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

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

ARL/APP ID #: 24061	ne/Email/Fax)? 👝 Y	of Operation: Singles No O	le Shift vernight Care?	Yes	X	lo
Total Capacity: 240 Building 1: Building 1:	ding 2:	Building 3:				. ~
Total Capacity: 240 Maximum number of infants: 0 Building 1:	ility Clear Fire Re	port Yes 🗆 No 🗆	NA Date cleared	3	24	25
		, ,				
Dhysical Cita	CENTER	FAITH BASED	GCCH		NI.	N1/Λ
Physical Site				c X	N	N/A
The Approval/ License/ Registration is displayed in public view.	114-503 A.1 114-508 A.1	114-523 A.1 114-528 A.1	114-513 A.1 114-518 A.1	V		
Daily menu dated and posted in conspicuous location in public view.			114-516 A.1		-	
Building has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-527 A.2		4		
Tobacco free facility	114-505 A.3	114-525 A.2	114-517 A.2	X V	0	
Decais 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)			
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)	A		
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)	X		
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	X		
Temperature in building between 68 and 80 degrees ∘F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	X		
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	X		
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	X		
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	X		
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	X	_	
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	X		
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12		X		
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)	X		
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	X		
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	X		
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	X		
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1	X		
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4	X		
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1	Section 1	X		
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	X		
Internal means of communication among staff.	114-503 J.3			X		
Parents have free & full access.	114- 503 F.1		114-513 F.1	X		
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C	Ö		X
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7		114-516 A.7			X
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)	X		
C= Compliant with Regulation, N = Nopcompliant with Regulation, N/A = No	ot Applicable	AT A STATE OF THE		ar.	47	
No violations noted at time of visit,				175.0		163
Signature of Director/Operator/Designee:	0,8	Date 3/19	1 25 Re	fusec	l to	Sign
Signature of Child Care Licensing Specialist:	th_	Date <u>3\17</u>	125			

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

Health, Sanitation & Safety	CENTER	FAITH BASED	GCCH	C	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)	X		
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)	V		
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)	1/2		
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	X	0	
Children's faces and hands are clean.	114-505 B.1, G.4	114-525 B.1	114-515 B.1	X	0	
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4			X
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2	X		
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 I.1(f)	X		
Type of vehicle: A Bus □12 van or SUV passengers or less	56-5-195.	56-5-195.	56-5-195.	401		
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jacob's Law	X		
Vehicle safe and in good condition.	114-505 (.1(c)	114-525 I.1(c)	114-515 f.1(b)	X	0	
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 l.2(d)		¥	□	
First Aid supplies and emergency information on children in vehicle.	114-505 I.1(g)	114-525 l.1(g)		X		Ō
Driver's (valid) driver's licensed reviewed.	114-505 I.1(f)	114-525 I.1(f)	114-515 l.1(d)	K		0
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided X Facility □ Parents □ Caterer	并加州					
□ School □ Other*Public school kitchens and some				и	1	
churches (where food is served to the public) are inspected by DHEC	AND THE RESERVE OF THE PROPERTY OF THE PROPERT					-
				X		
Meal & snack meet USDA guidelines.	114-508 A.1(b)	114-528 A.1(b)	114-518 A.1(b)	X		
	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	X		
Meal & snack meet USDA guidelines.				X X X		
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 Food labeled and properly stored to protect from contamination.	114-508 A.8 114-507 A.4(b) 114-508 D.1	114-528 A.8	114-518 A.5	X X X X	0	
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.8 114-507 A.4(b)	114-528 A.8 114-527A.4(b)	114-518 A.5 114-517A.4(b)	X X X X X X X		
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 Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food.	114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 A.4	114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4	114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4	X X X X X X X X X		
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Facility following tracking of children procedures.

Ratio adequate in all classrooms and on playground.

114-504 B(1)

114-524 B(2)

114-514 A(2)

114-514 A(2)

114-514 A(2)

CENTER

114-504 A(1-2)

Adequate supervision throughout facility.

Supervision

FAITH BASED

114-524 A(1)

GCCH

114-514 A(1)

N/A

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		0	X
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1		а	0	X
Diaper changing area in clear view and not used for any other purpose.	114-504 F.2,9	114-525 F.2		0		X
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2		0	X
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)			X
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)			X
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5		ū	×
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	G		V
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)			0	K
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3			X
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-519 A.2(c)			V.
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)			¥
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)		0	V
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)			V
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(i)	114-529 A.1(i)	114-519 A.3(i)			V
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)	0		X
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	114-519 A.4		Ď	V
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4			X
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		X
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		X

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

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