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

Type of Inspection: Provisional Eva	luation 🗆 Full Ev	aluation 🌠 Renew	<i>r</i> al			
enter Name: Ben Lippen School RL/APP ID #: CC045276	of Inspection: enter A Faith Based Hou	Time of GCCH CDE	f Inspection: 10	PM		
since Director/Designee. Stephen End Maurell	,		Overnight Gale: [1 165		TVO
hange in Ownership or Director? Yes No If yes, Name: Dial Capacity: 62						
aximum number of infants: 62 Building 1:	ilding 2:	Building 3:		\$		
aximum number of infants: 62	icility Clear Fire R	deport ✓ Yes □ No	□ NA Date cleare	d l	8	24
Physical Site	CENTER	FAITH BASED	CCCH	10	Las	1 1//4
The Approval/ License/ Registration is displayed in public view.	114-503 A.1	114-523 A.1	GCCH	C	N	N/A
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1		114-513 A.1	\rightarrow	0	
Building has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-528 A.1	114-518 A.1	A		
Tobacco free facility	114-505 A.3		114-517 A.2	+		
Decals on all glass doors, placed at eye level of children.	114-507 A.3	114-525 A.2	114-517 A.2	+		
Adequate lighting for rooms, hallway, bathrooms and fire escapes.		114-527 A.3	114-517 A.3	- 7		
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.4	114-527 A.4	114-517 A.4(a)	9		
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)	0	0	0
Temperature in building between 68 and 80 degrees •F.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	18		
Facility has hot and cold water.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	8		
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)	13		_ 0
Facility free from pest problems (insects, rodents, etc.).	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	1		
Furniture toys & equipment are clean and free form by	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	12		
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	M		
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12		1		
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)	V		
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	8		
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	<u>B</u>		
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1	B	하	
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4		급	7
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1		<u>.</u>		
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2		귀	-
Internal means of communication among staff.	114-503 J.3		117 010 0.2	7		-
Parents have free & full access.	114- 503 F.1	FEED NEWS	114-513 F.1		_	
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C	-+	믜	
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7	111 020 0	114-516 A.7	- /	믜	150
Staff files are in compliance to include required training hours.	114-503 F(1-4)	114-523 H.(1-7)			믝-	
		114 020 11.(1-1)	114-513 H(1-7)			
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = Not	Applicable			GINESE.		nie za
No violations noted at time of visit.	Anna de la constanta de la con			建设装	200	380
	AND THE RESERVE	The Atlantance		Total Control	5.5	100
Signature of Director/Operator/Designee:		Date V	4/15 - 006		·- 0	
Signature of Child Care Licensing Specialist:		Date \110	1/25 ERET	sed t	:0 Si	ign
Signature of Director/Operator/Designee:		Date\/	1/25 a Refi	ised t	to Si	ign

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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)			
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)	0.	0	To a
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)	D	_	
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)			80/
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	4		
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	N/		
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4	82	п	
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2	49		
			10 10 10 10 10 10 10 10 10 10 10 10 10 1	-		
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)	•		0
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	1	0	
Vehicle safe and in good condition.	114-505 I.1(c)	114-525 I.1(c)	114-515 l.1(b)	67	ט	L
Checklist on unloading/loading of children.	114-505 I.2(d)	114-525 I.2(d)	100 Maria 110 Maria	N		
First Aid supplies and emergency information on children in vehicle.	114-505 l.1(g)	114-525 l.1(g)		0	-	0
Driver's (valid) driver's licensed reviewed.						
Driver's (valid) driver's licerised reviewed.	114-505 I.1(f)	114-525 l.1(f)	114-515 l.1(d)	9	· 🗆	
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided □ Facility ▶ Parents □ Caterer	THE REAL PROPERTY.		GOOT!		-13	IVIA
	THE RESIDENCE OF THE PARTY OF T					
□ School □ Other*Public school kitchens and some				4	п	
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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)	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.1(b) 114-508 A.8	114-528 A.1(b) 114-528 A.8	114-518 A.1(b) 114-518 A.5			
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114-504 B(1)

Ratio adequate in all classrooms and on playground.

114-524 B(2)

114-514 A(2)

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

Infant Care	CENTER	FAITHER				
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		0	0/
Diaper changing area in clear view and not used for any other	114-504 F.1	114-525 F.1	建设建筑	0	0	0
purpose.	444.50.55					
Diapering surface sanitized, seamless and waterproof.	114-504 F.2,9	114-525 F.2	出版的是是			P
Diaper area trash container closed, hands free and lined.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	0	0	
Proper diaper diapering procines were all lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	0	0	1
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	-	-	4
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5		-	4
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	0	0	1
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)	114-317 D.1		-	/
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114 547 0 0	\vdash		0
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)	114-521 6.3	114-517 C.3		0	
Infants placed on their backs to sleep.	114-509 A.5(a)	114 F20 A 2(-)	114-519 A.2(c)			4
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.3(a)	114-519 A.5(a)			8
Infants are held while feeding/drinking (No bottles propped or in crib).		114-529 A.1(a)	114-519 A.3(a)			19
Bottle food ready to feed, identified and packaged for single use.	114-509 A.3(c)	114-529 A.1(c)	114-519 A.3(c)	0		6
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(f)	114-529 A.1(f)	114-519 A.3(f)			B
Food for infants cut in pieces one-quarter inch or less.	114-509 A.3(i)	114-529 A.1(i)	114-519 A.3(i)			10
Food for toddlers cut pieces one-half inch or less.	114-509 A.3(j)	114-529 A.1(j)	114-519 A.3(k)		0	
Feeding chairs are sturch with Tables and	114-509 A.3(k)	114-529 A.1(k)	114-519 A.3(k)	0		8
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	114-519 A.4	0		4
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	_		8
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)	-+		8
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-519 A.6(a)	- +	-	K

CENTER	FAITH BASED	GCCH	С	N	N/A
114-506 A.8	THE SOUTH NOTES		-	1	INA
114-507 C.1-2	114-527 B 2-3		+	-	
			+	 	10
1			+ -	_	
					0
			-		
			· D		P
			V		
			6		
		114-517 A.8(g)	V		
		114-517 C.2	1	E)	0
	114-527 C.3	114-517 C.3	4		
	114-527 B.1	THE STATE OF			6
114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	W		
114-505 A.3	114-525 A.3				0
114-504 A.3	114-524 A.2	IS NOT THE RESIDENCE	0	- 	
	114-507 C.1-2 114-507 B(4) 114-507 B.7 114-507 B.8 114-507 C.7 114-507 B.11 114-507 C.12-13 114-507 C.2 11-507 C.3 114-507 B.1 114-507 A.8(b) 114-505 A.3 114-504 A.3	114-507 C.1-2 114-527 B.2-3 114-507 B(4) 114-527 B.4 114-507 B.7 114-527 C.6 114-507 B.8 114-527 C.7 114-507 C.7 114-527 C.13 114-507 B.11 114-527 C.10 114-507 C.12-13 114-527 C.12 114-507 A.8(g) 114-527 A.8(g) 114-507 C.2 114-527 C.2 11-507 C.3 114-527 C.3 114-507 B.1 114-527 B.1 114-507 A.8(b) 114-527 A.8(b) 114-505 A.3 114-525 A.3 114-504 A.3 114-524 A.2	114-507 C.1-2 114-527 B.2-3 114-517 B.1-2 114-507 B(4) 114-527 B.4 114-517 B.3 114-507 B.7 114-507 B.8 114-527 C.6 114-517 C.8 114-507 C.7 114-527 C.13 114-517 C.14 114-507 B.11 114-527 C.10 114-517 C.11 114-507 C.12-13 114-527 C.12 114-517 B.12 114-507 A.8(g) 114-527 A.8(g) 114-517 A.8(g) 114-507 C.3 114-507 C.3 114-527 C.3 114-517 C.3 114-507 B.1 114-507 B.1 114-527 B.1 114-507 B.1 114-527 B.1 114-507 A.8(b) 114-507 A.8(b) 114-507 A.8(b) 114-505 A.3 114-525 A.3 114-517 A.8(b)	114-507 C.1-2 114-527 B.2-3 114-517 B.1-2 114-507 B.7 114-507 B.8 114-527 C.10 114-517 C.14 114-507 B.11 114-527 C.10 114-517 C.14 114-507 C.12-13 114-527 C.12 114-517 B.12 114-507 C.2 114-507 C.2 114-517 C.3 114-517 C.3 114-507 C.3 1	114-507 C.1-2 114-527 B.2-3 114-517 B.1-2 114-507 B(4) 114-527 B.4 114-517 B.3 114-507 B.7 114-507 C.6 114-517 B.7 114-507 C.7 114-517 C.8 114-507 C.7 114-507 C.13 114-517 C.14 114-507 C.12 114-507 C.12 114-517 C.11 114-507 C.12 114-507 C.12 114-517 C.11 114-507 C.12 114-507 C.2 114-527 C.3 114-517 C.3 114-517 C.3 114-507 C.3 114-527 C.3 114-517 C.3 114-507 C.3 114-507 C.3 114-527 C.3 114-517 C.3 114-507 C.3 11