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

Type of Inspection:  $\square$  Provisional Evaluation  $\square$  Full Evaluation  $\square$  Renewal

ARL/APPID#: CC000014 □ Licensed	ne/Email/Fax)? 🗆 Y	□ GCCH □ CDEP of Operation: es □ No O	vernight Care?	Yes∖	<u>_</u> A	lo
Total Capacity: 162  Maximum number of infants: 143  Building 1:	ility Clear Fire Re	Duilding 3: port → Yes □ No c	NA Date cleared	9	. 2	22
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	2		
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	1		
Tobacco free facility	114-505 A.3	114-525 A.2	114-517 A.2		T	
Decals on all glass doors, placed at eye level of children.	114-507 A.3	114-527 A.3	114-517 A.3		7	7
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)	1	0	-
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)	2		
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	2		
Temperature in building between 68 and 80 degrees ∘F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	8		-
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	W)	급	
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	0		-
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)			
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	1		
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	114-317 0.2	3	7	-
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(e)	114-527 A.12(i)	114-517 A.12(e)	8	-+	
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	믜	
Cots and mats stored so that the side child lies on does not touch floor.	114-507 D.6	114-527 D.2	114-517 D.2	2	믜	
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 D.6 114-517 E.1	<u>v</u>	무	
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.1	114-527 E.1	114-517 E.1 114-517 E.4		믜	<u>-</u>
Ratio chart prominently posted in each classroom.	114-507 E.4 114-504 B.1	114-527 E.4 114-524 B.1	114-317 E.4		0	
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-524 B.1	114-513 J.2	\$		
Internal means of communication among staff.	114-503 J.3	114-323 G.2	114-513 J.Z	4	_	
Parents have free & full access.			444.540.5.4	-	믜	
If overnight care is provided, requirements have been met.	114- 503 F.1	444 F00 C	114-513 F.1	4		
Age appropriate radio, TV, VCR and DVD for children use.	114-509 C	114-529 C	114-519 C	-		10/
Staff files are in compliance to include required training hours.	114-506 A.7	444 500 11 (4 7)	114-516 A.7	<b>%</b>	믜	
Stair lifes are in compliance to include required training hours.	114-503 F(1-4)	114-523 H.(1-7)	114-513 H(1-7)		A	
C= Compliant with Population Al = Noncompliant with Population All 4 - No	4 Ameliachia				_	
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No No violations noted at time of visit.	ot Applicable				- 445	
MO AIGISTICUS HOTER ST THUS OF AISIT.						
Signature of Child Care Licensing Specialist:		Date	□ Rel	iused	l to s	Sign
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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)			18/14
Medicine stored in separate locked container properly.	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 safely.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)			-17
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	3		
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 D.5 (a)	3		
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	<del>                                     </del>		
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4		2		
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 G.4	4		
Participant in the state of the	114-303 B.Z	1 14-020 B.Z	114-515 B.2	<b>Ø</b>		
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)	114-5 15 1.1(f)	<u> </u>	-	JE
Type of vehicle: □ Bus □12 van or SUV passengers or less	56-5-195.	56-5-195.	56-5-195.	╁	-	1
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jacob's Law			४
Vehicle safe and in good condition.	114-505 l.1(c)	114-525 I.1(c)	114-51 5 l.1(b)		_	<del>  _</del>
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)	114-0101.1(0)		0	5/
First Aid supplies and emergency information on children in vehicle.	114-505 l.1(g)	114-525 l.1(g)		-	<del>                                     </del>	6
						<del>-</del>
Driver's (valid) driver's licensed reviewed.	114-505 l.1(f)	114-525 I.1(f)	114-515 l.1(d)			2
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided ☐ Facility ☐ Parents ☐ Caterer				Ť	''	14/
□ School □ Other*Public school kitchens and some				0	0	
churches (where food is served to the public) are inspected by DHEC				10000	_	_
Ad I a more diameter by Dillo					1	1
Meal & snack meet USDA guidelines.	114-508 A.1(b)	114-528 A.1(b)	114-518 A.1(b)		0	
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.1(b) 114-528 A.8	114-518 A.1(b) 114-518 A.5	2	_	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.1(b) 114-508 A.8 114-507 A.4(b)			<b>1 1 1</b>	0	0
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## 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		_	
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1		2	0	
Diaper changing area in clear view and not used for any other purpose.	114-504 F.2,9	114-525 F.2		F8	_	0
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	8		
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	3		0
Proper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	1		0
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5	ď		
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	¥		0
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)		.0/	П	
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	4		
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)	Nic Williams	114-519 A.2(c)	3	0	
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)	ø		
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-519 A.3(a)	SE SE		
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	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)	4		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)	6		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)	1	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)	<b>4</b>		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	JZ	0	
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	D/	0	
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)	محل		
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-519 A.6(a)	9		

Playground & Surrounding Site	CENTER	FAITH BASED	GCCH	C	N	N/A
All ages daily schedule includes outside play, weather permitting.	114-506 A.8	18, 50,5	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	Ø	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	6		_
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	6		
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	4		
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14	JEZ	0	
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	4		
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	4		
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)			1
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	1		_
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	4		
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1		0		1
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	9		0
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2		0	4
Written plan to account for children while outside.	114-504 A.3	114-524 A.2		V	0	0

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