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

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

Center Name: Child Development Center of Dillon, LLC ARL #: 25679 **Licensed Registered Address: 1612 Commerce Drive, DILLON, SC 29536 Telephone #: 843-774-8102 Any changes in contact info (Phone/Email/Fax)? Yes Yo Overnight Care? Yes Yes							
Change in Ownership or Director? Yes No If yes, Name: Total Capacity: 131 Building 1: Building 1:	10.0						
Total Capacity: 131 Building 1: 151 Building 2: Building 3: Maximum number of infants: 68 Day Building 1: 151 Building 2: Building 3: Visual Capacity: 131 Building 3: 24 months 30 months 1-4 facility Clear Fire Report 2 Yes 12 No 2 NA Date cleared							
LI 24 Months Drov months D 1-4 130	cility Glear Fire Re	eport □ Yes to No	□ NA Date cleared	·			
9 <u>- 4</u>							
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	A			
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1	V			
Building has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-527 A.2	114-517 A.2	₩.	0	0	
Tobacco free facility	114-505 A.3	114-525 A.2		a /			
Decals on all glass doors, placed at eye level of children.	114-507 A.3	114-527 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)			0		
No strangulation, choking or suffocation hazards.			114-517 A.5(d)				
Electrical outlets securely covered and inaccessible to children.	114-507 A.5(g) 114-507 A.11(c)	114-527 A.5(g)	114-517 A.5(h)	0/	믜		
Temperature in building between 68 and 80 degrees •F.		114-527 A.11(c)	114-517 A.11(c)		ㅁ		
Facility has hot and cold water.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)			<u> </u>	
Trash in restroom and classroom kept in plastic lined container.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	B	믜	ū	
Facility free from pest problems (insects, rodents, etc.).	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	0			
	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	F			
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	<u> </u>			
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	V	믜		
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12		0			
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)	2			
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				
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				
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1	D		Ò	
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4			EV/	
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1					
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	G.			
Internal means of communication among staff.	114-503 J.3			9	10	0	
Parents have free & full access.	114- 503 F.1		114-513 F.1	1			
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	ia di	114-516 A.7		<u>-</u>	ò	
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		
		11.02011.(17)	11101011(11)		7		
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = Non	Annlicable	CHINESE STATE			-33		
No violations noted at time of visit. □			79772	-			
		300000			-		
Signature of Director/Operator/Designee: Juniper Haducic Date 12-2-24 - Refused to Sign							
Signature of Child Care Licensing Specialist: Belva 3. Butt Date 12-3-34							

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)	10		
Medicine stored in separate locked container properly. 114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)	10/		0
Expired medicine returned to parent or disposed of safely. 114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)			
Written medication log reviewed. 114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	102		
First aid kit supplies available and inaccessible to children. 114-505 E.1	114-525 E.1	114-515 E.1	12		
Children's faces and hands are clean: 114-505 B.1; G.4	114-525 B.1	114-515 B.1	12		
Proper handwashing practices were observed. 114-505 G.4	114-525 G.4	114-515 G.4			15/
Toys/equipment that child place in mouth washed & sanitized. 114-505 B.2	114-525 B.2	114-515 B.2		′	
Transportation CENTER	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)			10
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/
Vehicle safe and in good condition. 114-505 l.1(c)	114-525 l.1(c)	114-515 I.1(b)	D		12/
Checklist on unloading/loading of children. 114-505 I.2(d)	114-525 J.2(d)			0	0
First Aid supplies and emergency information on children in vehicle. 114-505 l.1(g)	114-525 I.1(g)		0		19/1
Driver's (valid) driver's licensed reviewed. 114-505 l.1(f)		444 645 14/20	0	0	50/
114-303 1.1(I)	114-525 1.1(f)	114-515 J.1(d)			
The state of the s					
Kitchen & Meal Requirements CENTER	FAITH BASED	GCCH	C	N	N/A
Kitchen & Meal Requirements CENTER Method meals will be provided ✓ Facility □ Parents □ Caterer	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided → Facility □ Parents □ Caterer □ School □ Other*Public school kitchens and some	FAITH BASED	GCCH			
Method meals will be provided Facility □ Parents □ Caterer □ School □ Other*Public school kitchens and some churches (where food is served to the public) are inspected by DHEC	FAITH BASED	GCCH	C	N	N/A
Method meals will be provided Facility Parents Caterer 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)	FAITH BASED 114-528 A.1(b)				
Method meals will be provided Facility Parents Caterer 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) Food & beverages available for children who did not bring a meal. 114-508 A.8		GCCH 114-518 A.1(b) 114-518 A.5	D'		
Method meals will be provided Facility Parents Catere 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. Adequate lighting at food preparation, utensil and hand-washing area 114-508 A.4(b)	114-528 A.1(b)	114-518 A.1(b)	0		
Method meals will be provided Facility □ Parents □ Caterer □ 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) Food & beverages available for children who did not bring a meal. 114-508 A.8 Adequate lighting at food preparation, utensil and hand-washing area 114-507 A.4(b) Food labeled and properly stored to protect from contamination. 114-508 D.1	114-528 A.1(b) 114-528 A.8	114-518 A.1(b) 114-518 A.5	D D	0 0	
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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)	Q/	0	0
Facility following tracking of children procedures.	114-504 A(3)	114-524 A(2)		V	Ģ	
Ratio adequate in all classrooms and on playground.	114-504 B(1)	114-524 B(2)	114-514 A(2)	4	6	

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	V	0	
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1			_	
Diaper changing area in clear view and not used for any other					_	
purpose.	114-504 F.2,9	114-525 F.2	Y.	9		
Diapering surface sanitized, seamless and waterproof	114-505 F.4-7	114-525 F.4-7	114-515 F.2	9/	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)	0	-	
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)		<u> </u>	0
Disposable items kept in labeled, closed, hands-free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5	0	0	
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	9	0	
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)		R	0	
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	8	· _	D.
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-519 A.2(c)	D		
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)	0		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)	Q/	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)			
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)		<u>'</u>	0
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)			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	1		
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	0	<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)		0	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)	10	<u>'</u>	

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	V	_	
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	70	
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		0
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	52/		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	0	0
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14	0	0	
Outdoor metal equipment located in the shade.	. 114-507 B.11	114-527 C.10	114-517 C.11	4	7 0	0
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	Q.	<u></u>	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/	0	0
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	D	0	0
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3		6	
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1		0	0	۵
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	0	٦_	
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2	0		
Written plan to account for children while outside.	114-504 A.3	114-524 A.2			6	
Playground equipment and toys must indicate commercial use only						

3 | Page

	1		1
Page		of	1

Division of Early Care and Education Deficiency Correction

NAME OF PROVIDER/OPERATOR	Child Development Center of Dillon, LLC
PERMIT #25679	

Deficiency Cited	Corrective Action Needed	Expected Date of Correction
Two staff missing required training hours.	Obtain training hours.	12-31-2024
Two caregivers need completed DSS 2926 Health Assessments on file at the facility.	Obtain DSS 2926 from caregivers.	12-16-2024
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Providers/Operators are required by regulations and statutes to be in compliance at all time.

Licensing Specialist	Belva J.	Britt	_Date_\overline{10}	3- a- aoa4
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