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

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

Center Name: Throw Ann Wright		Date of Inspection:	8-8-83	Time of Inspection: 10', CORM
ARL/APP ID #: 17225 License	ed □ Registered	□ Center □ Faith	Based    GCCH	n CDEP
Address: 106 Library Street, JOHNSONVILLE	SC 29555			ion: Monday-Friday 7AM-9PM
Telephone #: 843-380-0732	Any changes in contact in	ifo (Phone/Email/Fa	x)? Yes ANO	Overnight Care?   Yes
Center Director/Designee: Throw Ann Wright			18,0700	2 100 Q 110
Change in Ownership or Director?   Yes	No If yes, Name:			
		Building 2:	Buildir	00.3: /
Maximum number of infants: 3	24 months a 30 months	l-4 facility Clear	Fire Report   Ye	ng 3: s e No □ NA Date cleared

Physical Site	CENTER	FAITH BASED	GCCH			<b>N</b> 1/4
The Approval/ License/ Registration is displayed in public view.	114-503 A.1	114-523 A.1	114-513 A.1	Cup	N	N/A
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1		R		
Building has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-526 A.1	114-518 A.1			
Tobacco free facility	114-505 A.3	114-527 A.2	114-517 A.2	<b>8</b>	0	
Decals on all glass doors, placed at eye level of children.	114-507 A.3	114-525 A.2	114-517 A.2 114-517 A.3	2	ㅁ	
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4	114-517 A.3 114-517 A.4(a)		<u></u>	2
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.4(a)	<u> </u>		
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(d)	4		
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	2		0
Temperature in building between 68 and 80 degrees •F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	84		
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	<u>u</u>	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)	<u> </u>		
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	2	0	0
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	4		
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	•		
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12				<u></u>
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)			
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	<b>a</b> /		
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	<b>19</b>		
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1	<b>S</b> /		0
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4	0		ď
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1				
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	421		
Internal means of communication among staff.	114-503 J.3	A PARTY OF THE PARTY OF	THE RESERVE TO	0		
Parents have free & full access.	114- 503 F.1		114-513 F.1	ď		0
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C			12°
Age appropriate radio, TV, VCR and DVD for children use.	114- <u>5</u> 06 A.7		114-516 A.7	8		
Staff files are in compliance to include required training hours.	114-503 F(1-4)	114-523 H.(1-7)	2114-513 H(1-7)	0	ø	
C= Compliant with Population N = Noncompliant with Population N/A = N	A desired to					
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No violations noted at time of visit.	T Applicable					
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## 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)		-	3
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)	0	<del> </del>	<u> </u>
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)	0	0	2
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	<u> </u>	<u> </u>	- N
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	<u>s</u> /	-	
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-51-5 B.1	3	<u> </u>	
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4	0	_	
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2			
	L	1110200.2	114-013-8.2			
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)		-	4
Type of vehicle: □ Bus □12 van or SUV passengers or less	56-5-195.	56-5-195.	56-5-195.	╁ᆣ	-	₩
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jacob's Law	o	a	♥
Vehicle safe and in good condition.	114-505 l.1(c)	114-525 i.1(c)	114-515 I.1(b)		-	10/
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)	111010 1:1(B)	-	0	0/
First Aid supplies and emergency information on children in vehicle.	114-505 l.1(g)	114-525 l.1(g)		-		
Driver's (valid) driver's licensed reviewed.	114-505 I.1(f)	114-525 I.1(f)	444.545.4.4.9	-		<b>B</b> /
	114-303 1.1(1)	1 (4-525 1.1(1)	114-515 I.1(d)			0
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided			recent Williams	<u> </u>		17/
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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.1(b) 114-508 A.8	114-528 A.1(b) 114-528 A.8	114-518 A.1(b) 114-518 A.5	<u>.</u>		0
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Supervision	CENTER	FAITH BASED	GCCH	C	N	N/A
Adequate supervision throughout facility.	114-504 A(1-2)	114-524 A(1)		-7	<del></del>	"
Facility following tracking of children procedures.			114-514 A(1)		-	
	114-504 A(3)	114-524 A(2)				
Ratio adequate in all classrooms and on playground.	114-504 B(1)	114-524 B(2)	114-514 A(2)	4		

114-508 A(3)

4yrs & older, unless properly cut.

114-518 A.3

114-528 A.3

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

Infant Care	CENTER	FAITH BASED	GCCH	С	N	N/A
Infants in designated rooms.	114-505 H.1	114-525 H.1	114-515 H.1			4
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1				130
Diaper changing area in clear view and not used for any other						
purpose.	114-504 F.2,9	114-525 F.2			0	
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	₽*		
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	1	. 🗆	
Proper diaper ing practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)			1
Disposable items kept in labeled, closed, hands-free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5	4	0	0
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	1	_	0
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)				90
Age appropriate toys and materials available.	114-507 C.3	114-527 C,3	114-517 C.3	4		
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-519 A.2(c)	0		
infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)			57
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-519 A.3(a)	1	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)			4
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)			39/
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(i)	114-529 A.1(i)	114-519 A.3(i)		ò	1
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;		5
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)	8		
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	114-519 A.4	Ġ		7
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	7		
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)		0	-
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-519 A.6(a)		0	-

Playground & Surrounding Site	CENTER	FAITH BASED	GCCH	C.	N	N/A
All ages daily schedule includes outside play, weather permitting.	114-506 A.8	AND THE PARTY OF T	114-516 A.8	1		
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	3		
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		0
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	G/	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	•		0
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14		0	5
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11			G/
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	1	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)	0	0	-
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	4	٥	0
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	4	o	0
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1			0	59/
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)		0	5/
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2			
Written plan to account for children while outside.	114-504 A.3	114-524 A.2		-	0	4

	1		1
Page	1	of	1
. ~5~		91	

# Division of Early Care and Education Deficiency Correction

NAME OF	PROVIDER/OPERATOR	Throw	Ann	Wright	
	47005			-	

PERMIT # 17225

Deficiency Cited	Corrective Action Needed	Expected Date of Correction
Refrigerator thermometer was reading 60 degrees.	Repair man was called and will check refrigerator.	COB 8/8/23
Director needed 15 hours of training and blood-borne pathogens for 2022.	Training needs to be completed annually.	Training was completed in 2023.
Caregiver needed blood-borne pathogens training for 2022	Training needs to be completed annually.	Blood-borne pathogens was completed in 2023.
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Providers/Operators are required by regulations and statutes to be in compliance at all time.

Licensing Specialist Mana Bushow	Date	8-8	-23
9	_Date_		