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

Type of Inspection:

Provisional Evaluation & Full Evaluation

Renewal

anter Name: Jubilee Co-operative Preschool RL/APP ID #:25847/ CC047392	Date of Inspection: 118 23 Time of Inspection: 10:304-12:00 Center D Faith Based D GCCH D CDEP Hours of Operation:
elephone #: 853-232-9233 Any changes in co	intact info (Phone/Email/Fax)? • Yes No Overnight Care? • Yes No
enter Director/Designee:	
nange in Ownership or Director? Yes No If yes, Name:	
otal Capacity: 120 Building 1:	Building 2: Building 3:
aximum number of infants: 0 💢 24 months 🖒 30 m	Building 2: Building 3: nonths □ I-4 facility Clear Fire Report of Yes □ No □ NA Date cleared

Physical Site	CENTER	FAITH BASED	GCCH	C	N	N/
The Approval/ License/ Registration is displayed in public view.	114-503 A.1	114-523 A.1	114-513 A.1	8	0	
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1	a		0
Building has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-527 A.2	114-517 A.2	1		
Tobacco free facility	114-505 A.3	114-525 A.2	114-517 A 2	0		
Decais on all glass doors, placed at eye level of children.	114-507 A.3	114-527 A.3	114-517 A.3	1	0	0
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4	114-517 A.4(a)	8	0	
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)	0	0	
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)	1	О	
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	4	.0	0
Temperature in building between 68 and 80 degrees •F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	4		
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)	8		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		а
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	R		
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	8		a
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12	12/01/05	d	. 0	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)	18	0	
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	0	ū	Ü
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	9	0	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	8		
Poisons/harmful agents locked, labeled and stored property.	114-507 E.1	114-527 E.1	114-517 E.1	0	0	0
Only healthy pets/animals permitted. (Vaccination records up to date)	114-507 E.4	114-527 E.4	114-517 E.4	۵	0	- of
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1		8	0	
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	8		0
Internal means of communication among staff.	114-503 J.3			8		0
Parents have free & full access.	114- 503 F.1		114-513 F.1	d		O
f overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C	0		2
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7		114-516 A.7	8	0	а
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)	6		

No violations noted at time of visit.

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

Health. Sanitation & Safety	CENTER	FAITH BASED	GCCH	C	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)	8	0	0
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)	0	a	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)	8	0	D
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	€.	0	0
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	ø	0	
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	3	0	0
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4	0		(3
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2	8	0	
	•					
Transportation	CENTER	FAITH BASED	GCCH	C	N	N/A
If facility transports, written plans and consent by parents reviewed.	114-505 I.1(i)	114-525 l.1(i)	114-51 5 1.1(1)	0	0	
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		D	•
Vehicle safe and in good condition.	114-505 l.1(c)	114-525 l.1(c)	114-515 i.1 (b)	0	_	g
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)		-		
First Aid supplies and emergency information on children in vehicle.	114-505 I.1(g)	114-525 l.1(g)			_	d
				-		_
Driver's (valid) driver's licensed reviewed.	114-505 I.1(f)	114-525 .1(1)	114-515 I.1(d)	0	0	0
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/
Method meals will be provided Facility Parents Caterer	AND STREET STREET		AND STORY		14	147
notice industry provided an admity of the control	A STATE OF THE PARTY OF THE PAR		Distriction of the Control of the Co			
School □ Other *Public school kitchens and some	Service Service	and the same of	SECTION AND ADDRESS.			1 -
						0
hurches (where food is served to the public) are inspected by DHEC	114-508 A.1(b)	114-528 A.1(b)	114-518 A.1(b)			_
hurches (where food is served to the public) are inspected by DHEC feal & snack meet USDA guidelines.	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	9 /	0 0	_
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2 | Page 1/18/2019 rev.

Ratio adequate in all classrooms and on playground.

114-504 B(1)

114-524 B(2)

114-514 A(2) | D

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

Infant Care	CENTER	FAITH BASED	GCCH	C	N	N/A
Infants in designated rooms.	114-505 H.1	114-525 H.1	114-515 H.1	0	0	0
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1		0	0	4
Diaper changing area in clear view and not used for any other purpose.	114-504 F.2,9	114-525 F.2		0	0	4
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	0	а	4
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	0	0	0
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	a	0	4
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5	0	_	4
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	0	0	ď
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)		٥	0	ď
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	0	0	4
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)	数据的影響	114-519 A.2(c)	0	0	4
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)		0	q
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	0	4
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)	0	0	ď
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)	0	0	od/
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	4
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)	0	0	ø/
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)	0	0	•
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	0	0	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)	0	0	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)	0	0	0/

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	1		
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	ď	0	а
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.4	114-517 B.3	4	0	0
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7		0	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			
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14			
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	7	۵	
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	6	0	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)	7		Q
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	ď	a	
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	Ó	O	O
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1				Q
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	0	а	
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2		o.	d
Written plan to account for children while outside.	114-504 A.3	114-524 A.2		\triangleleft		O.
Playground equipment and toys must indicate commercial use only						

3 | Page 1/18/2019 rev.

Page	1	of	1
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<u>Division of Early Care and Education</u> <u>Deficiency Correction</u>

NAME OF PROVIDER/OPERATOR Jubilee Co-Operative Preschool PERMIT # 25847

Deficiency Cited	Corrective Action Needed	Expected Date of Correction
Immunization record is missing on file for one child.	Director will make sure immunization record is on file for this child.	СОВ
1 child missing:Discipline policy, Emergency medical, and ID verification authorizations	Director will make sure these documents are on file for this child.	СОВ

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

Licensing Specialist M only RICe Date 11/13/2023