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

Type of Inspection: □ Provisional Evaluation □ Full Evaluation ⊈∕Rénewal

ARL/APP ID #: 17529 & Licensed © Registered & Ce Address: 3620 Railroad Avenue, LORIS, SC 29569 Felephone #: 843-716-0121 Any changes in contact info (Pho Center Director/Designee: Elsie Higginbotham Prince		☐ GCCH ☐ CDEF of Operation: Sing					
Change in Ownership or Director? Yes No If yes, Name:	<u>-</u>						
Total Capacity: 42 Building 1:	lding 2:	_ Building 3:		11	21	102	
Maximum number of infants: 7	cility Clear Fire Re	eport 🗹 Yes 🗆 No i	n NA Date cleared	Щ,	16	100	
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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	₽ U		۵	
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	ц			
Tobacco free facility	114-505 A.3	114-525 A.2	114-517 A.2) D			
Decals on all glass doors, placed at eye level of children.	114-507 A.3	114-527 A.3	114-517 A.2	5			
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4		0			
Ceiling, floors, windows, doors and rugs properly secured.			114-517 A.4(a)		믜		
No strangulation, choking or suffocation hazards.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)			<u> </u>	
Electrical outlets securely covered and inaccessible to children.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)	1			
Temperature in building between 68 and 80 degrees •F.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	0			
Facility has hot and cold water.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)		므	□	
Trash in restroom and classroom kept in plastic lined container.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	کتار			
	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	<u> </u>	_	0	
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	0/	ū		
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	2		<u> </u>	
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	9	D		
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)	ک	ㅁ	p	
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	0			
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	2			
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1	شكتك			
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4			<u>'</u>	
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1			<u>'al</u>		
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	B			
Internal means of communication among staff.	114-503 J.3		a na arawa katawa da ba	₽/			
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		□	7	
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7		114-516 A.7	22			
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	Ø		
A second of the		1					
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No	ot Applicable			inen:tiobar	modernovide	Manage Service	
No violations noted at time of visit. \square							
Signature of Director/Operator/Designer:	ince	Date	1/230 Ref	iused	to S	3ign	
Signature of Child Care Licensing Specialist:	س	Date	1 04-2				

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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)			B
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)			ď
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)			2
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)		Д	a
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	Ø		
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	ענו	6	
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4	Æ		
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2	עם		
					'	
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 I.1(i)	114-515 i.1(f)			0
Type of vehicle: □ Bus □12 van or SUV passengers or less	56-5-195.	56-5-195.	56-5-195.	0		2
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jacob's Law		L	
Vehicle safe and in good condition.	114-505 I.1(c)	114-525 l.1(c)	114-515 l.1(b)	0	0	0
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)			G	0
First Aid supplies and emergency information on children in vehicle.	114-505 I.1(g)	114-525 l.1(g)		а		6
Driver's (valid) driver's licensed reviewed.	114-505 l.1(f)	114-525 l.1(f)	114-515 I.1(d)	0	_	æ
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
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Method meals will be provided Facility □ Parents □ Caterer						
□ School □ Other*Public school kitchens and some				<u></u>		
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□ 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	0	0	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. 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.5 114-517A.4(b)	D	0	0
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114-504 A(3)

114-504 B(1)

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)

6

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	0	0	
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1		Ø	0	-
Diaper changing area in clear view and not used for any other						
purpose.	114-504 F.2,9	114-525 F.2		<u> </u>		
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	o ·	0	
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	ū	ū	o
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	ø	0	<u> </u>
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5	Ø	, _D	
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	ď	Ö	0
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)		6	0	
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	a		0
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)	a Maria de la composición dela composición de la composición de la composición dela composición dela composición dela composición de la composición dela composición de la composición dela composición de	114-519 A.2(c)	1		
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)	٦		0
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-519 A.3(a)		_	٥
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)	'n		
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)	B		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)	B		
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)	Ð		
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)	<u>6</u>	_	
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	114-519 A.4	0		
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	ري.	-	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)	Ū		
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-519 A.6(a)	Q/	-	

Playground & Surrounding Site	CENTER	FAITH BASED	GCCH	С	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	Ø	_	
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.4	114-517 B.3	B	0	0
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	0	۵	-
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	0	۵	0
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14	,	0	
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	山	<u> </u>	0
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	۵	۵ ′	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)	œ	´ 🗖	
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	□ □	′ 🛮	D
Fumiture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	2	۵	
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1		۵	_	
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	יינים		0
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2	<u>-</u>	ū	
Written plan to account for children while outside.	114-504 A.3	114-524 A.2			0	٥
Playground equipment and toys m	ust indicate com	nercial use only				

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

NAME OF PROVIDER/OPERATOR_	il' Blessings Child Day Care Center, Inc.
PERMIT # 17529	

Deficiency Cited	Corrective Action Needed	Expected Date of Correction
Immunization records needed on file for 2 children	Ensure immunization records are current and on on file for children	12/1/23
Education was needed on file for 1 staff.	Ensure education is on file prior to hire for staff.	12/1/23

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

Licensing Specialist) yra	Sturt	_{Date} _11/1/23
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