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

## Type of Inspection: Provisional Evaluation Full Evaluation Renewal

| nange in Ownership or Director?  | ding 2:<br>ility Clear Fire Re |                 | NA Date cleared |                | -19  |      |
|--|--------------------------------|-----------------|-----------------|----------------|------|------|
| 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     | 4              |      |      |
| Daily menu dated and posted in conspicuous location in public view.  | 114-508 A.1                    | 114-528 A.1     | 114-518 A.1     | <b>V</b>       |      |      |
| Building has proper ventilation to include kitchen and bathrooms.  | 114-507 A.2                    | 114-527 A.2     | 114-517 A.2     | <u>-</u>       |      |      |
| 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, 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)  |                |      |      |
| No strangulation, choking or suffocation hazards.  | 114-507 A.5(g)                 | 114-527 A.5(g)  | 114-517 A.5(h)  | 0              |      |      |
| Electrical outlets securely covered and inaccessible to children.  | 114-507 A.11(c)                | 114-527 A.11(c) | 114-517 A.11(c) |                | -    |      |
| Temperature in building between 68 and 80 degrees ∘F.  | 114-507 A.7(a)                 | 114-527 A.7     | 114-517 A. 7(a) | v <sub>a</sub> |      |      |
| Facility has hot and cold water.   | 114-507 A.6(b)                 | 114-527 A.6(b)  | 114-517 A.6(b)  | V              |      |      |
| Trash in restroom and classroom kept in plastic lined container.   | 114-507A.8(f)                  | 114-527 A.8(f)  | 114-517 A.8(f)  | 9              |      |      |
| Facility free from pest problems (insects, rodents, etc.).   | 114-507 A.8(b)                 | 114-527 A.8(b)  |                 | W              |      | 0    |
| Furniture, toys & equipment are clean and free from hazards.   | 114-507 C.1                    | 114-527 C.1     | 114-517 C.1     | 4              |      |      |
| Furniture, toys & equipment meet standards of the CPSC.  | 114-507 C.2                    | 114-527 C.2     | 114-517 C.2     | W              |      |      |
| Bathroom completely enclosed. Private toilet use by preschool & up.  | 114-507 A.12                   | 114-527 A.12    |                 | 2              | 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) | W              |      |      |
| Soap and disposable towels provided at each sink.  | 114-507 A.12(i)                | 114-527 A.12(i) | 114-517 A.12(g) | V              |      |      |
| 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     | <b>1</b>       |      |      |
| 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     | V              |      |      |
| Only healthy pets/animals permitted. (Vaccination records up-to-date)  | 114-507 E.4                    | 114-527 E.4     | 114-517 E.4     |                |      | 4    |
| Ratio chart prominently posted in each classroom.  | 114-504 B.1                    | 114-524 B.1     |                 |                |      | 4    |
| Emergency phone numbers posted (police, fire and poison control).  | 114-503 J.2                    | 114-523 G.2     | 114-513 J.2     | 1              |      |      |
| Internal means of communication among staff.   | 114-503 J.3                    |                 |                 |                |      | . 🗫  |
| Parents have free & full access.   | 114- 503 F.1                   |                 | 114-513 F.1     | 0              |      |      |
| If overnight care is provided, requirements have been met.   | 114-509 C                      | 114-529 C       | 114-519 C       |                |      | N/   |
| Age appropriate radio, TV, VCR and DVD for children use.   | 114-506 A.7                    |                 | 114-516 A.7     | D/             |      |      |
| 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)  |                | 4    |      |
|  |                                |                 |                 | TO CO          | 1300 | 5100 |
| C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = Noncompliant with Regulation wit | ot Applicable                  |                 |                 |                |      | 3.8  |
| No violations noted at time of visit.  | WEST TO                        | M.              |                 | 3 2 24         | -17  | THE  |

1 Page

## 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 property.  | 114-505 D.2(b)   | 114-525 D.2(b)   | 114-515 D.2(b)   |   |          | <u> </u>                              |
| Expired medicine returned to parent or disposed of safety.  | 114-505 D.2(c)   | 114-525 D.2(c)   | 114-515 D.2(c)   | 0                                       |          | - <del>-</del>                        |
| Written medication log reviewed.  | 114-505 D.3(a)   | 114-525 D.3(a)   | 114-515 D.3 (a)  |   | 7        | 0                                     |
| First aid kit supplies available and inaccessible to children.  | 114-505 E.1  | 114-525 E.1  | 114-515 E.1  |   | 岩        |                                       |
| Children's faces and hands are clean.   | 114-505 B.1; G.4   | 114-525 B.1  | 114-515 B.1  | 0                                       | -        |                                       |
| Proper handwashing practices were observed.   | 114-505 G.4  | 114-525 G.4  | 114-515 G.4  |   | <u> </u> | <u> </u>                              |
| Toys/equipment that child place in mouth washed & sanitized.  | 114-505 B.2  | 114-525 B.2  | 114-515 B.2  |   | -        | ~                                     |
|   |  |  | 114-010 0.2  |   | <u> </u> | <u> </u>                              |
| 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 I.1(f)   |   |          | <b>a</b> /                            |
| 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 I.1(c)   | 114-525 I.1(c)   | 114-515 l.1(b)   | 0                                       |          | 0/                                    |
| Checklist on unloading/loading of children.   | 114-505 J.2(d)   | 114-525 I.2(d)   | 777 070 1.1(b)   |   |          | 4                                     |
| First Aid supplies and emergency information on children in vehicle.  | 114-505 l.1(g)   | 114-525 I.1(g)   |  |   |          | 7                                     |
|   |  |  |  |   |          |                                       |
| Driver's (valid) driver's licensed reviewed.  | 114-505 I.1(f)   | 114-525 I.1(f)   | 114-515 l.1(d)   |   |          | <b>Q</b> /                            |
| Kitchen & Meal Requirements   | CENTER   | FAITH BASED  | GCCH   | С                                       | N        | N/A                                   |
| Method meals will be provided ★ Facility □ Parents □ Caterer  |  |  | 0001   | -                                       | 14       | IWA                                   |
| □ School □ Other*Public school kitchens and some  |  | LELACITOR.   |  |   |          |                                       |
| churches (where food is served to the public) are inspected by DHEC   | Bulleton M.  | A STATE OF STREET  |  | Gas                                     | ٦        | ш                                     |
| Meal & snack meet USDA guidelines.  | 114-508 A.1(b)   | 114-528 A.1(b)   | 114-518 A.1(b)   | 0                                       |          |                                       |
| Food & beverages available for children who did not bring a meal.   | 114-508 A.8  | 114-528 A.8  |  | <del>-  </del>                          | _        |                                       |
|   | 111 000 71.0   | 1 14°320 A.0   |  |   |          | 111                                   |
| Adequate lighting at food preparation, utensil and hand-washing area  | 114-507 A.4(b)   | 114-527A.4(b)  | 114-518 A.5<br>114-517A.4(b)   | 9                                       |          |                                       |
| Food labeled and properly stored to protect from contamination.   |  |  | 114-518 A.5<br>114-517A.4(b)<br>114-518 D.1  |   |          |                                       |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  | 114-507 A.4(b)   | 114-527A.4(b)  | 114-517A.4(b)  | 2                                       |          |                                       |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  | 114-507 A.4(b)<br>114-508 D.1  | 114-527A.4(b)<br>114-528 D.1   | 114-517A.4(b)<br>114-518 D.1   | <b>8</b>                                |          | 0                                     |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  Proper hair restraint used and outer wear is clean.   | 114-507 A.4(b)<br>114-508 D.1<br>114-508 D.2-3   | 114-527A.4(b)<br>114-528 D.1<br>114-528 D.2-3  | 114-517A.4(b)<br>114-518 D.1<br>114-518 D.2-3  | 8                                       |          | 0                                     |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  Proper hair restraint used and outer wear is clean.  Trash in kitchen kept in closed, plastic lined receptacles.  | 114-507 A.4(b)<br>114-508 D.1<br>114-508 D.2-3<br>114-508 A.4  | 114-527A.4(b)<br>114-528 D.1<br>114-528 D.2-3<br>114-528 A.4   | 114-517A.4(b)<br>114-518 D.1<br>114-518 D.2-3<br>114-518 A.4   | 9 8                                     |          |                                       |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  Proper hair restraint used and outer wear is clean.  Trash in kitchen kept in closed, plastic lined receptacles.  Manual dishwashing has 3 compartment sink & test strips for testing.  | 114-507 A.4(b)<br>114-508 D.1<br>114-508 D.2-3<br>114-508 A.4<br>114-508 B.5   | 114-527A.4(b)<br>114-528 D.1<br>114-528 D.2-3<br>114-528 A.4<br>114-528 B.5  | 114-517A.4(b)<br>114-518 D.1<br>114-518 D.2-3<br>114-518 A.4<br>114-518 B.5  | 0 0 0 0                                 |          | 0                                     |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  Proper hair restraint used and outer wear is clean.  Trash in kitchen kept in closed, plastic lined receptacles.  Manual dishwashing has 3 compartment sink & test strips for testing.  Separate sink for handwashing only.   | 114-507 A.4(b)<br>114-508 D.1<br>114-508 D.2-3<br>114-508 A.4<br>114-508 B.5<br>114-507 A.8(e)<br>114-507 E.7-9<br>114-508 B.1   | 114-527 A.4(b)<br>114-528 D.1<br>114-528 D.2-3<br>114-528 A.4<br>114-528 B.5<br>114-527 A.8(e)   | 114-517A.4(b)<br>114-518 D.1<br>114-518 D.2-3<br>114-518 A.4<br>114-518 B.5  | 4 4 4 6                                 | 0 0 0 0  |                                       |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  Proper hair restraint used and outer wear is clean.  Trash in kitchen kept in closed, plastic lined receptacles.  Manual dishwashing has 3 compartment sink & test strips for testing.  Separate sink for handwashing only.  Sanitary soap and disposable towels observed.  | 114-507 A.4(b)<br>114-508 D.1<br>114-508 D.2-3<br>114-508 A.4<br>114-508 B.5<br>114-507 A.8(e)<br>114-507 E.7-9  | 114-527 A.4(b)<br>114-528 D.1<br>114-528 D.2-3<br>114-528 A.4<br>114-528 B.5<br>114-527 A.8(e)<br>114-528 E.7-9  | 114-517A.4(b)<br>114-518 D.1<br>114-518 D.2-3<br>114-518 A.4<br>114-518 B.5  |   |          |                                       |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  Proper hair restraint used and outer wear is clean.  Trash in kitchen kept in closed, plastic lined receptacles.  Manual dishwashing has 3 compartment sink & test strips for testing.  Separate sink for handwashing only.  Sanitary soap and disposable towels observed.  All cleaning and poisonous items stored away from food.   | 114-507 A.4(b)<br>114-508 D.1<br>114-508 D.2-3<br>114-508 A.4<br>114-508 B.5<br>114-507 A.8(e)<br>114-507 E.7-9<br>114-508 B.1   | 114-527 A.4(b)<br>114-528 D.1<br>114-528 D.2-3<br>114-528 A.4<br>114-528 B.5<br>114-527 A.8(e)<br>114-528 E.7-9<br>114-528 B.1   | 114-517A.4(b)<br>114-518 D.1<br>114-518 D.2-3<br>114-518 A.4<br>114-518 B.5<br>114-517 A.8(e)  |   |          |                                       |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  Proper hair restraint used and outer wear is clean.  Trash in kitchen kept in closed, plastic lined receptacles.  Manual dishwashing has 3 compartment sink & test strips for testing.  Separate sink for handwashing only.  Sanitary soap and disposable towels observed.  All cleaning and poisonous items stored away from food.  Food preparation sink separated from mop/cleaning supplies.  | 114-507 A.4(b)<br>114-508 D.1<br>114-508 D.2-3<br>114-508 B.5<br>114-507 A.8(e)<br>114-507 E.7-9<br>114-508 B.1<br>114-508 B.2<br>114-508 D.8<br>114-507 A.5(e)                                  | 114-527 A.4(b)<br>114-528 D.1<br>114-528 D.2-3<br>114-528 A.4<br>114-528 B.5<br>114-527 A.8(e)<br>114-528 E.7-9<br>114-528 B.1<br>114-528 B.2  | 114-517A.4(b)<br>114-518 D.1<br>114-518 D.2-3<br>114-518 A.4<br>114-518 B.5<br>114-517 A.8(e)  | 800000000000000000000000000000000000000 |          |                                       |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  Proper hair restraint used and outer wear is clean.  Trash in kitchen kept in closed, plastic lined receptacles.  Manual dishwashing has 3 compartment sink & test strips for testing.  Separate sink for handwashing only.  Sanitary soap and disposable towels observed.  All cleaning and poisonous items stored away from food.  Food preparation sink separated from mop/cleaning supplies.  Easily breakable dinnerware are not used.   | 114-507 A.4(b)<br>114-508 D.1<br>114-508 D.2-3<br>114-508 A.4<br>114-508 B.5<br>114-507 A.8(e)<br>114-507 E.7-9<br>114-508 B.1<br>114-508 B.2<br>114-508 D.8<br>114-507 A.5(e)<br>114-508 C.2    | 114-527 A.4(b)<br>114-528 D.1<br>114-528 D.2-3<br>114-528 A.4<br>114-528 B.5<br>114-527 A.8(e)<br>114-528 E.7-9<br>114-528 B.1<br>114-528 B.2<br>114-528 D.8   | 114-517A.4(b)<br>114-518 D.1<br>114-518 D.2-3<br>114-518 A.4<br>114-518 B.5<br>114-517 A.8(e)<br>114-518 B.2<br>114-518 D.8                                      | 000000000000000000000000000000000000000 |          |                                       |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  Proper hair restraint used and outer wear is clean.  Trash in kitchen kept in closed, plastic lined receptacles.  Manual dishwashing has 3 compartment sink & test strips for testing.  Separate sink for handwashing only.  Sanitary soap and disposable towels observed.  All cleaning and poisonous items stored away from food.  Food preparation sink separated from mop/cleaning supplies.  Easily breakable dinnerware are not used.  Microwaves & other hazardous items inaccessible to children.   | 114-507 A.4(b)<br>114-508 D.1<br>114-508 D.2-3<br>114-508 B.5<br>114-507 A.8(e)<br>114-507 E.7-9<br>114-508 B.1<br>114-508 B.2<br>114-508 D.8<br>114-507 A.5(e)                                  | 114-527 A.4(b)<br>114-528 D.1<br>114-528 D.2-3<br>114-528 A.4<br>114-528 B.5<br>114-527 A.8(e)<br>114-528 B.7-9<br>114-528 B.1<br>114-528 B.2<br>114-528 D.8<br>114-527 A.5(e)   | 114-517 A.4(b)<br>114-518 D.1<br>114-518 D.2-3<br>114-518 B.5<br>114-517 A.8(e)<br>114-518 B.2<br>114-518 D.8<br>114-517 A.5(e)                                  |   |          |                                       |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  Proper hair restraint used and outer wear is clean.  Trash in kitchen kept in closed, plastic lined receptacles.  Manual dishwashing has 3 compartment sink & test strips for testing.  Separate sink for handwashing only.  Sanitary soap and disposable towels observed.  All cleaning and poisonous items stored away from food.  Food preparation sink separated from mop/cleaning supplies.  Easily breakable dinnerware are not used.  Microwaves & other hazardous items inaccessible to children.  Round foods (i.e. popcorn, meatballs) are served only to children  | 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1 114-508 B.2 114-508 D.8 114-507 A.5(e) 114-507 A.5(e)  | 114-527 A.4(b)<br>114-528 D.1<br>114-528 D.2-3<br>114-528 B.5<br>114-528 B.5<br>114-527 A.8(e)<br>114-528 B.7-9<br>114-528 B.1<br>114-528 B.2<br>114-528 D.8<br>114-527 A.5(e)<br>114-528 C.2<br>114-527 A.5(b)                | 114-517A.4(b)<br>114-518 D.1<br>114-518 D.2-3<br>114-518 A.4<br>114-518 B.5<br>114-517 A.8(e)<br>114-518 D.8<br>114-517 A.5(e)<br>114-518 C.2<br>114-517 A.5(b)  |   |          |                                       |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  Proper hair restraint used and outer wear is clean.  Trash in kitchen kept in closed, plastic lined receptacles.  Manual dishwashing has 3 compartment sink & test strips for testing.  Separate sink for handwashing only.  Sanitary soap and disposable towels observed.  All cleaning and poisonous items stored away from food.  Food preparation sink separated from mop/cleaning supplies.  Easily breakable dinnerware are not used.  Microwaves & other hazardous items inaccessible to children.   | 114-507 A.4(b)<br>114-508 D.1<br>114-508 D.2-3<br>114-508 A.4<br>114-508 B.5<br>114-507 A.8(e)<br>114-507 E.7-9<br>114-508 B.1<br>114-508 B.2<br>114-508 D.8<br>114-507 A.5(e)<br>114-508 C.2    | 114-527 A.4(b)<br>114-528 D.1<br>114-528 D.2-3<br>114-528 A.4<br>114-528 B.5<br>114-527 A.8(e)<br>114-528 E.7-9<br>114-528 B.1<br>114-528 B.2<br>114-528 D.8<br>114-527 A.5(e)<br>114-528 C.2                                  | 114-517A.4(b)<br>114-518 D.1<br>114-518 D.2-3<br>114-518 A.4<br>114-518 B.5<br>114-517 A.8(e)<br>114-518 D.8<br>114-517 A.5(e)<br>114-518 C.2                    | 4 4 6 0 0 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 |          |                                       |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  Proper hair restraint used and outer wear is clean.  Trash in kitchen kept in closed, plastic lined receptacles.  Manual dishwashing has 3 compartment sink & test strips for testing.  Separate sink for handwashing only.  Sanitary soap and disposable towels observed.  All cleaning and poisonous items stored away from food.  Food preparation sink separated from mop/cleaning supplies.  Easily breakable dinnerware are not used.  Microwaves & other hazardous items inaccessible to children.  Round foods (i.e. popcorn, meatballs) are served only to children 4yrs & older, unless properly cut.   | 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1 114-508 B.2 114-508 D.8 114-507 A.5(e) 114-508 C.2 114-508 A(3)                        | 114-527 A.4(b)<br>114-528 D.1<br>114-528 D.2-3<br>114-528 A.4<br>114-528 B.5<br>114-527 A.8(e)<br>114-528 B.7-9<br>114-528 B.1<br>114-528 B.2<br>114-528 D.8<br>114-527 A.5(e)<br>114-528 C.2<br>114-528 A.3                   | 114-517 A.4(b)<br>114-518 D.1<br>114-518 D.2-3<br>114-518 B.5<br>114-517 A.8(e)<br>114-518 B.2<br>114-518 D.8<br>114-517 A.5(e)<br>114-518 C.2<br>114-517 A.5(b) | P P P P P P P P P P P P P P P P P P P   |          |                                       |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  Proper hair restraint used and outer wear is clean.  Trash in kitchen kept in closed, plastic lined receptacles.  Manual dishwashing has 3 compartment sink & test strips for testing.  Separate sink for handwashing only.  Sanitary soap and disposable towels observed.  All cleaning and poisonous items stored away from food.  Food preparation sink separated from mop/cleaning supplies.  Easily breakable dinnerware are not used.  Microwaves & other hazardous items inaccessible to children.  Round foods (i.e. popcorn, meatballs) are served only to children 4yrs & older, unless properly cut.   | 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1 114-508 B.2 114-508 D.8 114-507 A.5(e) 114-508 C.2 114-508 A(3)  CENTER                | 114-527 A.4(b)<br>114-528 D.1<br>114-528 D.2-3<br>114-528 A.4<br>114-528 B.5<br>114-527 A.8(e)<br>114-528 E.7-9<br>114-528 B.1<br>114-528 B.2<br>114-528 D.8<br>114-527 A.5(e)<br>114-528 C.2<br>114-527 A.5(b)<br>114-528 A.3 | 114-517A.4(b)<br>114-518 D.1<br>114-518 D.2-3<br>114-518 A.4<br>114-518 B.5<br>114-517 A.8(e)<br>114-518 D.8<br>114-517 A.5(e)<br>114-518 C.2<br>114-517 A.5(b)  |   |          |                                       |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  Proper hair restraint used and outer wear is clean.  Trash in kitchen kept in closed, plastic lined receptacles.  Manual dishwashing has 3 compartment sink & test strips for testing.  Separate sink for handwashing only.  Sanitary soap and disposable towels observed.  All cleaning and poisonous items stored away from food.  Food preparation sink separated from mop/cleaning supplies.  Easily breakable dinnerware are not used.  Microwaves & other hazardous items inaccessible to children.  Round foods (i.e. popcorn, meatballs) are served only to children 4yrs & older, unless properly cut.  Supervision  Adequate supervision throughout facility. | 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1 114-508 B.2 114-508 D.8 114-508 C.2 114-507 A.5(e) 114-508 A(3)  CENTER 114-504 A(1-2) | 114-527 A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4 114-528 B.5 114-527 A.8(e) 114-528 E.7-9 114-528 B.1 114-528 B.2 114-528 D.8 114-528 C.2 114-528 C.2 114-528 A.3  FAITH BASED 114-524 A(1)                                | 114-517 A.4(b)<br>114-518 D.1<br>114-518 D.2-3<br>114-518 B.5<br>114-517 A.8(e)<br>114-518 B.2<br>114-518 D.8<br>114-517 A.5(e)<br>114-518 C.2<br>114-517 A.5(b) | P P P P P P P P P P P P P P P P P P P   |          |                                       |
| Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  Proper hair restraint used and outer wear is clean.  Trash in kitchen kept in closed, plastic lined receptacles.  Manual dishwashing has 3 compartment sink & test strips for testing.  Separate sink for handwashing only.  Sanitary soap and disposable towels observed.  All cleaning and poisonous items stored away from food.  Food preparation sink separated from mop/cleaning supplies.  Easily breakable dinnerware are not used.  Microwaves & other hazardous items inaccessible to children.  Round foods (i.e. popcorn, meatballs) are served only to children 4yrs & older, unless properly cut.   | 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1 114-508 B.2 114-508 D.8 114-507 A.5(e) 114-508 C.2 114-508 A(3)  CENTER                | 114-527 A.4(b)<br>114-528 D.1<br>114-528 D.2-3<br>114-528 A.4<br>114-528 B.5<br>114-527 A.8(e)<br>114-528 E.7-9<br>114-528 B.1<br>114-528 B.2<br>114-528 D.8<br>114-527 A.5(e)<br>114-528 C.2<br>114-527 A.5(b)<br>114-528 A.3 | 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4 114-518 B.5 114-517 A.8(e)  114-518 D.8 114-517 A.5(e) 114-518 C.2 114-517 A.5(b) 114-518 A.3  GCCH          |   | n        | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 |

## 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      | 1 14-515 H.1    | -  | IN       | N/A  |
| Diaper changing area adjacent hand-washing sink.                           | 114-504 F.1      | 114-525 F.1      | 1 14-515 П.1    | <u>                                   </u> | -        | A  |
| Diaper changing area in clear view and not used for any other              |                  | 114 0201.1       |                 | ۲  | -        | <del>                                     </del> |
| purpose.   | 114-504 F.2,9    | 114-525 F.2      |                 |  |          | 4  |
| Diapering surface sanitized, seamless and waterproof                       | 114-505 F.4-7    | 114-525 F.4-7    | 1 14-515 F.2    |  |          | 0  |
| Diaper area trash container closed, hands free and lined.                  | 114-507 A.8(d)   | 114-527A.8(d)    | 114-517 A.8(d)  |  | <u> </u> | 4  |
| 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     | 1 14-515 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     | 0  |          | 10   |
| 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)  |  | <u> </u> | 0/   |
| 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)  |  |          | 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)  |  |          | d  |
| 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)   |
| 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)  |  |          | 9/   |
| 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     |  |          | 0  |
| Placement of sleeping equipment easily accessible to staff.                | 114-507 D.4      | 114-527 D.4      | 114-517 D.4     |  | _        | B.   |
| 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)  |  |          | Q.   |
| Protective areas available for children to crawl and explore.              | 114-509 A.6(a)   | 114-529 A.4(b)   | 114-519 A.6(a)  |  | _        |  |

| 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    |    | 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  | 0  | <b>a</b>   |          |
| Restricted area fenced/safety barriers at least 4ft high in good repair.  | 114-507 B(4)    | 114-527 B.4    | 114-517 B.3    | •  | -          |          |
| Stationary equipment firmly anchored with cushioning material.            | 114-507 B.7     | 114-527 C.6    | 114-517 B.7    |    | 0          | <b>S</b> |
| 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   |    |            |          |
| Outdoor metal equipment located in the shade.                             | 114-507 B.11    | 114-527 C.10   | 114-517 C.11   |    | 0          | 0        |
| Play equipment arranged to see children and size appropriate.             | 114-507 C.12-13 | 114-527 C.12   | 114-517 B.12   |    | 0          | 9/       |
| 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) | v/ |            |          |
| Furniture, toys & equipment meets CPSC standards.                         | 114-507 C.2     | 114-527 C.2    | 114-517 C.2    | 0  | <b>7</b> 0 | 0        |
| Furniture, toys & equipment developmentally and size appropriate.         | 11-507 C.3      | 114-527 C.3    | 114-517 C.3    | V  | -          | 0        |
| Children are taken to park or in shifts if outdoor space is inadequate.   | 114-507 B.1     | 114-527 B.1    |                | п  |            | 0        |
| Pesticides/other methods used to prevent insects/rodent.                  | 114-507 A.8(b)  | 114-527 A.8(b) | 114-517 A.8(b) | a  | -          | 0        |
| Designated area for smoking away from facility.                           | 114-505 A.3     | 114-525 A.3    | 114-517 A.2    |    | 0          | 8        |
| Written plan to account for children while outside.                       | 114-504 A.3     | 114-524 A.2    |                | 0  |            | -        |
| Playground equipment and toys must indicate commercial use only           |                 |                |                |    | 01111      |          |