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

Facility Name Alston Bailey Elementary School **Facility CC#:** 44221

Facility Address (Street, City, Zip Code) 820 West 5th North Street Summerville, SC 29483

Telephone Number: 843-695-5215 **Facility Supervisor/Designee/Contact:** Ava Graham Haynes

Date of Inspection: 9/17/26 **Time of Inspection:** 1:45PM **ABC Quality Staff:** Carol Jefferson

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

If follow-up, list date of previous inspection: N/A

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

Maximum # of Children enrolled: 104 **Number of children observed:** 69

Age range of children: enrolled 6-11 **observed** 6-11

Hours of Operation: School Year 2:00-6:00PM **Summer (if applicable)** 7:00-6:00

4.0 Eligibility Standard	
4.1 Program Operations	
4.1.3 Program operates within legal parameters.	**Determination**
a. Operating hours are in compliance.	C
b. Serves only children ages five years and older.	C
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.	C
4.2 Program eligibility	
4.2.3 Written Policies (Interviews)	**Determination**
a. Staff understand and adhere to the Medication Policy.	C
b. Staff understand and adhere to the Emergency Medical Care Policy.	C
c. Staff understand and adhere to the Emergency Preparedness Policy	C
d. Staff understand and adhere to the Child Abuse and Neglect Policy	C
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.	C
i. Staff understand and adhere to the Prevention and Control of Infectious Diseases Policy.	C
j. Staff understand and adhere to the Handling, Storage, and Disposal of Hazardous Materials and Biological Contaminants Policy.	C
k. Staff understand and adhere to the Safe Release of Children Policy.	C
l. Staff understand and adhere to the Parental Access Policy.	C

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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.	C
b. If swimming provided, water safety ratios are met.	N/A
c. Group size met in all classes/groups of children.	C
7.2.2 Supervision	**Determination**
a. Staff are physically near children and have ready access to intervene when needed.	C
b. Staff focus on the supervision of children at all times.	C
c. Two qualified staff are on the premises during operating hours and when children are present.	C
d. The Site Supervisor, Director or Designee was present.	C
e. Children's whereabouts must be tracked throughout the facility, and during activities away from the facility.	C
7.2.4 Qualified Staff	**Determination**
a. Staff are qualified to supervise children.	C
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.	C
b. Facility temperature is between 68-80 degrees.	C
c. Facility is free from insects, rodents and other pest infestations.	C
d. Facility is clean and sanitary.	C
e. Facility has running water.	C
f. Private bathrooms inside the facility are accessible and operational.	C
g. Furniture, toys and equipment are clean, in good repair and meet the US Consumer Products Safety Commission (CPSC), if applicable.	C
h. Hazardous materials such as chemicals (cleaning supplies, poisons such as bug spray), medication is locked and out of the reach of children.	C
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.	C
k. Staff bags/personal belongings are kept out of the reach of children.	C
l. The use of tobacco products, alcoholic beverages, or other illegal substances are not allowed on the premises or while transporting children.	C

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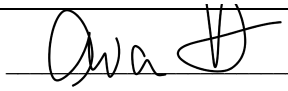
7.2.7 Outdoor Environment	Determination
a. The exterior of the building is in good repair and does not pose potential hazards.	C
b. Playground/outdoor areas children use are free of trash and litter	C
c. The space around building and physical premises is safe for children, by restricting them from unsafe areas and conditions by the use of a fence or barrier that is at least 4 feet high.	C
d. Playground areas are safe.	C
e. Playground equipment is safe, firmly anchored, meets US Consumer Products Safety Commission and is rated for commercial use.	C
f. Adequate cushioning material is provided around fall zones.	C
g. No use of hot tubs, spas, saunas, trampolines (any size), inflatable bouncy houses, inflatable water slides, or similar equipment.	C
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.	C
b. Food is stored properly to prevent harmful foodborne illnesses.	C
c. All food preparation equipment, appliances, surfaces, food service areas, kitchenware, tableware, and utensils are clean and in good repair.	C
d. Food is prepared properly for safe consumption.	C
e. Foods are monitored and maintained at safe temperatures for consumption.	C
7.2.9 Handwashing	**Determination**
a. Proper handwashing procedures are used by staff and children.	C
b. Liquid soap and disposable paper towels are accessible at every handwashing sink.	C
7.2.10 First Aid Kit	**Determination**
a. A first aid kit is accessible to staff wherever children are present.	C
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.	C
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.	C
13.5 Field Trip Records	**Determination**
a. Records must be documented and maintained for each field trip.	C
13.6 Practice Drills	**Determination**
a. Records reflect that practice drills are regularly conducted.	C

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

Date: 9/18/26

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