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

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

Center Name: Debra Robinson-Hayes ARL/APP ID # 16869	ne/Email/Fax)? 🗆 \	GCCH □ CDEI of Operation: 'es ■No (Overnight Care?	Yes	ថា	 Ńo
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	œ		□
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1			
Building has proper ventilation to include kitchen and bathrooms. Tobacco free facility	114-507 A.2	114-527 A.2	114-517 A.2	V		
	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.3			
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4	114-517 A.4(a)	Ø		
Ceiling, floors, windows, doors and rugs properly secured. No strangulation, choking or suffocation hazards.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)	E.		
Electrical outlets securely covered and inaccessible to children.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)	₩.	0	
Temperature in building between 69 and 90 decrees 5	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	₹		
Temperature in building between 68 and 80 degrees •F. Facility has hot and cold water.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	Ø		
	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	Ø		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)	Ø		
Furniture toys & equipment are close and fee feet.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	Ø		
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	ď		
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	V	0	
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12	30 g 6 g 6 g 6 g 6 g 6 g 6 g 6 g 6 g 6 g	ø	Ó	
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)	Ø		
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	Ø		
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		0	
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1	ø		
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4			1
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1	BAR THE STATE OF STATE	ď	$\overline{}$	
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	y		
Internal means of communication among staff.	114-503 J.3			Ø		
Parents have free & full access.	114- 503 F.1	AND THE PERSON NAMED OF TH	114-513 F.1	V		
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C			
Age appropriate radio, TV, VCR and DVD for children use.	114-506 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)	114-513 H(1-7)	_	7	
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No	t Applicable					
No violations noted at time of visit.					_	
Signature of Child Care Licensing Specialist:	ye	Date	8/24 a Refi	used	to S	Sign

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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)			Ø
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)		0	ġ/
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	Q.
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	0		<i>p</i>
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	Ø.		
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	0/		
	•	<u></u>				
Transportation CENTER FAITH BASED		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)		0	d
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	0	0	æ
Vehicle safe and in good condition.	114-505 l.1(c)	114-525 l.1(c)	114-515 l.1(b)	<u> </u>	0	Ø
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)		0	0	ø
First Aid supplies and emergency information on children in vehicle.	114-505 I.1(g)	114-525 l.1(g)		0		4
Driver's (valid) driver's licensed reviewed.			***	-	\vdash	
Entre of trainer a monthed reviewed.	114-505 l.1(f)	114-525 l.1(f)	114-515 I.1(d)			ď
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided ☞ Facility □ Parents □ Caterer			Section 1. 200 Les	Ť	<u> </u>	1
□ School □ Other*Public school kitchens and some			维托沙 勒斯000			
churches (where food is served to the public) are inspected by DHEC				a /		0
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)		0	
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	a	0	
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114-504 B(1)

Ratio adequate in all classrooms and on playground.

114-514 A(2)

114-524 B(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	1	-	
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1	The state of the s		0	1
Diaper changing area in clear view and not used for any other					-	
purpose.	114-504 F.2,9	114-525 F.2				✓
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	0	0	0
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	Q'		0
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)			of .
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5	<i>D</i> ′	-	-
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	9	0	0
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)	200	0		8 ′
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	4		0
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-519 A.2(c)		0	4
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)			- F
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-519 A.3(a)	ø	0	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)			5/
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)			P
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(i)	114-529 A.1(i)	114-519 A.3(i)			GP/
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)	4		
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	114-519 A.4		_	<u>-</u>
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	<u>~</u>	_	-
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)	<u>-</u>		

Diayarayand & Correct diag City	05,1750			-		
Playground & Surrounding Site	CENTER	FAITH BASED	GCCH	C	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	1		
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	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	0	0	09/
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14		0	550
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	0	0	€
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	₩.		
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		₫
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	1	_	
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	a	0	
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1		0		10 /
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	Q/	0	-
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2	0		4
Written plan to account for children while outside.	114-504 A.3	114-524 A.2		0		e
Playground equipment and toys m	ust indicate comm					

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

NAME OF PROVIDER/OPERATOR __Debra Robinson Hayes _____

Deficiency Cited	Corrective Action Needed	Expected Date of Correction
Director and staff need additional training hours	Obtain training hours	0∜/0€/24
Director and staff need new staff health assessment forms completed	Director and staff will have new forms completed	04/08/24
Childrens 2900 forms should include 2 medical emergency contact people and authorization to obtain medical treatment	Ask parents to complete the forms	04/08/24
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	ired by regulations and sta	atutes to be in compli
I times. Licensing		
cialist: Sheena Godbo	Date (

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

Deficiency Cited	Corrective Action Needed	Expected Date of Correction
DSS Forms 2926 needed for all staff	Have forms completed and provide a copy to specialist	04/08/2024
Have parents to complete DSS Form 2900	Ask parents to complete DSS Form 2900	04/08/24
Providers/Operators are reat all time.	equired by regulations and s	tatutes to be in complia
Licensing Specialist <u>Sho</u>	ena Godbolt	Date 03/08/24