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

Type of Inspection: \square Provisional Evaluation \square Full Evaluation \nearrow Renewal

adress: 154 Midway Road, GAFFNEY, SC 293 elephone #: 864-489-3906 A enter Director/Designee: Susan Medley Tindal	□ Registered B41 Iny changes in contact int	Date of Inspection: 9-4-24 Center Faith Based GCC Hours of Ope (Phone/Email/Fax)? Yes	CH □ CDE eration:	f Inspection: 1:300m
nange in Ownership or Director? Yes You had Capacity: 168	lf yes, Name: Building 1: [යුරි/ කුටු	Building 2: Bu I-4 facility Clear Fire Report	ilding 3: Yes □ No	□ NA Date cleared 9 1124

Physical Site	CENTER	FAITH BASED	GCCH		1	1110
The Approval/ License/ Registration is displayed in public view.	114-503 A.1	114-523 A.1	114-513 A.1	C	N	N/A
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1	M		
Building has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-527 A.2		×		
Tobacco free facility	114-505 A.3	114-527 A.2	114-517 A.2	X		
Decals on all glass doors, placed at eye level of children.	114-507 A.3	114-527 A.3	114-517 A.2	×		
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4	114-517 A.3	-		
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.4(a) 114-517 A.5(d)	DX ~		
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(a)	X		
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.3(t)	. Agr		
Temperature in building between 68 and 80 degrees ∘F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	队		
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A. 7(a)	T.		
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	-27		
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	20	-	
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	200		0
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	74	-	
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12	114-017-0.2	90		-
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)	7~ 5#4	0	
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	300	긞	
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	Q)		
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	VA.		_
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1	70		
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4	B		
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1		FA.		
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	50	司	
Internal means of communication among staff.	114-503 J.3			90		
Parents have free & full access.	114- 503 F.1		114-513 F.1	Ø		
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C	9 0	0	
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7		114-516 A.7	IŞC.		
Staff files are in compliance to include required training hours.	114-503 F(1-4)	114-523 H.(1-7)		X		

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 4 PRefused to Sign

Date 914124

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)	ìx		
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)	M		
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)	25		
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	V		
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	įX.		
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	X		
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4	7		
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2	M		
		·				
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 l.1(i)	114-515 l.1(f)	YL		
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	The		
Vehicle safe and in good condition.	114-505 l.1(c)	114-525 J.1(c)	114-515 l.1(b)	7¢		D
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 l.2(d)		J.C.		
First Aid supplies and emergency information on children in vehicle.	114-505 I.1(g)	114-525 i.1(g)		gs	0	
Driver's (valid) driver's licensed reviewed.	114-505 l.1(f)	114-525 I.1(f)	114-515 l.1(d)	X	<u> </u>	
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
		I AIIII DAOLD I	GUUT	1 6		
Method meals will be provided □ Facility □ Parents □ Caterer		TAITTEAGLE	GCCH		1	1
Method meals will be provided □ Facility □ Parents □ Caterer ★ School □ Other *Public school kitchens and some		TATTEAGLE	GCCH			
		TAITTEAGLE	ОСП	1×		
★ School □ Other *Public school kitchens and some	114-508 A.1(b)	114-528 A.1(b)	114-518 A.1(b)		o	
★ School □ Other *Public school kitchens and some churches (where food is served to the public) are inspected by DHEC				N. N.	0	0
★ 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)	A A A A	0	0
School Other*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	N N N N N N	0	0
Marchool □ Other *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. Adequate lighting at food preparation, utensil and hand-washing area	114-508 A.1(b) 114-508 A.8 114-507 A.4(b)	114-528 A.1(b) 114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3	114-518 A.1(b) 114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3	N N N N N N		
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Supervision	CENTER	FAITH BASED	GCCH	С	N	N/A
Adequate supervision throughout facility.	114-504 A(1-2)	114-524 A(1)	114-514 A(1)	Ya	0	0
Facility following tracking of children procedures.	114-504 A(3)	114-524 A(2)		1		0
Ratio adequate in all classrooms and on playground.	114-504 B(1)	114-524 B(2)	114-514 A(2)	76	0	

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

Infant Care	CENTER	FAITH DAGES		12.7		
Infants in designated rooms.		FAITH BASED	GCCH	C	N	N/A
Diaper changing area adjacent hand-washing sink.	114-505 H.1	114-525 H.1	114-515 H.1	R		0
Diaper changing area in clear view and not used for any other	114-504 F.1	114-525 F.1		'n.	0	
purpose.	444 504 5 0 0			X		
Diapering surface sanitized, seamless and waterproof.	114-504 F.2,9	114-525 F.2			0	
Diaper area trash container closed, hands free and lined.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	20	0	
Proper diaper diapering practices were observed	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	Xì	۵ ا	0
Disposable items kept in labeled about the 1	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	(4)		
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5	4	В	D
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	20		
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)		TEA.		
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	à		
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-519 A.2(c)	18(
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)	X		
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-519 A.3(a)	Z)		
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)	S)	_	
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)	À		
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(i)	114-529 A.1(i)	114-519 A.3(i)	'JEQ'		
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)	X		
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)	S	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	Xi		
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	(a)	_	
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)	8	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)	90		0

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	X		
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	750		_
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	X2		
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	55.	0	-
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14	DS.	0	0
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	à	0	
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	1784	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)	je.		D
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	521	0	ū
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	26	o.	0
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1		1382	0	0
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	St.	0	0
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2	Ý2	0	
Written plan to account for children while outside.	114-504 A.3	114-524 A.2		90	D	