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

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

Center Name: Surfside Methodist Childre	n's Center	Date of Inspection: 3	15125 Tim	ie of Inspection: $\mathcal{G}(\mathcal{Q})$) AM
ARL/APP ID #: 22806	ensed Registered	□ Center □ Faith Base	ed d GCCH □ C	ne of Inspection: <u>4°, 2°</u> CDEP	
Address: 800 13th Avenue North, MYRTI	E BEACH, SC 29575		urs of Operation:		
Telephone #: 843-283-9748	Any changes in contact	t info (Phone/Email/Fax)? t	⊐Yes e∕No	Overnight Care? Y	es 11 No
Center Director/Designee: Stacey Clevel	and /			•	
Change in Ownership or Director? Yes	s a No If yes, Name:				
Total Capacity: 90	Building 1:	Building 2:	Building 3	•	
Maximum number of infants: 18	□ 24 months m 30 month	ns 🗆 I-4 facility Clear Fire	Report □ Yes □	No □ NA Date cleared	

Physical Site	CENTER	FAITH BASED	GCCH	C	N	N/A
The Approval/License/ Registration is displayed in public view.	114-503 A.1	114-523 A.1	114-513 A.1	V		۵
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.	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	d		
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4	114-517 A.4(a)		-	0
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)	2		
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)	3		
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	2		0
Temperature in building between 68 and 80 degrees ∘F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)		一	
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	9		
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	2		
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	3		
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	2		0
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		3		
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		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	2		O
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	1		d
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1	3		
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	美国国际	2		. 🗆
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		AND DESCRIPTION OF THE PARTY OF	8	0	
Parents have free & full access.	114- 503 F.1	Will be the same of the same o	114-513 F.1	1		-
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	THE WAY STATE	114-516 A.7	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)	6	-	_

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 3 5 76

□ Refused to Sign

Signature of Child Care Licensing Specialist:

Date

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)	9		
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-51 5 D.2(b)	3		
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-51 5 D.2(c)	7		
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)		9	
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	3	۵	0
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	7		
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4	3		
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2	7		
		020 0.1	114 010 8.2			
Transportation	CENTER	FAITH BASED	GCCH	С	N	N/A
facility transports, written plans and consent by parents reviewed.	114-505 I.1(i)	114-525 I.1(i)	114-515 I.1(f)	-		d
ype of vehicle: □ Bus □12 van or SUV passengers or less	56-5-195.	56-5-195.	56 -5-195.		Ë	-
15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jacob's Law	0		
/ehicle safe and in good condition.	114-505 I.1(c)	114-525 I.1(c)	114-5 15 I.1(b)			
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)	1110101.1(0)			
First Aid supplies and emergency information on children in vehicle.	114-505 l.1(g)	114-525 l.1(g)			-	×
					├ <u></u>	1
Oriver's (valid) driver's licensed reviewed.	114-505 I.1(f)	114-525 l.1(f)	114-515 l.1(d)		0	7
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/
Method meals will be provided □ Facility ✓ Parents □ Caterer		AV-SHIPMEN		Ť	H	1
School Other*Public school kitchens and some						_e
hurches (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)			
	114-508 A.8	114-528 A.1(b) 114-528 A.8	114-518 A.1(b) 114-518 A.5	0		+
Food & beverages available for children who did not bring a meal. Adequate lighting at food preparation, utensil and hand-washing area					 	2
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	0		2
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.	114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3	114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3	114-518 A.5 114-517A.4(b)	0		2
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Facility following tracking of children procedures.

Ratio adequate in all classrooms and on playground.

114-514 A(2)

114-524 A(2)

114-524 B(2)

114-504 A(3)

114-504 B(1)

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	2	0	
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1	The second	₽	0	
Diaper changing area in clear view and not used for any other					_	
purpose.	114-504 F.2,9	114-525 F.2		8		
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2			
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-51 7 A.8(d)		٥	
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)		0	
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5	6	0	В
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	0	-	6
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)		0		
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	9	-	
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-519 A.2(c)		70	
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)		0	
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-519 A.3(a)	2	-	
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_		
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	-	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)	0	0	
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			
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)	1		
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-519 A.6(a)	1	-	

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			
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	9	_	
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.4	114-517 B.3	8		_
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	2		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			0
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14			0
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	9		0
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	3	一	-
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			0
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	THE STREET			-
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)		-	
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		8		