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

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

ARL/APP ID #:14761 Date Registered Date	of Inspection:	Time of	Inspectio n:	, 3	0	AN
Address: 156 Williamson Road, LONGS, SC 29568	enter 🗆 Fatti baseu	GOOGH GODE) //			
	Hours	of Operation:				/
Center Director/Designee: Alean Williams Claridy	one/Email/Fax)? 🗆 Y	es dunto (Overnight Care? 🗆	Yes	91	No
Change in Ownership or Director? □ Yes □ No If yes, Name:						
Total Capacity: 51 Building 1: Bu	ilding 2:	Building 3:				
Maximum number of infants: 12 □24 months □ 30 months □ I-4 fa	cility Clear Fire Re	port D Yes D No	NA Date cleared	i		
			a co ologice			
Physical Site	CENTER	FAITH BASED	60011		T	
The Approval/ License/ Registration is displayed in public view.	114-503 A.1		GCCH	C	N	_
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-523 A.1	114-513 A.1	8		0
Building has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-528 A.1	114-518 A.1	9	_	0
Tobacco free facility	114-505 A.3	114-527 A.2	114-517 A.2	_		
Decals on all glass doors, placed at eye level of children.	114-507 A.3	114-525 A.2	114-517 A.2			
Adequate lighting for rooms, hallway, bathrooms and fire escapes.		114-527 A.3	114-517 A.3	0		
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.4	114-527 A.4	114-5 17 A.4(a)	8		
No strangulation, choking or suffocation hazards.	114-507 A.5(d)	114-527 A.5(d)	114-5 17 A.5(d)	8		
Electrical outlets securely covered and inaccessible to children.	114-507 A.5(g)	114-527 A.5(g)	114-5 17 A.5(h)	U		
Temperature in building between 68 and 80 degrees ∘F.	114-507 A.11(c)	114-527 A.11(c)	114-51 7 A.11(c)	-		
Facility has hot and cold water.	114-507 A.7(a)	114-527 A.7	114-5 1 7 A. 7(a)	8		
Trash in restroom and classroom kept in plastic lined container.	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.).	114-507A.8(f)	114-527 A.8(f)	114-5 17 A.8(f)	-		
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)	<u>-</u>		
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.1	114-527 C.1	114-517 C.1	<u></u>		
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 C.2	114-527 C.2	114-517 C.2	9		
Child size toilets & sinks (has seat adapter and sturdy steps).	114-507 A.12	114-527 A.12		<u>-</u>		
Soap and disposable towels provided at each sink.	114-507 A.12(e)	114-527 A.12(e)	114-517 A.12(e)	8		
Cots or mats labeled with child's name for use only by that child.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	2		
Cots and mats stored so that the side child lies on does not touch floor.	114-507 D.2	114-527 D.2	114-517 D.2			
Poisons/harmful agents locked, labeled and stored properly.	114-507 D.6	114-527 D.6	114-517 D.6	9		
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.1	114-527 E.1	114-517 E.1			
Ratio chart prominently posted in each classroom.	114-507 E.4	114-527 E.4	114-517 E.4			0
Emergency phone numbers posted (police, fire and poison control).	114-504 B.1	114-524 B.1			Ó	
Internal means of communication among staff.	114-503 J.2	114-523 G.2	114-513 J.2			0
Parents have free & full access.	114-503 J.3					
If overnight care is provided, requirements have been met.	114- 503 F.1		114-513 F.1	0		
Age appropriate radio, TV, VCR and DVD for children use.	114-509 C	114-529 C	114-519 C			<u>-</u>
Staff files are in compliance to include required training hours.	114-506 A.7		114-516 A.7	7	0	
Ottal lines are in compliance to include required training nours.	114-503 F(1-4)	114-523 H.(1-7)	114-513 H(1-7)	3		

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: _

Date ________ Refused to Sign

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

Hoolth Conitation C. C. C.		14.5	200			
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)	114-51 5 D.2(a)	0		п.
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-51 5 D.2(b)			9
Expired medicine returned to parent or disposed of safely. Written medication log reviewed.	114-505 D.2(c)	114-525 D.2(c)	114-51 5 D.2(c)			9
	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)			9
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114- 515 E.1	81		
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114~ 515 B.1	0	7	
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4			-
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114- 5 15 B.2		침	
			0.10 0.2			
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 I.1(i)	114-5 15 i.1(f)	1	-	
Type of vehicle: □ Bus □12 van or SUV passengers or less	56-5-195.	56-5-195.				9
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	5 -6 -5-195. Jaco b 's Law			
Vehicle safe and in good condition.	114-505 l.1(c)	114-525 I.1(c)				
Checklist on unloading/loading of children.	114-505 I.2(d)		114-5 1 5 l.1(b)			
First Aid supplies and emergency information on children in vehicle.		114-525 I.2(d)	31,			
	114-505 I.1(g)	114-525 l.1(g)	h h			
Driver's (valid) driver's licensed reviewed.	114-505 I.1(f)	114-525 I.1(f)	114-5 1 5 l.1(d)			
Kitchen & Meal Requirements						
Method meals will be provided Facility Parents Caterer	CENTER	FAITH BASED	GCCH	С	N	N/A
motified models with be provided in Falents in Caterer		THE RESERVE OF THE PARTY OF THE	The second secon			
School @ Other *Public school kitchens and some				!	/ 1	
□ School □ Other *Public school kitchens and some churches (where food is served to the public) are inspected by DHEC				-		
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churches (where food is served to the public) are inspected by DHEC Meal & snack meet USDA guidelines.	114-508 A.1(b)	114-528 A.1(b)	114-51 8 A.1(b)	9		
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.8	114-518 A.5	g-		
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114-504 A(1-2)

114-504 A(3)

114-504 B(1)

Adequate supervision throughout facility.

Facility following tracking of children procedures.

Ratio adequate in all classrooms and on playground.

114-514 A(1)

114-514 A(2)

114-524 A(1)

114-524 A(2)

114-524 B(2)

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

Infant Care	CENTER	FAITH BASED	GC CH	С	N	N/A
Infants in designated rooms.	114-505 H.1	114-525 H.1	114 -515 H.1	10	-	
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1		9		-
Diaper changing area in clear view and not used for any other			16 A 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			<u> </u>
purpose.	114-504 F.2,9	114-525 F.2		9		
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	2		
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-5 1 7 A.8(d)			-
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-51 5 F.(1-7)	9	-	-
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5			
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114 -517 D.1	0		-
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)				
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)		114-5 -1 9 A.2(c)	9		
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-5 1 9 A.5(a)		-	-
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-5 1 9 A.3(a)		<u>-</u>	
Infants are held while feeding/drinking (No bottles propped or in crib).	114-509 A.3(c)	114-529 A.1(c)	114-5 1 9 A.3(c)	2	-	
Bottle food ready to feed, identified and packaged for single use.	114-509 A.3(f)	114-529 A.1(f)	114-5 1 9 A.3(f)			
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(i)	114-529 A.1(i)	114-5 19 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)		7	
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		긺	
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)	114-51 9 A.1(a)	-	_	
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-51 9 A.6(a)		-	

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	~		
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			
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7			
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			-
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14		-	
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	اه		
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	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)			
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2			-
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	9		
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1	177 O 17 C 13		_	
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	114-525 A.3	114-517 A.0(b)	9		
Written plan to account for children while outside.	114-504 A.3	114-524 A.2	117511 A.2	 	,	
Playground equipment and toys m	ust indicate comm	rercial use only				Ö