## South Carolina Department of Social Services ABC Quality Rating and Improvement System TECHNICAL ASSISTANCE INSPECTION VISIT FOR LICENSED-EXEMPT CENTERS

Facility CC#: CC044128 Quality Assessor: Lucia Cannarella

Facility Name: Springdale Elementary Date of Inspection: 9/8/2021 Time of Inspection: 1:30 pm

Facility Address (Street, City, Zip Code): 361 Wattling Rd., West Columbia, SC 29170

Type of Inspection (Annual, Complaint/Follow-up): <u>Annual- Virtual Visit</u> Date of Inspection: <u>9/8/2021</u>

Telephone Number: 803-260-3117 Facility Director/Contact: Charles Webster Hours of Operation: 2:30 pm -6:30 pm

Days of Week Open: 5 Maximum # of children enrolled: 50 # of children observed: 0

Staff	С	N	N/#
Training hours current:	С	N	N//
Directors-20 hours annually (1 bloodborne & 2 health & safety)			$\mid \boxtimes$
Teachers-15 hours annually (1 bloodborne & 2 health & safety)			
History of Compliance			
Ratio: (teacher: child)	С	N	N//
(5 years, 1:20), (6-12 years, 1:23)		$\square$	
Supervision:	С	N	N//
2 staff on premises at all times (1 staff the director)		$\square$	
Children supervised at all times			
Tracking			
Transportation of children:	С	N	N/
Appropriate constraint of children during transport			
Tracking			
Valid driver's license reviewed			
Environmental Hazards Indoor Space:	С	N	N/
Facility free of hazards and litter			
Facility temperature 68-80 degrees			
Facility free of insect, rodents & other vermin			
Soap & paper towels at each sink			
All cleaning supplies/poisonous chemicals stored away from food & inaccessible to children			
Furniture, toys & equipment are clean, good repair & meet Consumer Safety Product Council (CPSC)			
Animals are healthy, do not cause threat, are clean, properly housed, fed & cared for			
Usable fire extinguishers & smoke alarms			
Environmental Hazards Outdoor Space:	C	N	N/
Playground area and playground equipment maintained and safe			
Cushioning material in fall zones			
Children restricted from unsafe areas			
Swimming on/off premises follows safety precautions (supervision, ratio, fencing, & certified lifeguards)			
Meal Requirements:	C	N	N/
USDA Compliance			
Food properly stored, labeled & dated			
Refrigerators with thermometers, temperature 45 degrees		H H	
Hair restraints worn			┝┝
Clean food prep and service areas		H	┝┝╴
Sanitized food prep and service areas			┝╞
	YES	NO	
Serious injury and/or death of child	YES		N/
Incident occurred during previous program year (Oct 1 - Sept. 30) ignature of Director/Operator/Designee:			

ABC Quality 2020