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

#### Type of Inspection: Provisional Evaluation Full Evaluation Renewal

RL/APP ID #: CC034452	of Inspection:	Time of	Inspection: 10.	00.	2ha		
ess: 203 Hendriv Street / EVINCTON CO 20070							
elephone #: 803-479-8983  Any changes in contact info (Pho	Hours	of Operation: Sing	jle Shift				
elephone #: 803-479-8983 Any changes in contact info (Pho enter Director/Designee: Sheria Williams, Benjia McCullum	one/Email/Fax)? 🗆 \		Overnight Care?	Yes		io.	
change in Ownership or Director?   Yes No If yes, Name:					•		
otal Capacity: 86 Pullding 1: 27	ilding 2: <b>53</b>	Dudlette or O					
laximum number of infants: 55	cility Clear Fire Re	Building 3:	- NA Data I	را ا	_1.		
	onty older he ha	sport Parez FIMO	□ INA Date cleared	2	<u> </u>	27	
Div. 1-100							
Physical Site	CENTER	FAITH BASED	GCCH	C	N	N/A	
The Approval/ License/ Registration is displayed in public view.	114-503 A.1	114-523 A.1	114-513 A.1				
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.  Tobacco free facility	114-507 A.2	114-527 A.2	114-517 A.2	9			
	114-505 A.3	114-525 A.2	114-517 A.2	4			
Decals on all glass doors, placed at eye level of children.	114-507 A.3	114-527 A.3	114-517 A.3				
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 properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)				
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)				
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	7	ä		
Temperature in building between 68 and 80 degrees •F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	- T			
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	7			
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	7			
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	<b>D</b> /2			
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1		믜		
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.1	<del></del>	믜	<u>-</u>	
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12	114-317 G.2	<b>Ø</b>	믜		
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)		믜		
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(e)	V /	ㅁ		
Cots or mats labeled with child's name for use only by that child.	114-507 D.2	114-527 D.2		- +	믜		
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.2 114-517 D.6	<del>- ,</del>	믜		
Poisons/harmful agents locked, labeled and stored properly	114-507 E.1	114-527 E.1		$\overline{}$	믜	0	
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.1	-	믜	-	
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1	114-517 E.4	<del>- /-</del>	믺	Ø	
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114 540 10		믜		
Internal means of communication among staff.	114-503 J.3	114-023 G.Z	114-513 J.2	7 1	믜		
Parents have free & full access.	114- 503 F.1		114 540 5 4	- /	밎		
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-513 F.1		믹		
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7	114-529 C	114-519 C	_	믜_	9/	
Staff files are in compliance to include required training hours.	114-503 F(1-4)	114-523 H.(1-7)		<del>- /-</del>	밎	_	
		114-025 11.(1-1)	114-513 H(1-7)				
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No	t Applicable		MANAGES ON A	1155	Diag.		
No violations noted at time of visit.	· · · · · · · · · · · · · · · · · · ·	<u> </u>					
					-		
Signature of Director/Operator/Designee: 2	-	Data - 2/25	7/24 -	_			
		_ Date	Refu	ised t	o Si	gn	
Signature of Director/Operator/Designee: Date 2/29/24 Refused to Sign Signature of Child Care Licensing Specialist: Phase Date 2/19/14							

#### 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)		1		-14//
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)		9/	0	
Expired medicine returned to parent or disposed of safety.	114-505 D.2(c)	114-525 D.2(c)		7		
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	(-)		<u>,                                    </u>	
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		<u> </u>	
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4				
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2		3		-
		114-020 0.2	114-515 B.2			
Transportation	CENTER	FAITH BASED	GCCH	С	N	L NI/A
If facility transports, written plans and consent by parents reviewed.	114-505 I.1(i)	114-525 I.1(i)		<del>                                     </del>	├──	N/A
Type of vehicle: □ Bus □12 van or SUV passengers or less	56-5-195.		114-515 l.1(f)			<b>V</b>
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	56-5-195. Jacob's Law	56-5-195.			9/
Vehicle safe and in good condition.	114-505 I.1(c)		Jacob's Law	┼	<u> </u>	
Checklist on unloading/loading of children.		114-525 i.1(c)	114-515 l.1(b)	0	0	9
First Aid supplies and emergency information on children in vehicle.	114-505 l.2(d)	114-525 l.2(d)	2462254604604		0	9/
17	114-505 I.1(g)	114-525 I.1(g)		D	0	
Driver's (valid) driver's licensed reviewed.	114-505 I.1(f)	114-525 I.1(f)	114-515 l.1(d)	0		
Kitchen & Meal Requirements	071/777					
Method meals will be provided □ Facility □ Parents □ Caterer	CENTER	FAITH BASED	GCCH	Ç	N	N/A
□ School □ Other*Public school kitchens and some						
churches (where food is served to the public) are inspected by DHEC				9/		
Meal & snack meet USDA guidelines.	114-508 A.1(b)	114 FOO A 4/L)	444 540 440			
Food & beverages available for children who did not bring a meal.	114-508 A.8	114-528 A.1(b)	114-518 A.1(b)			
Adequate lighting at food preparation, utensil and hand-washing area		114-528 A.8	1 11/1.519 8 6			
E 11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	114-507 A 4/6\\		114-518 A.5	<b>1</b>		
Food labeled and properly stored to protect from contamination.	114-507 A.4(b)	114-527A.4(b)	114-517A.4(b)	9	0	D
Food labeled and properly stored to protect from contamination.  Refrigerator unit with thermometers placed in warmest area.	114-508 D.1	114-527A.4(b) 114-528 D.1	114-517A.4(b) 114-518 D.1	<b>□</b> /	0	0
Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.	114-508 D.1 114-508 D.2-3	114-527A.4(b) 114-528 D.1 114-528 D.2-3	114-517A.4(b) 114-518 D.1 114-518 D.2-3	d d d	0 0	0
Refrigerator unit with thermometers placed in warmest area.  Clean, wholesome, unspoiled properly labeled food.  Proper hair restraint used and outer wear is clean.	114-508 D.1 114-508 D.2-3 114-508 A.4	114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4	114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4			0 0
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114-504 B(1)

Ratio adequate in all classrooms and on playground.

114-514 A(2)

114-524 B(2)

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

Infant Care	CENTER	FAITH BASED	GCCH	Тс	N	N/A
Infants in designated rooms.	114-505 H.1	114-525 H.1	114-515 H.1	9/	/_	
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1			-	<u> </u>
Diaper changing area in clear view and not used for any other purpose.	114-504 F.2,9	114-525 F.2		9/	0	
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	<u>ا</u>	_	<del>  _</del>
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)		0/		
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-517 A.8(d) 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			-
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)	114-317 B.1	7	0	
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	9/		0
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-519 A.2(c)	<b>d</b>		0
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)			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)	7		
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)	D/		0
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)	9	-	
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)	9	_	
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/	-	
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/		0
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	7	-	
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)	<del>- /</del>		

Playground & Surrounding Site	CENTER	FAITH BASED	CCCII		<del></del>	I
All ages daily schedule includes outside play, weather permitting.	114-506 A.8	TAITTBASED	GCCH	C	N	N/A
Playground and walkway free from hazards (i.e. litter & leaves).	114-507 C.1-2	114 527 D 0 0	114-516 A.8	V		<u> </u>
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			0
Stationary equipment firmly anchored with cushioning material.	114-507 B,7	114-527 B.4	114-517 B.3	٦		0
Swings soft, flexible seats, free of pinch points and in a safe place.		114-527 C.6	114-517 B.7	q	0	
Sandboxes securely covered when not in use and constructed drain.	114-507 B.8	114-527 C.7	114-517 C.8	6		0
Outdoor metal equipment located in the shade.	114-507 C.7	114-527 C.13	114-517 C.14	ď	0	
Play equipment arranged to see children and size appropriate.	114-507 B.11	114-527 C.10	114-517 C.11	<u>o</u>		0
Trash receptacles outside facility are watertight with firm fitting lids.	114-507 C.12-13	114-527 C.12	114-517 B.12	D.		
Furniture, toys & equipment meets CPSC standards.	114-507 A.8(g)	114-527 A.8(g)	114-517 A.8(g)	9/	0	
Furniture, toys & equipment developmentally and size appropriate.	114-507 C.2	114-527 C.2	114-517 C.2	o⁄		
Children are taken to park or in shifts if outdoor space is inadequate.	11-507 C.3	114-527 C.3	114-517 C.3	G′		
Pesticides/other methods used to prevent insects/rodent.	114-507 B.1	114-527 B.1	6			
Designated area for smoking away from facility.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	<b>D</b> /	0	
Written plan to account for children while and it	114-505 A.3	114-525 A.3	114-517 A.2	□^¹		
Written plan to account for children while outside.	114-504 A.3	114-524 A.2		9	0	
Playground equipment and toys must indicate commercial use only						

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

# NAME OF PROVIDER/OPERATOR Midlands Primary Learning

**PERMIT** #23276

Corrective Action Needed	Expected Date of Correction
All staff need current DSS 2926 forms	3/7/2024
All enrolled children need current immunization record	3/7/2024
All enrolled children need a DSS Form 2900 on file	3/7/2024
All enrolled children need signed discipline policy	3/7/2024
All enrolled children need signe emergency medical treatment acknowledgement	3/7/2024
All enrolled children need signed policy for verification of ID	3/7/2024
	All staff need current DSS 2926 forms  All enrolled children need current immunization record  All enrolled children need a DSS Form 2900 on file  All enrolled children need signed discipline policy  All enrolled children need signe emergency medical treatment acknowledgement  All enrolled children need signed policy for verification

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

Licensing Specialist Monie Phone Date 2	29	24	