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

Type of Inspection:

Provisional Evaluation Full Evaluation Renewal

Center Name: Charlie Brown Day Care	nd Preschool	Date of Inspection: 4.9.25	Time of Inspection: 1:30pm
ARL/APP ID #: 17217	censed Registered		CDEP
Address: 1800 Gregg Avenue, FLOREN	CE, SC 29501	Hours of Opera	ition: 7am-6pm
Telephone #: 843-665-1226		nfo (Phone/Email/Fax)? 🗆 Yes 🛮 🗖 No	otton: /am-opm Overnight Care? Yes No
Center Director/Designee: Melinda Roge			
Change in Ownership or Director? Ye	s ∕No If yes, Name:		
Total Capacity: 40	Building 1:	_ Building 2: Buildi	ng 3:
Maximum number of infants: 12		☐ I-4 facility Clear Fire Report ☐ Ye	es No NA Date cleared

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	2		
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1	Z		
Building has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-527 A.2	114-517 A.2	2	/D	
Tobacco free facility	114-505 A.3	114-525 A.2	114-517 A.2	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)			0
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)	2		
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)	Z		
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	d		
Temperature in building between 68 and 80 degrees °F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)	0		
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	2		
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)			
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			
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2			
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12		Z		
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)	d		
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	6		
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	8		
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1			
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4			Z
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1		2		
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2	2		
Internal means of communication among staff.	114-503 J.3		m. See See See See See See See See See Se			
Parents have free & full access.	114- 503 F.1		114-513 F.1	Z		
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C			Z
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7		114-516 A.7	8		
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)			

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

Signature of Director/Operator/Designee:

Date 4 9 25 Refused to Sign

Signature of Child Care Licensing Specialist: Kene Own

1 | Page

1/18/2019 rev.

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)			
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)	Z		
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)	2		
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	1		0
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1		ū	
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	8	0	
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4		,0	2
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2	2	Ö	
2-3 :						
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)			2
Type of vehicle: □ Bus □12 van or SUV passengers or less	56-5-195.	56-5-195.	56-5-195.			2
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jacob's Law			
Vehicle safe and in good condition.	114-505 l.1(c)	114-525 l.1(c)	114-515 l.1(b)		0	8
Checklist on unloading/loading of children.	114-505 l.2(d)	114-525 I.2(d)			□	
First Aid supplies and emergency information on children in vehicle.	114-505 i.1(g)	114-525 l.1(g)				B
Driver's (valid) driver's licensed reviewed.	114-505 I.1(f)	114-525 I.1(f)	114-515 I.1(d)	Ö		-2/
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Kitchen & Meal Requirements Method meals will be provided Facility Parents Caterer	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided ☐ Facility ☐ Parents ☐ Caterer ☐ School ☐ Other *Public school kitchens and some	CENTER	FAITH BASED	GCCH	C	N	N/A
Method meals will be provided Facility □ Parents □ Caterer	CENTER	FAITH BASED	GCCH			
Method meals will be provided Facility Parents Caterer School Other *Public school kitchens and some churches (where food is served to the public) are inspected by DHEC Meal & snack meet USDA guidelines.	CENTER 114-508 A.1(b)	FAITH BASED 114-528 A.1(b)	GCCH 114-518 A.1(b)			
Method meals will be provided Facility Parents Caterer 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.				8		
Method meals will be provided Facility Parents Caterer 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.1(b)	114-528 A.1(b)	114-518 A.1(b)	d	0	
Method meals will be provided Facility Parents Caterer 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 Food labeled and properly stored to protect from contamination.	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	8 8 8		
Method meals will be provided Facility Parents Caterer 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 Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area.	114-508 A.1(b) 114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3	114-528 A.1(b) 114-528 A.8 114-527A.4(b)	114-518 A.1(b) 114-518 A.5 114-517A.4(b)	8 8 8 10 10 10	0	
Method meals will be provided Facility Parents Caterer 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 Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food.	114-508 A.1(b) 114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 A.4	114-528 A.1(b) 114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4	114-518 A.1(b) 114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4			
Method meals will be provided Facility Parents Caterer 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 Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean.	114-508 A.1(b) 114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5	114-528 A.1(b) 114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4 114-528 B.5	114-518 A.1(b) 114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4 114-518 B.5	8 8 8 10 10 10		
Method meals will be provided Facility Parents Caterer 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 Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles.	114-508 A.1(b) 114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 A.4 114-508 B.5 114-507 A.8(e)	114-528 A.1(b) 114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4 114-528 B.5 114-527 A.8(e)	114-518 A.1(b) 114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4			
Method meals will be provided Facility Parents Caterer 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 Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles. Manual dishwashing has 3 compartment sink & test strips for testing.	114-508 A.1(b) 114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 B.5 114-507 A.8(e) 114-507 E.7-9	114-528 A.1(b) 114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4 114-528 B.5 114-527 A.8(e) 114-528 E.7-9	114-518 A.1(b) 114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4 114-518 B.5	8 8 8 7 8 8 8		
Method meals will be provided Facility Parents Caterer 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 Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles. Manual dishwashing has 3 compartment sink & test strips for testing. Separate sink for handwashing only.	114-508 A.1(b) 114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1	114-528 A.1(b) 114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4 114-528 B.5 114-527 A.8(e) 114-528 E.7-9 114-528 B.1	114-518 A.1(b) 114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4 114-518 B.5 114-517 A.8(e)	9 9 9 5 5 5 5 6 9		
Method meals will be provided Facility Parents Caterer 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 Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles. Manual dishwashing has 3 compartment sink & test strips for testing. Separate sink for handwashing only. Sanitary soap and disposable towels observed.	114-508 A.1(b) 114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 B.2-3 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1 114-508 B.2	114-528 A.1(b) 114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 B.5 114-527 A.8(e) 114-528 B.7-9 114-528 B.1 114-528 B.1	114-518 A.1(b) 114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4 114-518 B.5 114-517 A.8(e)	8 8 8 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		
Method meals will be provided Facility Parents Caterer 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 Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles. Manual dishwashing has 3 compartment sink & test strips for testing. Separate sink for handwashing only. Sanitary soap and disposable towels observed. All cleaning and poisonous items stored away from food.	114-508 A.1(b) 114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1 114-508 B.2 114-508 D.8	114-528 A.1(b) 114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 B.5 114-527 A.8(e) 114-528 E.7-9 114-528 B.1 114-528 B.2 114-528 D.8	114-518 A.1(b) 114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 B.5 114-517 A.8(e) 114-518 B.2 114-518 D.8	8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8		
Method meals will be provided Facility Parents Caterer 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 Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles. Manual dishwashing has 3 compartment sink & test strips for testing. Separate sink for handwashing only. Sanitary soap and disposable towels observed. All cleaning and poisonous items stored away from food. Food preparation sink separated from mop/cleaning supplies.	114-508 A.1(b) 114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1 114-508 B.2 114-508 D.8 114-507 A.5(e)	114-528 A.1(b) 114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4 114-528 B.5 114-527 A.8(e) 114-528 B.1 114-528 B.1 114-528 B.2 114-528 D.8 114-527 A.5(e)	114-518 A.1(b) 114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4 114-518 B.5 114-517 A.8(e) 114-518 D.8 114-517 A.5(e)	BRRRRRRRR B		
Method meals will be provided Facility Parents Caterer 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 Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles. Manual dishwashing has 3 compartment sink & test strips for testing. Separate sink for handwashing only. Sanitary soap and disposable towels observed. All cleaning and poisonous items stored away from food. Food preparation sink separated from mop/cleaning supplies. Easily breakable dinnerware are not used.	114-508 A.1(b) 114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 B.5 114-507 A.8(e) 114-508 B.1 114-508 B.1 114-508 B.2 114-508 D.8 114-507 A.5(e) 114-508 C.2	114-528 A.1(b) 114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 B.5 114-527 A.8(e) 114-528 B.1 114-528 B.1 114-528 B.2 114-528 D.8 114-527 A.5(e) 114-528 C.2	114-518 A.1(b) 114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4 114-518 B.5 114-517 A.8(e) 114-518 D.8 114-518 D.8 114-518 C.2	8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8		
Method meals will be provided Facility Parents Caterer 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 Food labeled and properly stored to protect from contamination. Refrigerator unit with thermometers placed in warmest area. Clean, wholesome, unspoiled properly labeled food. Proper hair restraint used and outer wear is clean. Trash in kitchen kept in closed, plastic lined receptacles. Manual dishwashing has 3 compartment sink & test strips for testing. Separate sink for handwashing only. Sanitary soap and disposable towels observed. All cleaning and poisonous items stored away from food. Food preparation sink separated from mop/cleaning supplies.	114-508 A.1(b) 114-508 A.8 114-507 A.4(b) 114-508 D.1 114-508 D.2-3 114-508 B.5 114-507 A.8(e) 114-507 E.7-9 114-508 B.1 114-508 B.2 114-508 D.8 114-507 A.5(e)	114-528 A.1(b) 114-528 A.8 114-527A.4(b) 114-528 D.1 114-528 D.2-3 114-528 A.4 114-528 B.5 114-527 A.8(e) 114-528 B.1 114-528 B.1 114-528 B.2 114-528 D.8 114-527 A.5(e)	114-518 A.1(b) 114-518 A.5 114-517A.4(b) 114-518 D.1 114-518 D.2-3 114-518 A.4 114-518 B.5 114-517 A.8(e) 114-518 D.8 114-517 A.5(e)	CORREGER OF BETTER OF B		

Supervision	CENTER	FAITH BASED	GCCH	С	N	N/A
Adequate supervision throughout facility.	114-504 A(1-2)	114-524 A(1)	114-514 A(1)	Z	_	
Facility following tracking of children procedures.	114-504 A(3)	114-524 A(2)		Z	ā	
Ratio adequate in all classrooms and on playground.	114-504 B(1)	114-524 B(2)	114-514 A(2)	2		

2 | Page

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

Infant Care	CENTER	FAITH BASED	GCCH	C	N	N/A
Infants in designated rooms.	114-505 H.1	114-525 H.1	114-515 H.1	8		0
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1		2		
Diaper changing area in clear view and not used for any other purpose.	114-504 F.2,9	114-525 F.2		ď	D	
Diapering surface sanitized, seamless and waterproof.	114-505 F.4-7	114-525 F.4-7	114-515 F.2	1		
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	8		
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	2		0
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5	Z	0	
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	6		
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)		2		ū
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	Z		0
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)		114-519 A.2(c)	6		
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)			
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)	Z		0
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)			
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(i)	114-529 A.1(i)	114-519 A.3(i)	Z	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)			B
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	2		0
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)	2		
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	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	1	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	1		
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	8		
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	2		
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	Z		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)			2
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2			
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	2		
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1				
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	B		
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		9		
Playground equipment and toys m	iust indicate comm	nercial use only				

3 | Page 1/18/2019 rev.