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

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

dress: 506 South Pleasantburg Drive, Greenville, SC 29606	f Inspection: Le Le	GCCH GCDEF	Inspection: 9:	00_	
Plephone #: 864-250-8080 Any changes in contact info (Pho	nouis ne/Email/Fax\? ⊓ Y	of Operation:)vernight Care? =	Voo KNo	
sition birector besignee. Susan builti	2,,,, 2,	00)6110	vernight Care?	res yz No	
nange in Ownership or Director? Yes No If yes, Name: Building 1: Building 1:					
Building 1: Buildi	ding 2:	_ Building 3:		<u> ۱</u>	1
btal Capacity: 158 Building 1: Building 1	illity Clear Fire Re	port ⊡⁄Yes □ No c	□ NA Date cleared	21515	l
				·	
Physical Site	CENTER	FAITH BASED	GCCH	C N N/A	7
The Approval/ License/ Registration is displayed in public view.	114-503 A.1	114-523 A.1	114-513 A.1	0 0	-
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1		1
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	Q 0 0	1
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)		1
Ceiling, floors, windows, doors and rugs property secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)		1
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)		1
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)		1
Temperature in building between 68 and 80 degrees ∘F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)		1
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	G/0 0	1
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)		1
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 A.6(b)		1
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.1		1
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12	114-517 G.2		1
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)	1	$\frac{1}{2}$
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	7	1
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		1
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.2		1
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1		1
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.1		1
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1	114-517 E.4		1
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	114 020 G.2	114-010 0.2	G 0 0	1
Parents have free & full access.	114- 503 F.1		114-513 F.1	0 0	1
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C	0 0 0	÷
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7	chicken and the	114-516 A.7		1
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)	8 0 0	1
	(11)	111 02011.(17)	114 01011(1-1)	0 0 0	1
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No	t Applicable				١
No violations noted at time of visit.					1
Signature of Director/Operator/Designee:	irch	Date 6	1d2 4 0 Red	fused to Sign	J
Signature of Child Care Licensing Specialist:		Date() \	4 24	adda to digit	
1 Page		1/18/	2019 rev.		

1/18/2019 rev.

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

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)	4		
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)			
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)			
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)			
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1			
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1		' -	
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	3		- -
10			111 010 0.2			
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 t.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.	<u> </u>	 _	/
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jacob's Law			6
Vehicle safe and in good condition.	114-505 l.1(c)	114-525 I.1(c)	114-515 I.1(b)			8,
Checklist on unloading/loading of children.	114-505 I.2(d)		114-3131.1(0)			œ/
First Aid supplies and emergency information on children in vehicle.		114-525 l.2(d)				/
	114-505 I.1(g)	114-525 l.1(g)				9/
Driver's (valid) driver's licensed reviewed.	114-505 L1(f)	114-525 I.1(f)	114-515 l.1(d)	Ď	0	₫
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided Facility □ Parents □ Caterer	STATES AND LOSS OF THE PARTY OF	TATTIBAGED	OCC11	-	IN.	IN/A
□ School □ Other*Public school kitchens and some			No.			
churches (where food is served to the public) are inspected by DHEC				W		
Meal & snack meet USDA guidelines.	114-508 A.1(b)	114-528 A.1(b)	444.540.4.40.1	١	+_	
Food & beverages available for children who did not bring a meal.		1 17 JZO A. 1101	114-518 A 1(b)	$\mid \nabla \mid \nabla \mid$		
	114-508 A.8		114-518 A.1(b)	10/ 11/		
Adequate lighting at food preparation, utensil and hand-washing area	114-508 A.8 114-507 A.4(b)	114-528 A.8	114-518 A.5	₫v/		
	114-508 A.8 114-507 A.4(b) 114-508 D.1	114-528 A.8 114-527A.4(b)	114-518 A.5 114-517A.4(b)	œ/ □⁄		0
Adequate lighting at food preparation, utensil and hand-washing area	114-507 A.4(b)	114-528 A.8	114-518 A.5 114-517A.4(b) 114-518 D.1	± √ 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		
Adequate lighting at food preparation, utensil and hand-washing area Food labeled and properly stored to protect from contamination.	114-507 A.4(b) 114-508 D.1	114-528 A.8 114-527A.4(b) 114-528 D.1	114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3	œ/ □⁄		0
Adequate lighting at food preparation, utensil and hand-washing area Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area.	114-507 A.4(b) 114-508 D.1 114-508 D.2-3	114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3	114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4			
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Ratio adequate in all classrooms and on playground.

114-514 A(2)

114-524 B(2)

114-504 B(1)

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

Infant Care	CENTER	FAITH BASED	GCCH	С	N	- NI/A
Infants in designated rooms.	114-505 H.1	114-525 H.1	114-515 H.1		-	N/A
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1	114-313 H. I	02/	0	<u> </u>
Diaper changing area in clear view and not used for any other	***************************************	114-3231,1		Q/		
purpose.	114-504 F.2,9	114-525 F.2		₪		
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2			
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	_ 		
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)			
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5			0
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)	114-017 0.1	0/		
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	2		
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-519 A.2(c)			
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)	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)	6		
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)		-	
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/	_	
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)			
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			
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.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)		-	
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-519 A.6(a)	-		

Playground & Surrounding Site	CENTER	FAITH BASED	GCCH	С	- NI	LAUZA
All ages daily schedule includes outside play, weather permitting.	114-506 A.8	TAITTDAGED	114-516 A.8	<u> </u>	N	N/A
Playground and walkway free from hazards (i.e. litter & leaves).	114-507 C.1-2	114-527 B.2-3		7		-
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.2-3	114-517 B.1-2 114-517 B.3	<u> </u>		
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.3	B		
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.8	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		0
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11		<u> </u>	
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	<u></u>		
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)	D		
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	0	-	
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1				
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)			
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		12	_	
Playground equipment and toys must indicate commercial use only						

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