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

Type of Inspection:

Provisional Evaluation Full Evaluation Renewal

Address: 201 Reece Mill Road, PICKENS, SC 29671	of Inspection: <u>9/2</u> enter $_{\Box}$ Faith Based Hours	of Operation	Inspection: 10:(Ø		_
Felephone #: 864-898-0006 Any changes in contact info (Pho Denter Director/Designee: Christy Greene Change in Ownership or Director? Yes No If yes, Name:	one/Email/Fax)? □ \	' A	Overnight Care?	Yes	œ1	No
			_			
Vaximum number of infants: 40 Building 1: Building 1: 24 months = 40 months = 1.4 for	ilding 2:	Building 3:				
vlaximum number of infants: 40 □ 24 months □ 30 months □ I-4 fa	clifty Clear Fire Re	eport√d Yes □ No	□ NA Date cleared	1	ZZ	24
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Physical Site	CENTER	FAITH BASED	GCCH	10		N. I.
The Approval/ License/ Registration is displayed in public view.	114-503 A.1	114-523 A.1		C	N	N/A
Daily menu dated and posted in conspicuous location in public view	114-508 A.1	114-528 A.1	114-513 A.1			
Building has proper ventilation to include kitchen and bathrooms	114-507 A.2	114-527 A.2	114-518 A.1	■ N		
Tobacco free facility	114-505 A.3		114-517 A.2	0/		
Decals on all glass doors, placed at eye level of children.	114-507 A.3	114-525 A.2	114-517 A.2	0		
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.3	114-527 A.3	114-517 A.3	8		
Ceiling, floors, windows, doors and rugs properly secured.		114-527 A.4	114-517 A.4(a)	0/		
No strangulation, choking or suffocation hazards.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)	✓ ✓		
Electrical outlets securely covered and inaccessible to children.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)	3		
Temperature in building between 68 and 80 degrees ∘F.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	▽	0	
Facility has hot and cold water.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	P		
Trash in restroom and classroom kept in plastic lined container.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	0/		
Facility free from pest problems (insects, rodents, etc.).	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	0/		
Furniture, toys & equipment are clean and free from hazards.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	0		
Furniture, toys & equipment most standards of the ODGO.	. 114-507 C.1	114-527 C.1	114-517 C.1			
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	Ø		
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12		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)	7		
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	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	V		
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	_		
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.4			
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1		1		
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	5 /		
Internal means of communication among staff.	114-503 J.3					
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		計	v
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7	A STATE OF THE STA	114-516 A.7	_	7	- N
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)			
						1000
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No	t Applicable		* .	54	K)Ni	STOCK CO.
No violations noted at time of visit.				1		-
				1		
Signature of Director/Operator/Designee:	eene	Date8 5	28/21/0 Refi	used	to S	Sign
Signature of Child Care Licensing Specialist:		الم ا	20/01/			-

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Health Conitation C. C.						
Health, Sanitation & Safety Medicine in original container, protective cap, with child's name.	CENTER	FAITH BASED	GCCH	С	N	N/A
Medicine stored in separate locked container properly.	114-505 D.2(a)	114-525 D.2(a)	114-515 D.2(a)	4	-	O
Expired medicine returned to person to the property.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)		-	-
Expired medicine returned to parent or disposed of safely. Written medication log reviewed.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)	0	<u> </u>	
First aid kit cumpling cumilate	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	5		
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	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			
10.00 2.00 20.00			114-513 6.2		0	
Transportation	CENTER	FAITH BASED	GCCH		- N	A1/A
If facility transports, written plans and consent by parents reviewed.	114-505 l.1(i)	114-525 I.1(i)		С	N	N/A
Type of vehicle: Bus 12 van or SUV passengers or less	56-5-195.		114-515 l.1(f)			
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	56-5-195.	56-5-195.	0		6
Vehicle safe and in good condition.	114-505 I.1(c)	Jacob's Law	Jacob's Law			<u> </u>
Checklist on unloading/loading of children.		114-525 I.1(c)	114-515 l.1(b)			4
First Aid supplies and emergency information on children in vehicle.	114-505 I.2(d)	114-525 I.2(d)				ø
	114-505 l.1(g)	114-525 l.1(g)				8
Driver's (valid) driver's licensed reviewed.	114-505 l.1(f)	114-525 I.1(f)	114-515 I.1(d)		_	4
Witches 0 Mart D			114 010 1.1(0)		_	L T
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	C	N	N/A
Method meals will be provided Facility □ Parents □ Caterer □ School □ Other *Public school kitchens and some		and the same				
□ 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)	114-528 A.1(b)	444 540 4 40 1			
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Adequate lighting at food preparation, utopoil and hand weeking and	114-508 A.8	114-528 A.8	114-518 A.1(b) 114-518 A.5	□ ⁄		
Adequate lighting at food preparation, utensil and hand-washing area	114-507 A.4(b)	114-528 A.8 114-527A.4(b)	114-518 A.5 114-517A.4(b)	-		
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	آر _ا		
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	2 2 2 6	_ 	
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SOUTH CAROLINA DEPARTMENT OF SOCIAL SERVICES CHILD CARE LICENSING ORIGINAL & RENEWAL INSPECTION CHECKLIST

Infant Care	CENTER	FAITH BARRE				
Infants in designated rooms.		FAITH BASED	GCCH	C	N	N/A
Diaper changing area adjacent hand-washing sink.	114-505 H.1	114-525 H.1	114-515 H.1		o	
Diaper changing area in clear view and not used for any other	114-504 F.1	114-525 F.1				0
purpose.	444 504 5 0 0				_	
Diapering surface sanitized, seamless and waterproof.	114-504 F.2,9	114-525 F.2	The State of	V		
Diaper area trash container closed, hands free and lined.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	Q/		
Proper diaper diapering practices were observed	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	₽⁄		
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	₽/		
Cribs meet standards labeled with child's name (certificate reviewed).	114-505 F.12	114-525 F.12	114-515 F.5	Q /		
Cribs 3 feet apart. Pro installed electric and continue (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)				9/
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3			0
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-519 A.2(c)		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)	<u>-</u>		
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)	<u>-</u>	-	<u> </u>
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)				- ₽∕
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(i)		_	9/
Food for toddlers cut pieces one-half inch or less.	114-509 A.3(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.1(k)	114-519 A.3(k)	■/		
Placement of sleeping equipment easily accessible to staff.		114-529 A.2	114-519 A.4	₽/	_	
Children are periodically removed from crib, swing or feeding chair.	114-507 D.4	114-527 D.4	114-517 D.4		믜	
Protective areas available for children to crawl and explore.	114-509 A.1(a)	114-529 A.2(d)	114-519 A.1(a)	V	0	
and discussion of 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	N	N/A
All ages daily schedule includes outside play, weather permitting.	114-506 A.8		114-516 A.8	1	<u> </u>	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	150	-	+-
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.4	114-517 B.3	- -	-	 -
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7		-	
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	5	-	
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14	Q		-
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	0		
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	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)	•	-	
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			
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)		0	
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2			7
Written plan to account for children while outside.	114-504 A.3	114-524 A.2	NAC SALES	2		-
Playground equipment and toys must indicate commercial use only						

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