皮肤皮肤皮肤皮肤皮肤皮肤皮肤皮肤皮肤皮肤皮肤皮肤皮肤皮肤 | | 0 0 0 0 0 0 0 0 0 0 |

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

| Infant Care | CENTER | FAITH BASED | GCCH | С | ΓN | N/A |
|--|------------------|------------------|-----------------|------------|----------------|-------------|
| Infants in designated rooms. | 114-505 H.1 | 114-525 H.1 | 114-515 H.1 | × | | |
| Diaper changing area adjacent hand-washing sink. | 114-504 F.1 | 114-525 F.1 | | X | | |
| Diaper changing area in clear view and not used for any other | | | | <u> </u> | _ | |
| purpose. | 114-504 F.2,9 | 114-525 F.2 | 10 | × | | 0 |
| Diapering surface sanitized, seamless and waterproof. | 114-505 F.4-7 | 114-525 F.4-7 | 114-515 F.2 | 156 | 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 | | |
| Proper diaper diapering practices were observed | 114-505 F.(1-16) | 114-525 F.(1-16) | 114-515 F.(1-7) | X | | |
| Disposable items kept in labeled, closed, hands- free, plastic liner. | 114-505 F.12 | 114-525 F.12 | 114-515 F.5 | Ø. | | |
| Cribs meet standards labeled with child's name (certificate reviewed). | 114-507 D.1 | 114-527 D.1 | 114-517 D.1 | | | × |
| Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart. | 114-509 A.5(c) | 114-529 A.3(c) | | 0 | | X |
| 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) | | 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 (|
| Cups/bottles labeled and used only by that child. | 114-509 A.3(a) | 114-529 A.1(a) | 114-519 A.3(a) | | | X |
| 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) | | b | × |
| 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) | - | | X |
| 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) | 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) | × | | |
| 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 | |
| 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) | | | × |
| 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 | С | 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 | × | | |
| Restricted area fenced/safety barriers at least 4ft high in good repair. | 114-507 B(4) | 114-527 B.4 | 114-517 B.3 | DK. | | |
| Stationary equipment firmly anchored with cushioning material. | 114-507 B.7 | 114-527 C.6 | 114-517 B.7 | Xi | 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 | XE | 0 | |
| Sandboxes securely covered when not in use and constructed drain. | 114-507 C.7 | 114-527 C.13 | 114-517 C.14 | JA. | | |
| Outdoor metal equipment located in the shade. | 114-507 B.11 | 114-527 C.10 | 114-517 C.11 | λ. | | |
| 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) | 114-517 A.8(g) | Y | 0 | 0 |
| Furniture, toys & equipment meets CPSC standards. | 114-507 C.2 | 114-527 C.2 | 114-517 C.2 | X | | |
| Furniture, toys & equipment developmentally and size appropriate. | 11-507 C.3 | 114-527 C.3 | 114-517 C.3 | × | <u> </u> | 0 |
| Children are taken to park or in shifts if outdoor space is inadequate. | 114-507 B.1 | 114-527 B.1 | | × | | - |
| Pesticides/other methods used to prevent insects/rodent. | 114-507 A.8(b) | 114-527 A.8(b) | 114-517 A.8(b) | XQ. | | 0 |
| Designated area for smoking away from facility. | 114-505 A.3 | 114-525 A.3 | 114-517 A.2 | X | 0 | |
| Written plan to account for children while outside. | 114-504 A.3 | 114-524 A.2 | | K | 0 | |