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

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

Center Name: Dream Big Academic Acade	my	Date of Inspection: 5	125 23 Time	of Inspection: 9.45	<u>Am</u>
ARL/APP ID #: 25663	ed  Registered		ed 🗆 GČCH 😐 CI	DEP	
Address: 1217 Peach Orchard Rd, SUMTE	R. SC 29154	Hou	urs of Operation: S	Single Shift	
Telephone #: 803-795-8894	Any changes in contact in	nfo (Phone/Email/Fax)?	z∕Yes □ No	Overnight Care?   Yes	<b>⊯</b> No
Center Director/Designee: Sharon Hunter-	Graham				
Change in Ownership or Director?   Yes	✓ No If yes, Name:		–		
Total Capacity: 49	Building 1:	Building 2:	Building 3:		
Maximum number of infants: 16	□ 24 months a 30 months	□ I-4 facility Clear Fire	Report 2 Yes 🗆 I	No   No   No   No   No   No   No   No	

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	Z	미	
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1	Z	믜	
Building has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-527 A.2	114-517 A.2	Z	이	
Tobacco free facility	114-505 A.3	114-525 A.2	114-517 A.2	Ø	0	0
Decals on all glass doors, placed at eye level of children.	114-507 A.3	114-527 A.3	114-517 A.3	7		0
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4	114-5 1 7 A.4(a)	Z		Q
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-5 17 A.5(d)	Z		
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-5 1 7 A.5(h)	Z		
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-51 7 A.11(c)	محر		0
Temperature in building between 68 and 80 degrees oF.	114-507 A.7(a)	114-527 A.7	114-51 7 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)	1		<u>.</u>
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	2	0	0
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	Z	0	
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	Z		Ω
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	7	□	۵
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12		Z	0	ם
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)			0
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	Z	0	a
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	Z	o o	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	1	0	0
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E:1	114-517 E.1	Z	0	0
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4	0		مجر
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1		10	10	0
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	1		
Internal means of communication among staff.	114-503 J.3			1	0	
Parents have free & full access.	114- 503 F.1	6.75 - 6 - E - T	114-513 F.1	18	10	
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C	Z		0
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7		114-516 A.7	15		
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)	K		0

C= Compilant with Regulation, N = Noncompliant with Regulation, N/A = Not Applicable No violations noted at time of visit.

Signature of Director/Operator/Designee:

Date 5/25/23 Refused to Sign

Signature of Child Care Licensing Specialist:

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Health, Sanitation & Safety	CENTER	FAITH BASED	GCCH	C	Ñ	NA
Medicine in original container, protective cap, with child's name.	114-505 D.2(a)	114-525 D.2(a)	114-51 5 D.2(a)			2
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-51 5 D.2(b)	a		22
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-51 5 D.2(c)			1
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	a		2
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1			<u>-</u>
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114515 B.1	8	<u> </u>	<u> </u>
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	2	0	0
Transportation	CENTER	FAITH BASED	GC CH	Тс	N	N/A
If facility transports, written plans and consent by parents reviewed.	114-505 I.1(i)	114-525 1.1(1)	114-515  .1(f)	0	-	_
Type of vehicle:   Bus □12 van or SUV passengers or less		56-5-195.		1	-	0
(15 passenger van prohibited – School Bus safety standards)	56-5-195. Jacob's Law	Jacob's Law	5 6-5-195. Jaco b's Law	M	0	0
Vehicle safe and in good condition.	114-505 l.1(c)	114-525 I.1(c)	114-5 15 l.1(b)	JE O	0	0
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 l.2(d)		1		0
First Aid supplies and emergency information on children in vehicle.	114-505 l.1(g)	114-525 l.1(g)		B	0	0
Driver's (valid) driver's licensed reviewed.	114-505 I.1(f)	114-525 (.1(f)	114-5 15 l.1(d)	2	0	0
Control of the contro				· -		-
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	C	N	N/A
At-the description of the provided and colline - Devents - Cotago	THOMOLOGIC STREET	Gerford second premise parent move.	consequently of the Atlantance		1	
Method meals will be provided practility practile and some churches (where food is served to the public) are inspected by DHEC				ø	0	C
© 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)	114-51 8 A.1(b)	pr pr	0	0
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114-514 A(2)

114-524 B(2)

114-504 B(1)

Ratio adequate in all classrooms and on playground.

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

Infant Care	CENTER	FAITH BASED	GC=CH	C	N	N/A
Infants in designated rooms.	114-505 H.1	114-525 H.1	114 -515 H.1	2	0	0
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1		7	0	-
Diaper changing area in clear view and not used for any other purpose.	114-504 F.2,9	114-525 F.2		محر	0	0
Diapering surface sanitized, seamless and waterproof	114-505 F.4-7	114-525 F.4-7	114515 F.2	1	_	0
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-5 1 7 A.8(d)	70	0	-
Proper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	200	0	0
Disposable items kept in labeled, closed, hands-free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5	2	0	
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114 517 D.1	2	0	
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)		7	0	0
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	7		0
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-5 1 9 A.2(c)	1		0
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-51 9 A.5(a)	250	0	0
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-51 9 A.3(a)		0	0
Infants are held while feeding/drinking (No bottles propped or in crib).	114-509 A.3(c)	114-529 A.1(c)	114-51 9 A.3(c)		0	0
Bottle food ready to feed, identified and packaged for single use.	114-509 A.3(f)	114-529 A.1(f)	114-5 19 A.3(f)	-		-
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(i)	114-529 A.1(i)	114-5 19 A.3(i)	-	0	0
Food for infants cut in pieces one-quarter inch or less.	114-509 A.3(j)	114-529 A.1(j)	114-51 9 A.3(k)		0	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)	7	O	О
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	114-519 A.4	2	0	Ci
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114~517 D.4	ø	0	D
Children are periodically removed from crib, swing or feeding chair.	114-509 A.1(a)	114-529 A.2(d)	114-51 9 A.1(a)	2	D	ū
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-51 9 A.6(a)	1		0

Playground & Surrounding Site	CENTER	FAITH BASED	GCCH	C	N	N/A
All ages daily schedule includes outside play, weather permitting.	114-506 A.8		114-516 A.8			
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	B	0	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	معو	0	0
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	مور	0	0
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	ø	D	Б
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14	0	0	6
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	200	a	0
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	1	٥	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)	120	O	0
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	A	П	Ð
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	1		0
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1		1	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)	1	0	0
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2	1	0	
Written plan to account for children while outside.	114-504, A.3	114-524 A.2		8	0	0