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

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

enter Name: Fairforest Early Head Start RL/APP ID #: 22635 Date of Phicensed Registered Applicance Registered Phicensed Registered Applicance Registered Phicensed Registered Applicance Registered Phicensed Registered Any Changes in Contact info (Phorenter Director/Designee: Sandra Cooper Phicensed Registered Any Changes in Contact info (Phorenter Director/Designee: Sandra Cooper Phicensed Registered Any Changes in Contact info (Phorenter Director/Designee: Sandra Cooper Phicensed Registered Applicance Registered Any Changes in Contact info (Phorenter Director/Designee: Sandra Cooper Phicensed Registered Any Changes in Contact info (Phorenter Director/Designee: Sandra Cooper Phicensed Registered Applicance Registered Any Changes in Contact info (Phorenter Director/Designee: Sandra Cooper Phicensed Registered Applicance Registered Applicance Registered Any Changes in Contact info (Phorenter Director/Designee: Sandra Cooper Phicensed Registered Any Changes in Contact info (Phorenter Director/Designee: Sandra Cooper Phicensed Registered Applicance Registered Any Changes in Contact info (Phorenter Director/Designee: Sandra Cooper Phicensed Registered Applicance Registered Applicance Registered Applicance Registered Any Changes Registered Applicance Registered	Inspection: 924 Inspection: 924 Hours Hours ne/Email/Fax)? 129	of Operation:	nspection: 9.4		-
otal Capacity: 43 Building 1: Building 1:	ling 2:	Building 3:			
aximum number of infants: 20 🖂 24 months 🖂 30 months 🖂 1-4 faci	ility Clear Fire Re	port p∕Yes □ No □	NA Date cleared	8/15	124
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	051155			200,00000	
Physical Site	CENTER	FAITH BASED	GCCH	CN	N/A
The Approval/ License/ Registration is displayed in public view.	114-503 A.1	114-523 A.1	114-513 A.1	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.	114-507 A.2	114-527 A.2	114-517 A.2	9/0	
Tobacco free facility	114-505 A.3	114-525 A.2	114-517 A.2	9/0	
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)		
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)		
Temperature in building between 68 and 80 degrees •F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	₽ □	
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)		
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	D	
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)		
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	0	
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	0	0
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12	10 28 614 35 3		
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)		
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	01/0	
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		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	0/0	
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1	0 0	
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			
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				
	114-503 F.1		114-513 F.1		
Parents have free & full access. If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C		
	114-506 A.7	114 020 0	114-516 A.7	0 0	
Age appropriate radio, TV, VCR and DVD for children use.	114-503 F(1-4)	114-523 H.(1-7)	114-513 H(1-7)	0	
Staff files are in compliance to include required training hours.	114-3031 (1-4)	114-02011.(11)	114 010 11(17)	A STATE OF	2000
and the state of t	et Applicable				- 1
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = N	of Abbucapie	0.00			
No violations noted at time of visit.	1				
Signature of Director/Operator/Designee: August 1	w_	Date <u>9/a</u>	24/21 = Re	fused to) Sign
Signature of Child Care Licensing Specialist:		Date <u> </u>			

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)	9	_	
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)		<u>'</u>	
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)	1		
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	D/		
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	13	<u>'</u>	
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	a		
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4	0	- -	
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2	1	급	
		77. 020 3.2	114-010-0.2			
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 I.1(i)	114-515 I.1(f)			
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	
Vehicle safe and in good condition.	114-505 I.1(c)	114-525 l.1(c)	114-515 J.1(b)	0	0	
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 l.2(d)			Ď	9
First Aid supplies and emergency information on children in vehicle.	114-505 l.1(g)	114-525 l.1(g)	AND THE SHARES	_		6
Driver's (valid) driver's licensed reviewed.	114-505 l.1(f)	114-525 I.1(f)	114-515 l.1(d)	П	0	0
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided □ Facility □ Parents ເcaterer	EDITORIFE EDICAL PROPERTY IN	THE RESERVE AND PERSONS ASSESSED.				
Metilod means will be provided to I actiffy to Palettis Broatelet	CONTRACTOR OF THE					1 1
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□ 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)	Ū/	0 0	0
□ 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.8	114-528 A.8	114-518 A.5		59	3925-92
□ 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. Adequate lighting at food preparation, utensil and hand-washing area	114-508 A.8 114-507 A.4(b)	114-528 A.8 114-527A.4(b)	114-518 A.5 114-517A.4(b)			
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114-504 A(3)

114-504 B(1)

114-524 A(2)

114-524 B(2)

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114-514 A(2)

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Facility following tracking of children procedures.

Ratio adequate in all classrooms and on playground.

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

Infant Care	CENTED					
Infants in designated rooms.	CENTER	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	V	一	
Diaper changing area in clear view and not used for any other	114-504 F.1	114-525 F.1	EXECUTE OF THE PARTY OF THE PAR	0	-	
purpose.	444.504.5.0.0				-	
Diapering surface sanitized, seamless and waterproof.	114-504 F.2,9	114-525 F.2		4	10	
Diaper area trash container closed, hands free and lined.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	a	<u> </u>	0
Proper diaper diapering practices were observed	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	P		0
Disposable items kept in labeled alread to a late of the late of t	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	04	Ð	
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5	192	0	
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	0	_	
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)				6
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	10/	-	
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)	State of the same	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)	0/		
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>	
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)			4
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)		_	
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)	<u>-</u>	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			
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	G/		
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)		<u></u>	

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	V	<u>''</u>	100
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	2	0	
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.4	114-517 B.3	<u> </u>	_	
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	13/		
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	13/	0	0
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14	0		
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	u	D	
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)	ū	-	
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				10/
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	ø	D.	
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2			8
Written plan to account for children while outside.	114-504 A.3	114-524 A.2		Ø		0
Playground equipment and toys must indicate commercial use only						