South Carolina Department of Social Services
ABC Quality Rating and Improvement System
HEALTH & SAFETY INSPECTION VISIT FOR LICENSE-EXEMPT SCHOOL AGE PROGRAMS

Facility Name Timrod Elementary **Facility CC#:** 44190

Facility Address (Street, City, Zip Code) 1901 Old Marion Hwy,, Florence, SC 29506

Telephone Number: 843-664-8454 **Facility Supervisor/Designee/Contact:** Kesiah Harrison

Date of Inspection: 5/4/26 **Time of Inspection:** 4:29p **ABC Quality Staff:** Jalesa Mckelvey

Type of Inspection: ☐ Enrollment ☐ Annual ☐ Complaint ☑ Follow-up ☐ Self-report

If follow-up, list date of previous inspection: 3/30/26

Is this visit the result of a serious injury? n/a **or fatality of a child?** n/a

Maximum # of Children enrolled: 28 **Number of children observed:** 0

Age range of children: enrolled 5-12yrs **observed** 0

Hours of Operation: School Year 2:30p-6:00p **Summer (if applicable)** n/a

4.0 Eligibility Standard

4.1 Program Operations

4.1.3 Program operates within legal parameters.	Determination
a. Operating hours are in compliance.	n/a
b. Serves only children ages five years and older.	n/a

4.1.6 Business phone available	Determination
a. Must have a working business phone available during operating hours and at all times children are present.	n/a

4.2 Program eligibility

4.2.3 Written Policies (Interviews)	Determination
a. Staff understand and adhere to the Medication Policy.	n/a
b. Staff understand and adhere to the Emergency Medical Care Policy.	n/a
c. Staff understand and adhere to the Emergency Preparedness Policy	n/a
d. Staff understand and adhere to the Child Abuse and Neglect Policy	n/a
e. Staff understand and adhere to the Swimming Policy.	n/a
f. Staff understand and adhere to the Transportation Policy.	n/a
h. Staff understand and adhere to the Discipline and Child Maltreatment Policy.	n/a
i. Staff understand and adhere to the Prevention and Control of Infectious Diseases Policy.	n/a
j. Staff understand and adhere to the Handling, Storage, and Disposal of Hazardous Materials and Biological Contaminants Policy.	n/a
k. Staff understand and adhere to the Safe Release of Children Policy.	n/a
l. Staff understand and adhere to the Parental Access Policy.	n/a

Determination Codes:
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7.0 History of Compliance Standard

7.2 Regulations

7.2.1 Ratios and Group Size	Determination
a. Ratios met in all classes/groups of children.	n/a
b. If swimming provided, water safety ratios are met.	n/a
c. Group size met in all classes/groups of children.	n/a

7.2.2 Supervision	Determination
a. Staff are physically near children and have ready access to intervene when needed.	n/a
b. Staff focus on the supervision of children at all times.	n/a
c. Two qualified staff are on the premises during operating hours and when children are present.	n/a
d. The Site Supervisor, Director or Designee was present.	n/a
e. Children's whereabouts must be tracked throughout the facility, and during activities away from the facility.	n/a

7.2.4 Qualified Staff	Determination
a. Staff are qualified to supervise children.	n/a

7.2.5 Transportation	Determination
a. Child:staff ratios met during transport.	n/a
b. Each vehicle has safety restraints in good repair that are age appropriate for children being transported.	n/a
c. Children are properly restrained in individual, age-appropriate safety restraints when the vehicle is in motion.	n/a
d. Each vehicle has current registration and proof of current insurance.	n/a
e. Each driver has a valid Driver's License.	n/a
f. Children are tracked entering/exiting the vehicle.	n/a
g. Each driver has access to a cell phone during transport.	n/a
h. Each driver has emergency medical/contact information for each child being transported.	n/a
i. Program complies with Jacob's Law.	n/a

7.2.6 Indoor Environment	Determination
a. Facility is free from hazards and litter.	n/a
b. Facility temperature is between 68-80 degrees.	n/a
c. Facility is free from insects, rodents and other pest infestations.	n/a
d. Facility is clean and sanitary.	n/a
e. Facility has running water.	n/a
f. Private bathrooms inside the facility are accessible and operational.	n/a
g. Furniture, toys and equipment are clean, in good repair and meet the US Consumer Products Safety Commission (CPSC), if applicable.	n/a
h. Hazardous materials such as chemicals (cleaning supplies, poisons such as bug spray), medication is locked and out of the reach of children.	n/a
i. Animals present (no reptiles or rodents) must be healthy, clean, and present no apparent threat to the health and safety of children.	n/a
j. No weapons are allowed on the premises.	n/a
k. Staff bags/personal belongings are kept out of the reach of children.	n/a
l. The use of tobacco products, alcoholic beverages, or other illegal substances are not allowed on the premises or while transporting children.	n/a

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7.2.7 Outdoor Environment	Determination
a. The exterior of the building is in good repair and does not pose potential hazards.	n/a
b. Playground/outdoor areas children use are free of trash and litter	n/a
c. The space around building and physical premises is safe for children, by restricting them from unsafe areas and conditions by the use of a fence or barrier that is at least 4 feet high.	n/a
d. Playground areas are safe	n/a
e. Playground equipment is safe, firmly anchored, meets US Consumer Products Safety Commission and is rated for commercial use.	n/a
f. Adequate cushioning material is provided around fall zones	n/a
g. No use of hot tubs, spas, saunas, trampolines (any size), inflatable bouncy houses, inflatable water slides, or similar equipment.	n/a
7.2.8 Meal Requirements and Food Preparation Service Meals/snacks are: ☑ Prepared on-site ☑ Provided by Vendor/School ☐ Brought by parents	**Determination**
a. Meals and snacks served meet USDA CACFP meal pattern requirements and dietary needs of children.	n/a
b. Food is stored properly to prevent harmful foodborne illnesses.	n/a
c. All food preparation equipment, appliances, surfaces, food service areas, kitchenware, tableware, and utensils are clean and in good repair.	n/a
d. Food is prepared properly for safe consumption.	n/a
e. Foods are monitored and maintained at safe temperatures for consumption	n/a
7.2.9 Handwashing	**Determination**
a. Proper handwashing procedures are used by staff and children.	n/a
b. Liquid soap and disposable paper towels are accessible at every handwashing sink.	n/a
7.2.10 First Aid Kit	**Determination**
a. A first aid kit is accessible to staff wherever children are present.	n/a
13.0 Records Standard	
13.1 Record accessibility	**Determination**
a. Records are kept on-site and are accessible.	C
13.2 Tracking sheets	**Determination**
a. Program must maintain the tracking sheets for a period of one year.	n/a
13.3 Staff Records	**Determination**
a. An individual file must be kept on-site for each staff employed.	C
13.4 Child Records	**Determination**
a. An individual file must be kept on-site for each child enrolled.	n/a
13.5 Field Trip Records	**Determination**
a. Records must be documented and maintained for each field trip.	n/a
13.6 Practice Drills	**Determination**
a. Records reflect that practice drills are regularly conducted.	C

Signature of School-Age Site Supervisor/Director/Designee: Jenny Wood

Date: 8/3/26

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