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

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

nter Director/Designee: Elizabeth Spurling ange in Ownership or Director? □ Yes 🖬 No If yes, Name:	Hours e ne/Email/Fax)? □ Ye	□ GCCH □ CDEP of Operation: es □ No O	vernight Care? 🗅 \	Yes	o•∕N	io
ral Consolty: 99 Building 1: V Ruild	ding 2:	Building 3:	NA Data algorad	10-	476	えーフ
ximum number of infants: 24	ility Clear Fire Re		0.01-0.02-		_	
Physical Site	CENTER	FAITH BASED	GCCH	-	N	N/A
The Approval/ License/ Registration is displayed in public view.	114-503 A.1	114-523 A.1	114-513 A.1	V	_	
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	■	<u> </u>	
Tobacco free facility	114-505 A.3	114-525 A.2	114-517 A.2	-		W
Decals on all glass doors, placed at eye level of children.	114-507 A.3	114-527 A.3	114-517 A.3	₽	<u> </u>	
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4	114-517 A.4(a)	10/		
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d) 114-517 A.5(h)	□ ✓		
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)		D/		
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c) 114-527 A.7	114-517 A.11(c) 114-517 A. 7(a)	2		
Temperature in building between 68 and 80 degrees ∘F.	114-507 A.7(a)	114-527 A.6(b)	114-517 A. 7(a)	100/		
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.8(f)	114-517 A.8(f)			
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(b)	114-517 A.8(b)	1		
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b) 114-507 C.1	114-527 C.1	114-517 C.1	150/1	٥	
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.2	1		
Furniture, toys & equipment meet standards of the CPSC. Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12	114-517 0.2	a		
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)	w)		0
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	4		
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	+ +		
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	100	0	
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4			00/
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			Ø		
Parents have free & full access.	114- 503 F.1		114-513 F.1	D		
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C			D
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7		114-516 A.7	D		
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)	192		ū
	DESCRIPTION OF THE PARTY OF THE	The Part of the				
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = N	lot Applicable	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		18.50		42.5
No violations noted at time of visit.						
Signature of Director/Operator/Designee:	Ifin	Date/	0/09/04	efuse	d tc) Sign

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

Health, Sanitation & Safety						
	CENTER	FAITH BASED	GCCH	C	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)			
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)			
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)			
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)			
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	0	0	
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	0		
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4			B/
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2	D/		0
					,	
Transportation	CENTER	FAITH BASED	GCCH	C	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	6		
Vehicle safe and in good condition.	114-505 I.1(c)	114-525 l.1(c)	114-515 l.1(b)	•	<u>-</u>	
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)	Marie Santa	121		0
First Aid supplies and emergency information on children in vehicle.	114-505 I.1(g)	114-525 J.1(g)		K/	0	
Driver's (valid) driver's licensed reviewed.			444 545 147 0	3/		0
Silver 5 (valid) driver 5 licerised reviewed.	114-505 1.1(f)	114-525 l.1(f)	114-515 l.1(d)			
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided Facility Parents □ Caterer		是自由自由				
□ School □ Other Snow uning *Public school kitchens and some						0
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		114-510 A.1(0)	2		
- Adoquato liabtina et food enementies (uterrell exclusion)		114-528 A.8	114-518 A.5	2		0
Adequate lighting at food preparation, utensil and hand-washing area	114-507 A.4(b)	114-528 A.8 114-527A.4(b)				
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	10/		
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	114-527A.4(b) 114-528 D.1 114-528 D.2-3	114-518 A.5 114-517A.4(b)	D/		0
Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food.	114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 A.4	114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4	114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4			
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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			
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1		■		
Diaper changing area in clear view and not used for any other purpose.	114-504 F.2,9	114-525 F.2		9		0
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2			
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	V		
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)			□ □
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5			0
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1			
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)		V		0
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)	100	114-519 A.2(c)	0/		0
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)	6		
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-519 A.3(a)	18	_	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)	9		
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)	V	0	0
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(i)	114-529 A.1(i)	114-519 A.3(i)	•	□	0
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)	V	D	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	2		0
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	P		
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)	6/	0	<u> </u>
Protective areas available for 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	V		
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	100		
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	10		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	₩	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	0	_	₽⁄_
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	0	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)	192	0	
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	50/	_	
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	102	0	0
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1		ď	0	0
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114- <u>517 A.8(b)</u>	K		l o
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		ø		0
Playground equipment and toys n	nust indicate comm	mercial use only	A SECTION AND A SECTION ASSESSMENT			(mm)

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