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

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

Inter Name: Plantersville Elementary 3K		Date of Inspection: 2	-12 -24 <sub>Time</sub>	of Inspection: 10:00AM
₹L/APP ID #: 25035	nsed  Registered	© Center □ Faith Base	ed n GCCH n CI	)FP
dress: 1668 Exodus Drive, GEORGETO	WN, SC 29440		urs of Operation: S	
lephone #: 843-546-8453	Any changes in contact in	nfo (Phone/Email/Fax)? r		Overnight Care? □ Yes •No
inter Director/Designee: Susan Evans			3 100 12110	Overlight Gale: 11 165 10140
ange in Ownership or Director?   Yes	Name:			
tal Capacity: 20	Building 1:	Building 2:	Building 3:	<del></del>
ximum number of infants: 0	□ 24 months ■ 30 months	□ I-4 facility Clear Fire	Report refee o	NA Date cleared 10-26-23

No strangulation, choking or suffocation hazards.  Electrical outlets securely covered and inaccessible to children.  Temperature in building between 68 and 80 degrees °F.  Facility has hot and cold water.	114-503 A.1 114-508 A.1 114-507 A.2 114-505 A.3 114-507 A.3 114-507 A.5(d) 114-507 A.5(g) 114-507 A.11(c) 114-507 A.7(a) 114-507 A.6(b) 114-507 A.8(f) 114-507 A.8(b)	114-523 A.1 114-528 A.1 114-527 A.2 114-527 A.3 114-527 A.4 114-527 A.5(d) 114-527 A.5(g) 114-527 A.11(c) 114-527 A.6(b) 114-527 A.8(f) 114-527 A.8(f)	114-513 A.1 114-518 A.1 114-517 A.2 114-517 A.3 114-517 A.4(a) 114-517 A.5(d) 114-517 A.5(h) 114-517 A.11(c) 114-517 A.7(a) 114-517 A.8(b) 114-517 A.8(f)			
Building has proper ventilation to include kitchen and bathrooms.  Tobacco free facility  Decals on all glass doors, placed at eye level of children.  Adequate lighting for rooms, hallway, bathrooms and fire escapes.  Ceiling, floors, windows, doors and rugs properly secured.  No strangulation, choking or suffocation hazards.  Electrical outlets securely covered and inaccessible to children.  Temperature in building between 68 and 80 degrees °F.  Facility has hot and cold water.	114-507 A.2 114-505 A.3 114-507 A.3 114-507 A.4 114-507 A.5(d) 114-507 A.5(g) 114-507 A.11(c) 114-507 A.7(a) 114-507 A.6(b) 114-507 A.8(f) 114-507 A.8(b)	114-527 A.2 114-525 A.2 114-527 A.3 114-527 A.5(d) 114-527 A.5(g) 114-527 A.11(c) 114-527 A.7 114-527 A.6(b) 114-527 A.8(f)	114-517 A.2 114-517 A.2 114-517 A.4(a) 114-517 A.5(d) 114-517 A.5(h) 114-517 A.11(c) 114-517 A.7(a) 114-517 A.6(b) 114-517 A.8(f)	8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8		
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	114-507A.8(f) 114-507 A.8(b)	114-527 A.8(f)	114-517 A.6(b) 114-517 A.8(f)	132	0	0
Total in an August and also are a late to the state of th	114-507 A.8(b)	114-527 A.8(f)	114-517 A.8(f)	_	-	
Trash in restroom and classroom kept in plastic lined container.		114-527 A.8(b)				
Facility free from pest problems (insects, rodents, etc.).			ו ועוטאר זוט דוו	57		
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	17/		
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		Ø		
Child size toilets & sinks (has seat adapter and sturdy steps).	14-507 A.12(e)	114-527 A.12(e)	114-517 A.12(e)			
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)			0
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			
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>D</b> '		
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1	120		
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4			
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1		0		
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	12"		0
Internal means of communication among staff.	114-503 J.3					
Parents have free & full access.	114- 503 F.1		114-513 F.1	9/		
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C		0	
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7		114-516 A.7	2	П	
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)			

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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)		0
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A =	Not Applicable				923
No violations noted at time of visit.					

Signature of Director/Operator/Designee:

Date 12 20 Reprised to Sign

Signature of Child Care Licensing Specialist

Date 2-/12/21

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

11 (1) 6 11 1						
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)			
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)			<b>1</b>
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)			03/
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	9	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			
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2		0	
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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 l.1(f)	10	0	
Type of vehicle: Bus □12 van or SUV passengers or less	56-5-195.	56-5-195.	56-5-195.		_	
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jacob's Law	9		
Vehicle safe and in good condition.	114-505 I.1(c)	114-525 l.1(c)	114-515 l.1(b)		0	
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 l.2(d)			0	0
First Aid supplies and emergency information on children in vehicle.	114-505 I.1(g)	114-525 l.1(g)				0
Driver's (valid) driver's licensed reviewed.	114-505 l.1(f)	114-525 l.1(f)	114-515 l.1(d)			0
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Mothed mode will be provided - Facility - Dansets - Out	BILL TO SHARE A SHARE OF THE PARTY OF THE PA					<del>                                     </del>
Method meals will be provided □ Facility □ Parents □ Caterer			STATE OF THE PARTY			1 1
School □ Other *Public school kitchens and some						
*Public school kitchens and some churches (where food is served to the public) are inspected by DHEC				<b>1</b>		
x/School □ Other*Public school kitchens and some 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)	114-518 A.1(b)	100 A		0
*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.1(b) 114-508 A.8	114-528 A.1(b) 114-528 A.8	114-518 A.1(b) 114-518 A.5			
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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.

114-524 A(1)

114-524 A(2)

114-524 B(2)

114-514 A(1)

114-514 A(2)

## 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	<u> </u>	<u> </u>	
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1		0		4
Diaper changing area in clear view and not used for any other				-	-	
purpose.	114-504 F.2,9	114-525 F.2		0		Œ
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2			5
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)			50
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	<del>-</del>		50
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5			9
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1			3
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)			-	7
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)	0		
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)		0	01
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-519 A.3(a)			5/
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)			D'
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)	0		0
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(i)	114-529 A.1(i)	114-519 A.3(i)		0	- T
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)			V
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		0
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	114-519 A.4		_	8
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4			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)			7
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-519 A.6(a)	_		4

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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	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				
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.4	114-517 B.3	4			
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	D <sup>a</sup>	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	ď			
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14	<b>1</b>	0		
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	<b>D</b>			
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	0	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	₫			
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1		4	_		
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	<b>4</b>	0		
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2		, o		
Written plan to account for children while outside.	114-504 A.3	114-524 A.2		4	_	-	
Playground equipment and toys must indicate commercial use only							

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# <u>Division of Early Care and Education</u> <u>Deficiency Correction</u>

NAME OF PROVIDER/OPERATOR	Plantersville	Elementary 3K
PERMIT # 25035		

Deficiency Cited	Corrective Action Needed	Expected Date of Correction
One staff member needs five training hours to include BBP training.	Staff will take required training.	3/12/2024

Providers/Operators are required by regulations and statutes to be in compliance at all time.

Licensing Specialist	Laksisha Reed	<sub>Date</sub> 3/1/2024	
<u> </u>			-