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

Type of Inspection: □ Provisional Evaluation ७ Full Evaluation □ Renewal

Center Name: Family Learning Center ARL/APP ID #: particensed □ Registered Date of the Center Name: Particensed □ Registered	of Inspection: <u>4///</u> enter \Box Faith Based in	23_ Time of I	nspection: Ila	<u>m</u>		_
25718/CC046374	inter 🗆 Faith Based i	GCCH GCDEP	11			
Address: 123 E College Street, BISHOPVILLE, SC 29010	Hours	of Operation: 7am	En			
Telephone #: 803-484-4200 Any changes in contact info (Pho	הטטוס V בי ne/Fmail/Fav\? מים ne/Fmail/Fav	of Operation: 7am-	opm			/
Center Director/Designee: Annette Addison	moremann axy: D	es with 0	vernight Care?	res	91	40
Change in Ownership or Director? □ Yes எ₭o If yes, Name:	g N					
Total Capacity: 22 Building 1: Buildin	lding 2:	Building 3:				
Maximum number of infants:19 □ 24 months □ 30 months □ 1-4 fac	cility Clear Fire Re	port paYes □ No □	NA Date cleared	2	3	23
Physical Site	CENTER	FAITH BASED	GC CH	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	100		
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1	12	Ö	
Building has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-527 A.2	114-517 A.2		1 -	0
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	-		0
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4	114-5 1 7 A.4(a)			
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-5 1 7 A.5(d)			
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-5 1 7 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	114-51 7 A. 7(a)		0	
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)		0	
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	Z		
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	d		_
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	6		
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	-		
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12	11 P-011 C.2	1	H	
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)	12	-	0
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	IZ.		
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			0
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4			7
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1	114017 E.4	16		0
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	-		
Internal means of communication among staff.	114-503 J.3	113	114-010 0.2	1	급	
Parents have free & full access.	114- 503 F.1		114-513 F.1	10		
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C		급	0
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7		114-516 A.7		급	
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)	7		0
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C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = N	ot Applicable					
No violations noted at time of visit.					on re-	

1 Page

Signature of Director/Operator/Designee:

Signature of Child Care Licensing Specialist: Smily Broad

1/18/2019 rev.

Date 41113 Refused to Sign

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Health, Sanitation & Safety	CENTER	FAITH BASED	GCCH			NIZA 1
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)	C	N	N/A
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)		0	
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-51-5 D.2(c)	12		
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	19		
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114- <i>5</i> 15 E.1	120		
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	12 120		
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114- 5 15 G.4	15-7		
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114- 5 15 B.2			
114-015 B.Z						
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 I.1(f)			B/
Type of vehicle: □ Bus □12 van or SUV passengers or less	56-5-195.	56-5-195.	56-5-195,	 - -	+-	- B
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jaco b's Law		0	P/
Vehicle safe and in good condition.	114-505 l.1(c)	114-525 J.1(c)	114-5 15 l.1(b)		-	1
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)				10/
First Aid supplies and emergency information on children in vehicle.	114-505 l.1(g)	114-525 l.1(g)			0	6
Driver's (valid) driver's licensed reviewed.	114-505 I.1(f)	114-525 I.1(f)	444 5-4 5-4 4-4	-	<u> </u>	6/
	114-5051.1(1)	[114-525 l. l(l)	114-5 1 5 l.1(d)			
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided Facility Parents Caterer				-	 	TWA
□ School □ Other *Public school kitchens and some churches (where food is served to the public) are inspected by DHEC						
I charciles (where food is served to the public) are inspected by DHFC.		A SECTION OF STREET SECTION SECTION				-
Mod 2 speak most LCDA middlings						
Meal & snack meet USDA guidelines.	114-508 A.1(b)	114-528 A.1(b)	114-51 8 A.1(b)		vZ	
Meal & snack meet USDA guidelines. Food & beverages available for children who did not bring a meal.	114-508 A.8	114-528 A.8	114-518 A.5		y	
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.8 114-507 A.4(b)	114-528 A.8 114-527A.4(b)	114~518 A.5 114-5 1 7A.4(b)		-	
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SOUTH CAROLINA DEPARTMENT OF SOCIAL SERVICES CHILD CARE LICENSING ORIGINAL & RENEWAL INSPECTION CHECKLIST

Infant Care	CENTER	FAITH BASED	GC CH	С	N	N/A
Infants in designated rooms.	114-505 H.1	114-525 H.1	114515 H.1		1 -	
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1	114-015 H.1	100		
Diaper changing area in clear view and not used for any other purpose.	114-504 F.2,9	114-525 F.2	海		0	0
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	12		 _
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-5 1 7 A.8(d)	10/	-	
Proper 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		+*!		
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	 		-
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)	114-317 D.1	12		
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114 51700	DE		0
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)	114 021 0.0	114 –517 C.3	1		
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-51 9 A.2(c)			
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	444			
Infants are held while feeding/drinking (No bottles propped or in crib).	114-509 A.3(c)	114-529 A.1(c)	114-51 9 A.3(a)	100		
Bottle food ready to feed, identified and packaged for single use.	114-509 A.3(f)	114-529 A.1(f)	114-5 19 A.3(f)			0
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(i)	114-529 A.1(i)	114-5 19 A.3(i)			
Food for infants cut in pieces one-quarter inch or less.	114-509 A.3(j)	114-529 A.1(j)		-		
Food for toddlers cut pieces one-half inch or less.	114-509 A.3(k)	114-529 A.1(k)		12/		
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2		12		
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-519 A.4	12		0 -
Children are periodically removed from crib, swing or feeding chair.	114-509 A.1(a)	114-529 A.2(d)		V		
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.2(u)	114-51 9 A.1(a) 114-51 9 A.6(a)	0		

Playground & Surrounding Site	CENTER	FAITH BASED	GCCH	С	LAL	N/A
All ages daily schedule includes outside play, weather permitting.	114-506 A.8		114-516 A.8		N.	N/A
Playground and walkway free from hazards (i.e. litter & leaves).	114-507 C.1-2	114-527 B.2-3	444 545 5	-	 _	- -
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.4	114-517 B.3	12		
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	12	o ė	
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	1)E		
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C:14	-	-	12
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11		-	1
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	-	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)	1 -		
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	- -		
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1	1110170.5			
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	12		10/
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	311-011 A.Z	40	/	5 / ₃
Playground equipment and toys must indicate commercial use only						- C

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

NAME OF PROVIDER/OPERATOR Family Learning Center

PERMIT #25718

Deficiency Cited	Corrective Action Needed	Expected Date of Correction
Food served for lunch did not meet USDA guidelines did not match the menu	Follow the menu and if substitutions are needed follow USDA guidelines	same day 4/11/23
All children files needed signed no liability statement	collect the signed statements from all parents	end of day 4/18/23
Several children's files were missing DSS Form 2900 General Record	collect DSS Form 2900 for all children	end of day 4/18/23
Several children's files were missing emergency medical treatment permission	collect signed emergency medical treatment authorization for all children	end of day 4/18/23
Missing signed discipline policy statement for one child	collect signed discipline policy statement from the parent	end of day 4/18/23

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

Licensing Specialist Date 4/11/25	Licensing Specialist	Emily Broach	Date_4/11/23
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