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

Type of Inspection:

Provisional Evaluation Full Evaluation

Renewal

address: 100 Franklin Street, SPARTANBURG, SC 29303 elephone #: 864-586-7129 Any changes in contact info (Phoenter Director/Designee: Shawna Nichelle Bynum hange in Ownership or Director?	Hourn Hourn One/Email/Fax)? 🗅 ۱	s of Operation; Yes DATO (Overnight Care? 🛚	Yes 🗈	
otal Capacity: 121 Building 1: Building 1: Building 1: Building 1: 24 months = 1.4 for	lding 2:	Buildina 3			l I
otal Capacity: 121 Building 1: Building 1: Building 1: Building 1: 24 months p-30 months p 1-4 factors in the second part of the second part	cility Clear Fire Re	eport Yes No	□ NA Date cleared	19/24	24
Physical Site	CENTER	FAITH BASED	GCCH	CN	NI/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.	114-507 A.2	114-527 A.2			
Tobacco free facility	114-505 A.3	114-525 A.2	114-517 A.2		
Decais on all glass doors, placed at eye level of children.	114-507 A.3	114-527 A.3	114-517 A.2		
Adequate lighting for rooms, hallway, bathrooms and fire escapes	114-507 A.4	114-527 A.4	114-517 A.3		
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.4(a)		
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(d)		
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.5(h)	0/0	
Temperature in building between 68 and 80 degrees °F.	114-507 A.7(a)	114-527 A.7	114-517 A.11(c)		
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A. 7(a)		
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.6(b)		
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)		114-517 A.8(f)		
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 A.8(b)	114-517 A.8(b)	5 ∕ □	
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.1	114-527 C.1	114-517 C.1		
Bathroom completely enclosed. Private toilet use by preschool & up.		114-527 C.2	114-517 C.2		
Child size toilets & sinks (has seat adapter and sturdy steps).	114-507 A.12	114-527 A.12			
Soap and disposable towels provided at each sink.	114-507 A.12(e)	114-527 A.12(e)	114-517 A.12(e)		□
Cots or mats labeled with child's name for use only by that child.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)		
Cots and mats stored so that the side child lies on does not touch floor.	114-507 D.2	114-527 D.2	114-517 D.2	12/0	
Poisons/harmful agents locked, labeled and stored properly.	114-507 D.6	114-527 D.6	114-517 D.6		
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.1	114-527 E.1	114-517 E.1		
Ratio chart prominently posted in each classroom.	114-507 E.4	114-527 E.4	114-517 E.4		_
Emergency phone numbers posted (police, fire and poison control).	114-504 B.1	114-524 B.1			
Internal means of communication among staff.	114-503 J.2	114-523 G.2	114-513 J.2		
Parents have free & full access.	114-503 J.3	400000000000000000000000000000000000000			
If overnight care is provided, requirements have been met.	114- 503 F.1		114-513 F.1		
Age appropriate radio, TV, VCR and DVD for children use.	114-509 C	114-529 C		ㅁㅁ	_₩
Staff files are in compliance to include required training hours.	114-506 A.7		114-516 A.7		0
etan mes are in compliance to include required training flours.	114-503 F(1-4)	114-523 H.(1-7)	114-513 H(1-7)		0
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No	Applicable	All Property and the second	以外是共享的经济 的特别	Service Service	经边际
No violations noted at time of visit.	t Applicable			1 3	-01
			2-09		
Signature of Director/Operator/Designee	Y	Date	1313U = Refi	used to (Sign
Signature of Child Care Licensing Specialist		Date	124		
1 Page		1/19/2	0010 rov		

1/18/2019 rev.

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Health, Sanitation & Safety						
Medicine in original container, protective cap, with child's name.	CENTER	FAITH BASED	GCCH	C	Ī.N	N/A
Medicine stored in separate locked container properly.	114-505 D.2(a)	114-525 D.2(a)		02/	10	
Expired medicine returned to parent or disposed of safety.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)	OD/	-	
Written medication log reviewed.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)	0		0
First aid kit supplies available and inaccessible to children.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	0	0	
Children's faces and hands are clean.	114-505 E.1	114-525 E.1	114-515 E.1	0/	2	
Proper handwashing practices were observed.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	0/		
Toys/equipment that child place in mouth washed & sanitized.	114-505 G.4	114-525 G.4	114-515 G.4	1	_	
m moutif wasiled a sanitized.	114-505 B.2	114-525 B.2	114-515 B.2			
Transmontation						
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 î.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 I.1(c)	114-515 I.1(b)	0		100
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)	714 010 E1(B)	-		
First Aid supplies and emergency information on children in vehicle.	114-505 l.1(g)	114-525 l.1(g)			-	
Driver's (valid) driver's licensed reviewed.		4.0				
	114-505 I.1(f)	114-525 I.1(f)	114-515 I.1(d)			
Kitchen & Meal Requirements	CENTER	FAITH BASED	CCCI			
Method meals will be provided Facility □ Parents □ Caterer		AITTDAGED	GCCH	С	N	N/A
- Cahaal - Other			NAME OF TAXABLE PARTY OF TAXABLE PARTY.		1 1	
□ School □ Other*Public school kitchens and some				ار_ ا	_	_
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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)			
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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	0001	25 6		
Infants in designated rooms.	114-505 H.1		GCCH	C	N.	N/A
Diaper changing area adjacent hand-washing sink.		114-525 H.1	114-515 H.1	_rs∕		
Diaper changing area in clear view and not used for any other	114-504 F.1	114-525 F.1		DZ/	0	0
purpose.	114-504 F.2,9	114-525 F.2		1	<u> </u>	
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	444 545 5 6	١,	↓_	 _
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)		114-515 F.2	V		-
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-527A.8(d)	114-517 A.8(d)	V		0
Disposable items kept in labeled, closed, hands- free, plastic liner.		114-525 F.(1-16)	114-515 F.(1-7)	Ū/		
Cribs meet standards labeled with child's name (certificate reviewed).	114-505 F.12	114-525 F.12	114-515 F.5			
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-507 D.1	114-527 D.1	114-517 D.1	₩.	0	0
Age appropriate toys and materials available.	114-509 A.5(c)	114-529 A.3(c)_	の様々など。	9	□	
Information /i.e. diapor changing les fondients at the state of the	114-507 C.3	114-527 C.3	114-517 C.3			
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-519 A.2(c)	□ D	0	
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)	5	_	
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)	D/		
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)	9		
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	114-519 A.4	9 /		
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-519 A.4	~	-	
Children are periodically removed from crib, swing or feeding chair.	114-509 A.1(a)	114-529 A.2(d)		- ' 		
Protective areas available for children to crawl and explore.	114-509 A.6(a)		114-519 A.1(a)	Q	-	
and of the order of the order of the order.	114-003 M.0(a)	114-529 A.4(b)	114-519 A.6(a)	10 /		

Playground & Surrounding Site	CENTER	FAITH BASED	GCCH	С	N	N/A
All ages daily schedule includes outside play, weather permitting.	114-506 A.8	The second second	114-516 A.8	7	<u> </u>	1117
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	V		
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.4	114-517 B.3	0		
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7		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	60/		
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	10/		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)	18/	_	
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	15		0
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	1		
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1				126
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	0		0
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2	0	_	8
Written plan to account for children while outside.	114-504 A.3	114-524 A.2		□⁄		0
Playground equipment and toys must indicate commercial use only						灵隆