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

Type of Inspection: Provisional Evaluation Full Evaluation Renewal

Type of mapositom at 100 local at all	1	1	, As	3 -		
Center Name: Little Town Preschool & Daycare Date of	Inspection:	Time of I	nspection: 4:3	<u> 50 a</u>	M	_
	nter & Faith Based					
Address: 4 Harrison Bridge Road, Simpsonville, SC 29681		of Operation: 7:00	•	.,		
elephone #: 864-688-0410 Any changes in contact info (Photeenter Director/Designee: Lynda Humphrey	ne/Email/Fax)? □ Y	es 12/1NO U	vernight Care?	Yes .		Ō
Change in Ownership or Director?						
otal Capacity: 123 Building 1: Building 1:	ding 2:	Building 3:			(
Fotal Capacity: 123 Building 1: Building	ility Clear Fire Re	port 🗹 Yes 🗆 No c	NA Date cleared	211	12	<u> </u>
·				- 1	,	
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		0	
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1	W/		
Building has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-527 A.2	114-517 A.2	W		
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)	V		0
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)	Q		0
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)	10		
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	V		
Temperature in building between 68 and 80 degrees ∘F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	UZ/		
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	_		
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	Ø		
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	ver		
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1		ㅁ	
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	W	믜	
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)	-	믜	
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)			
Cots and mate stored as that the side shill lies and described the side sh	114-507 D.2	114-527 D.2	114-517 D.2		믜	
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. Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.1	114-527 E.1	114-517 E.1	_	믜	
Ratio chart prominently posted in each classroom.	114-507 E.4	114-527 E.4	114-517 E.4		믜	Ver
Emergency phone numbers posted (police, fire and poison control).	114-504 B.1 114-503 J.2	114-524 B.1	444 542 10		믜	<u>-</u>
Internal means of communication among staff.	114-503 J.3	114-523 G.2	114-513 J.2	 	믜	
Parents have free & full access.	114-503 J.5	CONTRACTOR OF THE	114-513 F.1	-	믜	
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-513 F.1		믜	<u>-</u>
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7	114-329 6	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)	444.540.444.5	3		
	1110001(11)	711 020 (1.(17)	114 01011(11)			
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No	ot Applicable				15.40V	
No violations noted at time of visit.		Maria - Harris W.	TO THE WAR	J.W.Fre		70
	.0 .		1/			
Signature of Director/Operator/Designee:	Tunghu		[8/2] Re	fused	to S	Sian
Signature of Child Care Licensing Specialist:	es o	Date 118	21			J .,
V 0 +	•	1.	F			

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I to a true of Control	CENTER	FAITH BASED	GCCH	С	N	N/A
Health, Sanitation & Safety		114-525 D.2(a)	114-515 D.2(a)	<u></u>		
Medicine in original container, protective cap, with child's name.	114-505 D.2(a) 114-505 D.2(b)	114-525 D.2(b)				i
Medicine stored in separate locked container properly.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)	0		
Expired medicine returned to parent or disposed of safely.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	V		
Written medication log reviewed.	114-505 <i>D.</i> 5(a)	114-525 E.1	114-515 E.1	V		
First aid kit supplies available and inaccessible to children.	114-505 B.1; G.4	114-525 B.1	114-515 B.1			
Children's faces and hands are clean.	114-505 B.1, G.4	114-525 G.4	114-515 G.4	9		
Proper handwashing practices were observed.		114-525 B.2	114-515 B.2	ve		
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-323 B.Z	114-313 0.2	QE)		
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)	0		100
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			\\ e
Vehicle safe and in good condition.	114-505 I.1(c)	114-525 I.1(c)	114-515 I.1(b)			ve
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)			۵	b
First Aid supplies and emergency information on children in vehicle.	114-505 I.1(g)	114-525 l.1(g)		0		VZ
Driver's (valid) driver's licensed reviewed.	114-505 I.1(f)	114-525 l.1(f)	114-515 l.1(d)			b
	051455	ENTLI BARED	00011	Τ.	N	NI/A
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	- N	N/A
Method meals will be provided Facility			Marine Committee of the Committee of		١.	1
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□ School □ Other*Public school kitchens and some				le-		
□ School □ Other *Public school kitchens and some churches (where food is served to the public) are inspected by DHEC	114-508 A 1(b)	114-528 A.1(b)	114-518 A.1(b)	Ĭ		
□ 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)	114-528 A.1(b) 114-528 A.8	114-518 A.1(b) 114-518 A.5	V		
□ 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.	114-508 A.1(b) 114-508 A.8	114-528 A.8	114-518 A.5	vz vz		
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114-504 B(1)

114-524 B(2)

114-514 A(2)

Ratio adequate in all classrooms and on playground.

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

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

3 Page