SOUTH JAROLINA DEPARTMENT OF SOCIAL SE LICES CHILD CARE LICENSING ORIGINAL & RENEWAL INSPECTION CHECKLIST

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

thrapped in the street interests and in the street interests and interests and interests are street into the street interests and interests an	ne/Email/Fax)? □ Y	□ GCCH □ CDEF of Operation: Sing es ➡No C				- •
tal Capacity: 136 Building 1: Buil ximum number of infants: 76 □ 24 months 🖃 30 months 🗆 1-4 fac	ding 2:	Building 3:	NA D	1-1-	.]	_
224 Horitis & 30 Horitis 1-4 lac	illy Clear File Re	port 12r res □ No E	NA Date cleared	10[15	<u> </u>	<u></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			
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			
Tobacco free facility	114-505 A.3	114-525 A.2	114-517 A.2	+		
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)		-+-	
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)	9	-+	_
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)		_	<u> </u>
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)		20	
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	0	\rightarrow	
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	TO	
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		-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			6	
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)	9	司	
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	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	9		
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		o	
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1			
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4			0
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1			б	
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	5		0
Internal means of communication among staff.	114-503 J.3			6		
Parents have free & full access.	114- 503 F.1		114-513 F.1	9		
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		114-516 A.7	9		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)			0
		MARKET M				
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No violations noted at time of visit.	ot Applicable		<u> </u>	12		
No violations noted at time of visit.						h -
Signature of Director/Operator/Designee:	fle _	Date <u> </u>	- 6-23 _□ Ref	used	to S	Sign
Signature of Director/Operator/Designee: Della Care Licensing Specialist: Date 2-4-23 Date 2-4-23						

SOUTH CAROLINA DEPARTMENT OF SOCIAL STIVICES CHILD CARE L ENSING ORIGINAL & RENEWAL INSPECTION CHECKLIST

			CKLIST			
Health, Sanitation & Safety	CENTER	FAITH BASED				
Medicine in original container, protective cap, with child's name.	114-505 D.2(a		GCCH	C	_ N	$\prod N$
The stored in Scholage (CCKEN Container proposition	114-505 D.2(b		/			ī
Expired medicine returned to parent or disposed of cofely	114-505 D.2(c				16	
whiten medication log reviewed	114-505 D.2(c 114-505 D.3(a)				70	\neg
First aid kit supplies available and inaccessible to children.		1-0-0.0(0)	114-515 D.3 (a)	9	10	
Children's faces and hands are clean	114-505 E.1		114-515 E.1	0	10	
Proper handwashing practices were observed.	114-505 B.1; G.4		114-515 B.1	0	10	[
Toys/equipment that child place in mouth washed & sanitized.	114-505 G.4		114-515 G,4			_
and a confinery,	114-505 B.2	114-525 B.2	114-515 B.2		_	
Transportation	A-1112				1 =	
If facility transports, written plans and consent by parents reviewed.	CENTER	FAITH BASED	GCCH	С	N	N
Type of vehicle: Bus 12 van or SUV passengers or less	114-505 i.1(i) 114-525 l.1(i)	114-515 .1(f)	+	 	1
(15 passenger van prohibited – School Bus safety standards)	56-5-195	56-5-195		1 4	╁╩	+-'
Vehicle safe and in good condition.	Jacob's Law	Jacob's Law	56-5-195. Jacob's Law		0	
Checklist on unloading/loading at 1 11	114-505 l.1(c)		114-515 I.1(b)	-	+-	+-
Checklist on unloading/loading of children.	114-505 I.2(d)		174-3131,1(D)			E
First Aid supplies and emergency information on children in vehicle.	114-505 I.1(g)	114-525 l.1(g)		_		1
Driver's (valid) driver's licensed reviewed.				0	0	E
	114-505 i.1(f)	114-525 l.1(f)	114-515 l.1(d)	0	0	e
Kitchen & Meal Requirements	CENTER	FAITH DAGES. T				
Method meals will be provided Facility Parents Caterer	OLIVILIA	FAITH BASED	GCCH	С	N	N/
U OUIIOUI LI OUIEI "Dublio cobeet lite is						
criticines (where 1000 is served to the public) are inspected by DUEO				0		
modi a shack meet asdy unidelines	114-508 A.1(b)	114-528 A.1(b)				
Food & beverages available for children who did not bring a meal.		114-528 A.8	114-518 A.1(b)			
Adequate lighting at 1000 preparation, litensit and hand weeking		1 14-020 A 8 1			_	
-cod lobeled and			114-518 A.5	믹		
ood labeled and properly stored to protect from contamination	114-507 A.4(b)	114-527A.4(b)	114-517A.4(b)	0	0	
Refrigerator unit with thermometers placed in warment area.	114-507 A.4(b) 114-508 D.1	114-527A.4(b) 114-528 D.1	114-517A.4(b) 114-518 D.1	0	0	
Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food.	114-507 A.4(b) 114-508 D.1 114-508 D.2-3	114-527A.4(b) 114-528 D.1 114-528 D.2-3	114-517A.4(b) 114-518 D.1 114-518 D.2-3	0	0	
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) 114-508 D.1 114-508 D.2-3 114-508 A.4	114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4	114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4	0		
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 recentacles.	114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5	114-527 A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4 114-528 B.5	114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4 114-518 B.5		0 0 0 0	0
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SOUT: AROLINA DEPARTMENT OF SOCIAL SELECTION CHECKLIST

Infant Care	CENTED					
Infants in designated rooms.	CENTER	FAITH BASED	GCCH	С	N	N/A
Diaper changing area adjacent hand-washing sink.	114-505 H.1	114-525 H.1	114-515 H.1	10	-	
Diaper changing area in clear view and not used for any other	114-504 F.1	114-525 F.1		6	П	
purpose.	444.504.54		A PROPERTY OF THE PARTY		-	-
Diapering surface sanitized, seamless and waterproof	114-504 F.2,9	114-525 F.2		6		
Diaper area trash container closed, hands free and lined.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	B	6	0
Proper diaper diapering practices were observed	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	0	6	
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	9-		
Cribs meet standards labeled with child's name (certificate reviewed).	114-505 F.12	114-525 F.12	114-515 F.5	0	-	
Cribs 3 feet apart. Pro installed aleas having a service and certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1		<u>-</u>	
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)				
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	+		
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)	Contract of	114-519 A.2(c)			
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)			
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)			-	
Infants are held while feeding/drinking (No bottles propped or in crib).	114-509 A.3(c)	114-529 A.1(a)	114-519 A.3(a)	-		
Bottle food ready to feed, identified and packaged for single use	114-509 A.3(f)		114-519 A.3(c)	-+		
Breast milk/formula dated, labeled (child's name) & refrigerated	114-509 A.3(i)	114-529 A.1(f)	114-519 A.3(f)	2		
Food for infants cut in pieces one-quarter inch or less.	114-509 A.3(j)	114-529 A.1(i)	114-519 A.3(i)		<u> </u>	
Food for toddlers cut pieces one-half inch or less		114-529 A.1(j)	114-519 A.3(k)	9		
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.3(k)	114-529 A.1(k)	114-519 A.3(k)	3		
Placement of sleeping equipment easily accessible to staff.	114-509 A.4	114-529 A.2	114-519 A.4	0-1		0
Children are periodically removed from crib, swing or feeding chair.	114-507 D.4	114-527 D.4	114-517 D.4		5	0
Protective areas available for children to crawl and explore.	114-509 A.1(a)	114-529 A.2(d)	114-519 A.1(a)	9-1	5	0
area area of the condition to Grawl and explore.	114-509 A.6(a)	114-529 A.4(b)	444 545	a (5	

Playaround & C						
Playground & Surrounding Site	CENTER	FAITH BASED	GCCH	Тс	N	N/A
All ages daily schedule includes outside play, weather permitting.	114-506 A.8		114-516 A.8	† -	 	TWA
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]	 _ _
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.4		+ -	 _	
Stationary equipment firmly anchored with cushioning material	114-507 B.7	114-527 C.6	114-517 B.3	6	 	
Swings soft, flexible seats, free of pinch points and in a safe place	114-507 B.8		114-517 B.7	10		
Sandboxes securely covered when not in use and constructed drain.		114-527 C.7	114-517 C.8	0	0	
Outdoor metal equipment located in the shade.	114-507 C.7	114-527 C.13	114-517 C.14	<u> </u>	6	
Play equipment arranged to see children and size appropriate.	114-507 B.11	114-527 C.10	114-517 C.11	0	0	
Trash recentacles outside facility are water till to the control of the control o	114-507 C.12-13	114-527 C.12	114-517 B.12	9	-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)	9		
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	-		
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3		$\overline{}$	
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1	114-517 0.5	9		
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)		444.545.433	0		مست
Designated area for smoking away from facility.		114-527 A.8(b)	114-517 A.8(b)	_=1	0	
Written plan to account for children while outside.	114-505 A.3	114-525 A.3	114-517 A.2	0	0	
Playground equipment and tour m	114-504 A.3	114-524 A.2		0		
Playground equipment and toys must indicate commercial use only						