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

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

nter Name: Temple Christian Academy Date of	Inspection: 6/22	123 Time of I	nspectio n: 10:3	Car	m	
RL/APP ID#:22152/CC022206 D Licensed Registered D Cen	nter of Faith Based	GCCH CDEP	uspection [1013	2011	11	_
dress: 1660 N. Governor Williams Hwy., DARLINGTON, SC 29540	Hours	of Operation: Mono	day-Friday 7am-5:	15nm	,	
lephone #: 843-393-6000 Any changes in contact info (Phor	ne/Email/Fax)? □ Y	es a No O	vernight Care?	Yes	l ⊲mai	Kin
nter Director/Designee: Naomi C Player	·		5 · • • • • • • • • • • • • • • • • • •	105	יש	140
ange in Ownership or Director? Yes No If yes, Name:						
tal Capacity: 196 Building 1:156 F eximum number of infants: 16 □ 24 months = 30 months = 1.4 fac	Building 2:40	Building :	3:			
iximum number of infants: 16	ility Clear Fire Re	port - Yes - No -	INA Datte cleared	١		
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	12		
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1	12		0
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	D/		
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4	114-5 1 7 A.4(a)	2		
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)	N		
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 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		Z		
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	1		
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-5 17 A.8(f)	va.		
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-5 1 7 A.8(b)			
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	10,		
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	7		
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12	Section Property			0
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)	7		
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)			
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			<u> </u>
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	급	
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		1		- P
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	. 7	ᆲ	
Internal means of communication among staff.	114-503 J.3				귀	<u> </u>
Parents have free & full access.	114- 503 F.1		114-513 F.1			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		급	<u>v</u>
Staff files are in compliance to include required training hours.	114-503 F(1-4)	114-523 H.(1-7)	444.545	. 1	급	_ <u>w</u>
The state of the s			1 114 010 11(1-17)	No. 1		

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Signature of Director/Operator/Designee: 12.

Signature of Child Care Licensing Specialist:

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

2.30						
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)	114-51 5 D.2(a)	16		
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)	Ø.	0	. 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)	6		0
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	<u></u>		
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114- 5 15 E.1	Z		
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114- 5 15 B.1	Z		
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4	1/Z		
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2	Z		
			— 146	10-		
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 l.1(i)	114-5 15 I.1(f)	W	0	0
Type of vehicle:	56-5-195.	56-5-195.	56 -5-195.	./		
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jaco b's Law	1/2		
Vehicle safe and in good condition.	114-505 I.1(c)	114-525 I.1(c)	114-5:15 I.1(b)	16		
Checklist on unloading/loading of children.	114-505 J.2(d)	114-525 I.2(d)		16	0	
First Aid supplies and emergency information on children in vehicle.	114-505 l.1(g)	114-525 I.1(g)		W	-	
Driver's (valid) driver's licensed reviewed.	114-505 I.1(f)	114-525 l.1(f)	114-515 I.1(d)	W		
			10111(0)	-		1
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
					_	
Method meals will be provided Pacility Parents Caterer				1	ı	
□ School □ Other*Public school kitchens and some						
□ School □ Other *Public school kitchens and some churches (where food is served to the public) are inspected by DHEC	444 500 4 4(1)	444 500 8 4(1)	44.54	Ľ		0
□ 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)	114-518 A.1(b)	12	0	
□ 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.8	114-528 A.8	114-518 A.5	100	0	
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Facility following tracking of children procedures.

Ratio adequate in all classrooms and on playground.

114-514 A(2)

114-524 A(2)

114-524 B(2)

114-504 A(3)

114-504 B(1)

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	114 — 515 H.1	0		
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1		D		
Diaper changing area in clear view and not used for any other				,		-
purpose.	114-504 F.2,9	114-525 F.2		M		
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114 -515 F.2	12	0	0
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-51 7 A.8(d)	1	0	D
Proper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	le	0	
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114 -515 F.5	15		
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1			10
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)		0		-10
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)		114-5 1 9 A.2(c)	v		0
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-51 9 A.5(a)		0	1
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-51 9 A.3(a)	Q/		0
Infants are held while feeding/drinking (No bottles propped or in crib).	114-509 A.3(c)	114-529 A.1(c)	114-5 1 9 A.3(c)			102
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)			10/
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)			0
Food for infants cut in pieces one-quarter inch or less.	114-509 A.3(j)	114-529 A.1(j)	114-51 9 A.3(k)			15/
Food for toddlers cut pieces one-half inch or less.	114-509 A.3(k)	114-529 A.1(k)	114-51 9 A.3(k)		Ö	D
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	.114-519 A.4	10		-
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	12		
Children are periodically removed from crib, swing or feeding chair.	114-509 A.1(a)	114-529 A.2(d)	114-51 9 A.1(a)	90	_	-
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-519 A.6(a)			0

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	V		
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	N/	-	ο.
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.4	114-517 B.3	19/		
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	4		
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			5
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	0	0	9
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	19/		
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)	_		0
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	0		
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	100		-
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1		0		0
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	10/		
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2	0		10/
Written plan to account for children while outside.	114-504 A.3	114-524 A.2		1/	В	n.