CHILD CARE LICENSING ORIGINAL & RENEWAL INSPECTION CHECKLIST

Ту	pe of Inspection: 🗆 Provisional Eva	aluation 🗆 Full Eval	uation 🕳 Kenewa	I			
Center Name: Kids & Company, LLC. ARL/APP ID: 22824 Address: 548 Old Howell Road, GREE Felephone #: 864-292-7231 Center Director/Designee: VICKY REN Change in Ownership or Director? Fotal Capacity: 152 Vaximum number of infants: 37	NVILLE, SC 29615 Any changes in contact info (Ph NEE MCCLAIN /es INFO If yes, Name: Building 1:	none/Email/Fax)? □ Y	of Operation: Yes plato C	, Overnight Care? □	Yes	-	
Phy	sical Site	CENTER	FAITH BASED	GCCH	СТ	N	NI/
The Approval/ License/ Registrati		114-503 A.1	114-523 A.1	114-513 A.1		· IN	14/
	conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1	9		
Building has proper ventilation to	include kitchen and bathrooms.	114-507 A.2	114-527 A.2	114-517 A.2	0		
Tobacco free facility		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, hally		114-507 A.4	114-527 A.4	114-517 A.4(a)	0	0	
Ceiling, floors, windows, doors ar	id rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)	0		C
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- 1	Building has proper vertiliation to include kitchen and bathlooms.	114-007 74.2	114-02/ A.Z	114-017 A.Z			
	Tobacco free facility	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	0		
	Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4	114-517 A.4(a)	0	0	
	Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)	0		
	No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)	0		0
	Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	2		
	Temperature in building between 68 and 80 degrees ∘F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	0		
	Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	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)	0		
	Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)		0	
1	Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	Q		
	Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	0		
	Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12		₽ ′		
-	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)	0		
d	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	d		
-	Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1			
Į	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		10/		
	Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	0		
	Internal means of communication among staff.	114-503 J.3			0	П	
	Parents have free & full access.	114- 503 F.1		114-513 F.1	0	0	
	If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C			D
	Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7		114-516 A.7	U	70	0
	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)		-	
- 1						_	

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

Signature of Director/Operator/Designee:

Date 4/3/25

□ Refused to Sign

Signature of Child Care Licensing Specialist:

Date 4 3 25

CHILD CARE LICENSING ORIGINAL & RENEWAL INSPECTION CHECKLIST

Health, Sanitation & Safety	CENTER	FAITH BASED	GCCH	С	NI.	N1//
Medicine in original container, protective cap, with child's name.	114-505 D.2(a)	114-525 D.2(a)			N	N/A
Medicine stored in separate locked container properly.	114-505 D.2(a)	114-525 D.2(a)	114-515 D.2(a)	G/		
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(b)			
Written medication log reviewed.	114-505 D.2(c)		114-515 D.2(c)	0/		
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 D.3(a)	114-515 D.3 (a)	8		
Children's faces and hands are clean.		114-525 E.1	114-515 E.1	G/		
Proper handwashing practices were observed.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	9/		
	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			<u></u>
Transportation	CENTER	FAITH BASED	GCCH		N	NI/I
				С	,	N//
If facility transports, written plans and consent by parents reviewed.	114-505 l.1(i)	114-525 l.1(i)	114-515 l.1(f)	□ ✓		
Type of vehicle: Bus = 12 van or SUV passengers or less	56-5-195.	56-5-195.	56-5-195.	9 /		
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jacob's Law	-		-
Vehicle safe and in good condition.	114-505 I.1(c)	- 114-525 l.1(c)	114-515 l.1(b)	<u></u>		0
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)		11		
First Aid supplies and emergency information on children in vehicle.	114-505 I.1(g)	114-525 l.1(g)		1		
Driver's (valid) driver's licensed reviewed.	114-505 I.1(f)	114-525 .1(f)	114-515 I.1(d)			
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided □ Facility □ Parents □ Caterer	THE RESERVE OF THE PARTY OF THE	THE PROPERTY OF THE PARTY OF TH	00011		- IN	TNITE
□ School □ Other *Public school kitchens and some						
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churches (where food is served to the public) are inspected by DHEC						1
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)		- D	
churches (where food is served to the public) are inspected by DHEC Meal & snack meet USDA guidelines.	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		0	
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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	2	'	
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1		₽/	0	0
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		<u></u>	
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)			
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	V		
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5		0	
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	IJ∕		
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	Q/		Ò
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-519 A.2(c)	D/	0	0
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)	V		
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-519 A.3(a)	₽/	ò	
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)			
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)	4		
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/		
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)	4		
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			
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4			0
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	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		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		0
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.4	114-517 B.3	V		
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	0/	0	0
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11			0
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	2	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)			0
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2			0
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	1		
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1			. 🗆	
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	0/	0	
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		7		

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