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

Type of Inspection:

Provisional Evaluation Full Evaluation Renewal

change in Ownership or Director?	ding 2: cility Clear Fire Re	Building 3: port ⊯Yes □ No □	NA Date cleared	on	(aa	la 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			
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1			0
Building has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-527 A.2	114-517 A.2	2		
Tobacco free facility	114-505 A.3	114-525 A.2	114-517 A.2	8		
Decals on all glass doors, placed at eye level of children.	114-507 A.3	114-527 A.3	114-517 A.3	12		
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4	114-517 A.4(a)	- P		
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)	Z		0
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	2		
Temperature in building between 68 and 80 degrees ∘F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	12		
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	8		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)	12		
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	P/		
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			
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12				
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)	200	0	
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	B		
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	10	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	2		
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4			
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1	Maria State Mari			<u> </u>
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	0	0	
Internal means of communication among staff.	114-503 J.3	Tizen ten	The state of the s	red 1		
Parents have free & full access.	114- 503 F.1		114-513 F.1	10		
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C			0
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7	ANTON ALLEN	114-516 A.7	2		0
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)	Ø		
		ing into the				_ 0
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No	ot Applicable					
No violations noted at time of visit.				Z Par		PE

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)	8		
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)	8		
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)		22'	_	
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	12'		10
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	02/		
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	2		
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4	Q'		
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2	œ/		-
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)			102
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		Ø
Vehicle safe and in good condition.	114-505 I.1(c)	114-525 l.1(c)	114-515 I.1(b)			15
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 l.2(d)	114 010 I. I(B)	0	-	2
First Aid supplies and emergency information on children in vehicle.	114-505 l.1(g)	114-525 l.1(g)		_	_	2
						
Driver's (valid) driver's licensed reviewed.	114-505 l.1(f)	114-525 l.1(f)	114-515 l.1(d)			12
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided ★ Facility □ Parents □ Caterer	TEL SOLD STREET		00011	-	- IN	IVA
□ 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)			
Food & beverages available for children who did not bring a meal.	114-508 A.8	114-528 A.8		-	-	
Adequate lighting at food preparation, utensil and hand-washing area		11T-020 740	114-518 A.5		' II '	1 1 1
- 11 Tabling and	114-507 A.4(b)		114-518 A.5 114-517A.4(b)	100		
Food labeled and properly stored to protect from contamination.	114-507 A.4(b) 114-508 D.1	114-527A.4(b) 114-528 D.1	114-518 A.5 114-517A.4(b) 114-518 D.1	1 1 1 1	0	0
Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area.		114-527A.4(b)	114-517A.4(b)	W	-	00
Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food.	114-508 D.1	114-527A.4(b) 114-528 D.1	114-517A.4(b) 114-518 D.1	12	0 0	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	С	N	N/A
Infants in designated rooms.	114-505 H.1	114-525 H.1	114-515 H.1	2		
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1		8		
Diaper changing area in clear view and not used for any other			N. C. Control			
purpose.	114-504 F.2,9	114-525 F.2			0	
Diapering surface sanitized, seamless and waterproof	114-505 F.4-7	114-525 F.4-7	114-515 F.2	P		
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	10		
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	12		
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	12	0	
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)	CONTRACTOR OF SERVICE	12		
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	12		
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)			
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-519 A.3(a)			
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)	ď		
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)		0	
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)	P		
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	114-519 A.4	1		
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)	4		
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-519 A.6(a)	Ø	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	Maria Salaman	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	1		-
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		
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	2		
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	4		
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14	0		8
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	2	0	
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12			
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)	8		
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	8		0
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	2		-
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1	AND THE PROPERTY OF THE PARTY O	0		0
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	0		
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		