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

#### Type of Inspection: □ Provisional Evaluation □ Full Evaluation ▼Renewal

Center Name: Global Invest Group @ Irmo Academy Date of Inspection: 5   10   3   3   4   4   4   4   5   4   4   5   4   4							
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	10/			
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)	4			
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)				
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)	<b>D</b>			
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	ď			
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)				
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	Ø			
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1				
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	4			
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12	M. Language				
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)	4			
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	4			
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	K			
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4				
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	84			
Internal means of communication among staff.	114-503 J.3		WER CONSTRUCTION	Ø			
Parents have free & full access.	114- 503 F.1		114-513 F.1				
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C		-0	<u> </u>	
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7		114-516 A.7	8			
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)	TY.			
C= Compliant with Regulation N = Noncompliant with Paguistion N/A = No							

Signature of Director/Operator/Designee: Arange F. Refused to Sign Signature of Child Care Licensing Specialist: Lenge F. Neuron Date 5/11/2023

No violations noted at time of visit.

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

	3.					
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)			
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)			· ·
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)			4
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	<b>4</b>		
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1			
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4			4
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2			
4/2/2/						- 33
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)	114-515 I.1(f)		-	2
Type of vehicle: □ Bus □12 van or SUV passengers or less	56-5-195.	56-5-195.	56-5-195.		$\vdash$	
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jacob's Law		-	
Vehicle safe and in good condition.	114-505 I.1(c)	114-525 l.1(c)	114-515 l.1(b)		<u> </u>	
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)		0	$\overline{}$	
First Aid supplies and emergency information on children in vehicle.	114-505 I.1(g)	114-525 l.1(g)				19/
Driver's (valid) driver's licensed reviewed.	114-505 1.1(f)	114-525 I.1(f)	144 545 14/4	_		D
Division of tames, annot a manifestation out.	114-303 1.1(1)	[11 <del>4-</del> 5251.1(I)_]	114-515 l.1(d)			9
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided   ☐ Facility ☐ Parents ☐ Caterer	思想和思想的			Ť	<u> </u>	1
I = Colonel = Other the transfer of the trans				<b>/</b>		
□ School □ Other*Public school kitchens and some				⊌		
churches (where food is served to the public) are inspected by DHEC				6		
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)	114-518 A.1(b)	<b>d</b>		
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.1(b) 114-528 A.8	114-518 A.1(b) 114-518 A.5	Ĺ,	_	_
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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)	0		
Facility following tracking of children procedures.	114-504 A(3)	114-524 A(2)	Market Market College	0	/ 0	
Ratio adequate in all classrooms and on playground.	114-504 B(1)	114-524 B(2)	114-514 A(2)	8	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	114-515 H.1			18
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1				6
Diaper changing area in clear view and not used for any other purpose.	114-504 F.2,9	114-525 F.2		0		6
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2			
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)	0		2
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5			
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1			5
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)	Marie San		0	
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3			3
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		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)			DP/
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-519 A.3(a)			•
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)			6
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)			19/
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(i)	114-529 A.1(i)	114-519 A.3(i)			7
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)			· ·
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)			
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	114-519 A.4		<u> </u>	- D
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4			
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)		_	
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	C	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		-	-
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
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	7		
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	q /	0	
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14		0	139
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11			
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	2		
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)			8
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	ď		
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	4	0	
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1			0	
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)			-
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2	-		
Written plan to account for children while outside.	114-504 A.3	114-524 A.2	WAS TO BE A	8		

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#### <u>Division of Early Care and Education</u> <u>Deficiency Correction</u>

NAME OF PROVIDER/OPERATOR Global Invest Group @ Irmo Academy PERMIT # 22107

Deficiency Cited	Corrective Action Needed	Expected Date of Correction
A Portion of the fence not secure at the top and loose at the bottom.	The fence must be fixed/secured.	6/11/2023
A Child does not have a second emergency contact on the 2900 form.	Guardian must provide a second emergency contact on the 2900 form.	6/11/2023

Providers/Operators are required by regulations and statutes to be in compliance at all time.

Licensing Specialist_	Kenee F. De	tend	5/11/2023
			No. of Co.