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

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

ARL #: 25872	enter □ Faith Based Hours one/Email/Fax)? □ \	□ GCCH □ CDEI s of Operation: M-F /es to/No (Inspection: 16:5P 6:30 am to 5:00 pr Overnight Care?	m		
fotal Capacity: 206 Building 1: Building B	lding 2:	Building 3:			()	\sim 7
Maximum number of infants: 27 □ 24 months □ 30 months □ 1-4 fac	cility Clear Fire Re	eport. ⊊ Yes. □ No⊤	□ NA Date cleared	2=	15	- 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	8		
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1	R		
Building has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-527 A.2	114-517 A.2	8		
Tobacco free facility	114-505 A.3	114-525 A.2	114-517 A.2	V2		
Decals on all glass doors, placed at eye level of children.	114-507 A.3	114-527 A.3	114-517 A.3			1
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4	114-517 A.4(a)	12		
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)	10		□
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)	2		
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	V		
Temperature in building between 68 and 80 degrees ∘F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	8	古	0
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	82		
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)	V		
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	2		
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	v <u>a</u>		
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12	114-311 0.2	V		
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	귀	
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	5√		<u></u>
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	Q-		<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	Z Z		
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1	8		
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	114-011 L.4	<u></u>	귀	
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	2		<u> </u>
Internal means of communication among staff.	114-503 J.3	111 UEU U.E	114 0100,2			
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			\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7	1,1,020	114-516 A.7	<u> </u>		
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)		V	<u>, </u>
		114 626 11.(17)	11401011(11)		Ç.	
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No	t Applicable				8000080 8000080	6501 (4693)
No violations noted at time of visit.			····			
Signature of Director/Operator/Designee:	h	Date	16-73Ref	used	to S	Sign
Signature of Child Care Licensing Specialist: Date 11-16-23						

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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)	2		
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)	114-515 D.2(c)	ID.		0
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)		一	
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	15		
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	Ø	<u>- </u>	
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4			
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2	6		
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 I.1(i)	114-515 l.1(f)	0	0	61
Type of vehicle: □ Bus □12 van or SUV passengers or less	56-5-195.	56-5-195,	56-5-195.			
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jacob's Law	0		9
Vehicle safe and in good condition.	114-505 l.1(c)	114-525 l.1(c)	114-515 l.1(b)		0	0/
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 I.1(g)	114-525 l.1(g)		0		₽^
Driver's (valid) driver's licensed reviewed.	114-505 l.1(f)	114-525 l.1(f)	114-515 I.1(d)	0	а	2
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
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Method meals will be provided Facility □ Parents □ Caterer						
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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.	114-508 A.1(b)	114-528 A.1(b)	114-518 A.1(b)	ष्		٥
□ 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.1(b) 114-508 A.8	114-528 A.1(b) 114-528 A.8	114-518 A.1(b) 114-518 A.5			
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114-504 A(3)

114-504 B(1)

114-524 A(2)

114-524 B(2)

114-514 A(2)

Facility following tracking of children procedures.

Ratio adequate in all classrooms and on playground.

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		
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1	100	7	0	
Diaper changing area in clear view and not used for any other						
purpose.	114-504 F.2,9	114-525 F.2		58/		
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	55	0	0
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	Ö		
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	,9/	_	0
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5	0	. 0	
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	D/		
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)		8/		0
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	Y	۵	
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-519 A.2(c)	*	<u> </u>	0
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)	114-519 A.3(a)			0
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)	2	_	
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)			
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(i)	114-529 A.1(i)	114-519 A.3(i)		0	0
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)	8	0	a
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	ď		
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	ø		
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)	₹.	0	
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-519 A.6(a)	3	_	0

Playground & Surrounding Site	CENTER	FAITH BASED	GCCH	С	NI.	N/A
All ages daily schedule includes outside play, weather permitting.		FAILU DAGED			N	IVA
	114-506 A.8		114-516 A.8	<u> </u>		
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	52	П	0
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.4	114-517 B.3	8	0	B
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7		A	0
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	D.		Ü
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14	0		B/
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	Ġ	, _□	0
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	ý	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)	6/	_	
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	~	0	0
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	8	_	
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1	The state of the s	b		₹′
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	Y	0	
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2	<u> </u>	0	
Written plan to account for children while outside.	114-504 A.3	114-524 A.2		₽/	_	
Playground equipment and toys m	ust indicate comm	ercial use only				

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

NAME OF PROVIDER/OPERATOR <u>Linda's Learning Lab</u> PERMIT # <u>25872</u>

Deficiency Cited	Corrective Action Needed	Expected Date of Correction
A clear SLED/FBI background check and central registry results were needed on file for one staff	Director will send the staff home until results are received.	11-16-23
A Staff Health Assessment, DSS Form 2926 was needed for two employees.	Director will give the forms to the staff for completion.	11-18-23
Contact information if at least two individuals designated by the parents/guardian to be contacted in an emergency was needed on file for two children.	Director will have the parents fill out a form with the needed information.	11-17-23
Immunization records are needed on file for four children.	Director will have the parents get updated immunization records.	11-20-23
Cushioning material is need under fall zones including the slides and swings	Sand will be moved under the fall zones	11-17-23

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

Licensing Specialist