## South Carolina Department of Social Services ABC Quality Rating and Improvement System

## **HEALTH & SAFETY INSPECTION VISIT FOR LICENSED-EXEMPT CENTERS**

Facility CC#: 44193 Quality Assessor: Shelah P. Verette

Facility Name: North Vista Elementary School Date of Inspection: 8/24/2022 Time of Inspection: 3:00PM

Facility Address (Street, City, Zip Code): <u>1100 N. Irby Street, Florence, SC 29501</u>

Type of Inspection (Annual, Complaint/Follow-up): <u>Annual</u> Date of Inspection:<u>8/24/2022</u>

Telephone Number: <u>843-664-8159</u> Facility Director/Contact: <u>Harry Williams/B. Woods</u> Hours of Operation: <u>2:30-6:00PM</u>

Days of Week Open:  $\underline{\text{M-F}}$  Maximum # of children enrolled:  $\underline{34}$  # of children observed:  $\underline{29}$ 

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

Signature of Director/Operator/Designee: Date: 8/24/2022