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

Type of Inspection: - Province

. Type of inspection: Provi	sional Evalua	ation 🗆 Full Eval	uation 🗷 Renewa				
Licensed Registered RL ID #: 42 Licensed Registered Registered	Buildi	e/Email/rax)? □ Y	es et No ()	nspectio n: 10 F 8 mm - 2 pm vernight Care?	Yes	pri	m io
Physical Site		CENTER	FAITH BASED	GCCH		- All	A1/A
The Approval/ License/ Registration is displayed in public vio	ew.	114-503 A.1	114-523 A.1	11 -4 -513 A.1	C	N	N/A
Daily menu dated and posted in conspicuous location in pub		114-508 A.1	114-528 A.1	114-518 A.1		믜	
Building has proper ventilation to include kitchen and bathro		114-507 A.2	114-527 A.2			믜	
Tobacco free facility		114-505 A.3	114-525 A.2	114-517 A.2	-	0	
Decals on all glass doors, placed at eye level of children.		114-507 A.3	114-527 A.3	114-517 A.2	F		
Adequate lighting for rooms, hallway, bathrooms and fire esc	capes	114-507 A.4	114-527 A.3	114-517 A.3	-	믹	
Ceiling, floors, windows, doors and rugs properly secured.	жрос.	114-507 A.5(d)		114-5 17 A.4(a)			
No strangulation, choking or suffocation hazards.			114-527 A.5(d)	114-5 17 A.5(d)			
Electrical outlets securely covered and inaccessible to childre	en en	114-507 A.5(g)	114-527 A.5(g)	114-5 17 A.5(h)	- L		
Temperature in building between 68 and 80 degrees •F.	511.	114-507 A.11(c)	114-527 A.11(c)	114-51 7 A.11(c)	Z)		
Facility has hot and cold water.		114-507 A.7(a)	114-527 A.7	114-5 1 7 A. 7(a)	0	_0	
Trash in restroom and classroom kept in plastic lined contain		114-507 A.6(b)	114-527 A.6(b)	114-5 17 A.6(b)	0		
Facility free from pest problems (insects, rodents, etc.).	ier.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	0	0	
Furniture, toys & equipment are clean and free from hazards		114-507 A.8(b)	114-527 A.8(b)	114-5 17 A.8(b)	1		
	•	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	Ø	0	
Bathroom completely enclosed. Private toilet use by prescho		114-507 A.12	114-527 A.12		2		
Child size toilets & sinks (has seat adapter and sturdy steps)).	114-507 A 12(e)	114-527 A 12(a)	114 617 A 40(-)			

Emisigono priono namboro posted (ponee, ine and poison control).	114-503 J.2	114-523 G.2	<u>11</u> 4-513 J.2			П
Internal means of communication among staff.	114-503 J.3					
Parents have free & full access.	114- 503 F.1		114-513 F.1		븻	- -
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C	<u></u>	-	
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)		Ш	
	11.1.9001 (1-4)	114-02011.(1-1)	114-013 H(1-7)	E		
C. I. C. P. Person and the Property of the Conference of the Conference of Conference	NAME OF TAXABLE PARTY.			0.0600		STATE OF THE PARTY

114-507 A.12(e)

114-507 A.12(i)

114-507 D.2

114-507 D.6

114-507 E.1

114-507 E.4

114-504 B.1

114-527 A.12(e)

114-527 A.12(i)

114-527 D.2

114-527 D.6

114-527 E.1

114-527 E.4

114-524 B.1

C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = Not Applicable No violations noted at time of visit.

Signature of Director/Operator/Designee:

Signature of Child Care Licensing Specialist

Soap and disposable towels provided at each sink.

Ratio chart prominently posted in each classroom.

Cots or mats labeled with child's name for use only by that child.

Poisons/harmful agents locked, labeled and stored properly.

Cots and mats stored so that the side child lies on does not touch floor.

Only healthy pets/animals permitted. (Vaccination records up-to-date)

Emergency phone numbers posted (police, fire and poison control)

□ Refused to Sign

114-517 A.12(e)

114-517 A.12(g)

114-517 D.2

114-517 D.6

114-517 E.1

114-517 E.4

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Health, Sanitation & Safety	CENTER	FAITH BASED	GC◯H	C	IN	N/A
Medicine in original container, protective cap, with child's name.	114-505 D.2(a)	114-525 D.2(a)	114-51 5 D.2(a)		-	
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-51 5 D.2(b)		70	
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-51 5 D.2(c)		 -	
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)		<u>├</u>	<u> </u>
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	Ø		0
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114 515 B.1			-
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114- 515 G.4	8	6	
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2		-	
PROPERTY OF THE PROPERTY OF TH			010 B.E	1		
Transportation	CENTER	FAITH BASED	GCCH	Тс	N	N/A
If facility transports, written plans and consent by parents reviewed.	114-505 I.1(i)	114-525 I.1(i)	114-515 I.1(f)	+	+	
Type of vehicle: ☐ Bus ☐ 12 van or SUV passengers or less	56-5-195.	56-5-195.	5 6-5-195.	+	1	+ -
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jaco b's Law	Ø		
Vehicle safe and in good condition.	114-505 I.1(c)	114-525 I.1(c)	114-5 15 I.1(b)	1	0	-
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)	10 Fac. 101.1(0)	1	_	<u> </u>
First Aid supplies and emergency information on children in vehicle.	114-505 I.1(g)	114-525 I.1(g)	A Sec. 23. September	B	0	
Driver's (valid) driver's licensed reviewed.				100	-	
Briton o (tand) unter o neclised leviewed.	114-505 I.1(f)	114-525 I.1(f)	114-5 15 l.1(d)	K		
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
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Method meals will be provided □ Facility □ Parents □ Caterer		color - Entre of	VSVESION PROPERTY.	+	+	1307
School D'Other Planna Felder *Public school kitchens and some						
churches (where food is served to the public) are inspected by DHEC				p/		
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□ School p Other Planna Palder *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.	114-508 A.8	114-528 A.1(b) 114-528 A.8	114-51 8 A.1(b)	p/		0
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Meal & snack meet USDA guidelines. Food & beverages available for children who did not bring a meal. 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.8 114-527A.4(b)	114-51 8 A.1(b) 114-518 A.5 114-517A.4(b) 114-518 D.1	N N N	0 0 0 0	0 0 0
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114-504 A(3)

114-504 B(1)

Facility following tracking of children procedures.

Ratio adequate in all classrooms and on playground.

114-514 A(2)

114-524 A(2)

114-524 B(2)

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

Infarit Gare	CENTER	FAITH BASED	CC 011		Т.	
Infants in designated rooms.	114-505 H.1		GC CH	C	N	N/A
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 H.1	114 515 H.1	-	0	10
Diaper changing area in clear view and not used for any other	114-504 F.1	114-525 F.1	1000	0	0	10
purpose.	114-504 F.2,9	114-525 F.2	la.			
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	111	_	ļ_	1
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)		114 - 515 F.2			100
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-527A.8(d)	114-51 7 A.8(d)		0	12
Disposable items kept in labeled, closed, hands- free, plastic liner	114-505 F.12	114-525 F.(1-16)	114-515 F.(1-7)			B
Cribs meet standards labeled with child's name (certificate reviewed).		114-525 F.12	114-515 F.5			10
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-507 D.1	114-527 D.1	114-517 D.1		0	Ø
Age appropriate toys and materials available.	114-509 A.5(c)	114-529 A.3(c)		0	0	Ø
Information (i.e. diaper changing log, feeding log, activities) available.	114-507 C.3	114-527 C.3	114-517 C.3	0	0	
Infants placed on their backs to sleep.	114-509 A.2(c)	CARCILLOS.	114-51 9 A.2(c)	0	0	1
Cups/bottles labeled and used only by that child.	114-509 A.5(a)	114-529 A.3(a)	114-51 9 A.5(a)		0	1
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)			P'
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		8
Breast milk/formula dated, labeled (shild's research as si	114-509 A.3(f)	114-529 A.1(f)	114-519 A.3(f)	0		1
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)			
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	-		4
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	-	-	
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)	-+	<u> </u>	7
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-519 A.1(a)		믜	1
	-(-/_	020 / 0.7(0)				Ø

Playground & Surrounding Site	051175		2/2/2011			
All ares daily schedulo includes outside also	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	1	+ •	10//
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	<u> </u>	-	
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		 	0	
Swings soft, flexible seats, free of pinch points and in a safe place.	114-507 B.8		114-517 B.7	B	0	
Sandboxes securely covered when not in use and constructed drain.		114-527 C.7	114-517 C.8	P		
Outdoor metal equipment located in the shade.	114-507 C.7	114-527 C.13	114-517 C.14	Ø		
Dutation metal equipment located in the shage.	114-507 B.11	114-527 C.10	114-517 C.11	B		
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12		/-		
Trash receptacles outside facility are watertight with firm fitting lids.	114-507 A.8(g)	114-527 A.8(g)	114-517 B.12	P		
Furniture, toys & equipment meets CPSC standards.	114-507 C.2		114-517 A.8(g)	18/	0	
Furniture, toys & equipment developmentally and size appropriate.		114-527 C.2	114-517 C.2	P		0
Children are taken to park or in children are taken to park or in children.	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				
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)		-+	
Designated area for smoking away from facility.	114-505 A.3			Ø		
Written plan to account for children while outside.		114-525 A.3	114-517 A.2			0
图像 (1977年) 1977年 (1977年) 1977	114-504 A.3	114-524 A.2				0
Playground equipment and toys im	u <u>stlin</u> dicaté(comm	ercial use only	1	4.		