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

HEALTH & SAFETY INSPECTION VISIT FOR LICENSED-EXEMPT CENTERS

Facility CC#: CC044064 Quality Assessor: Jamie Barry-Winningham

Facility Name: <u>Carolina Teen Center</u> Date of Inspection: <u>9/~2/2022</u> Time of Inspection: <u>3:00pm</u>

Facility Address (Street, City, Zip Code): 933 W. 1st N St, Symmerville, SC 29484

Type of Inspection (Annual, Complaint/Follow-up): Annual Date of Inspection: 9/22/2022

Telephone Number: <u>843-364-1363</u> Facility Director/Contact: <u>Lisa Hart</u> Hours of Operation: <u>3-6pm</u>

Days of Week Open: Mon-Fri Maximum # of children enrolled: 8 # of children observed: 6

Staff		C	N	N//
Training hours current:		C	N	N//
Directors-20 hours annually (1 bloodborne & 2 health & safety)			Ø	
Teachers-15 hours annually (1 bloodborne & 2 health & safety)		1 1	Ø	╽┢
History of Compliance	EWILL STREET	times	THE STATE OF THE S	200
Ratio: (teacher: child)		С	N	N//
(5 years, 1:20), (6-12 years, 1:23)		M		
Supervision:		С	N	N//
2 staff on premises at all times (1 staff the director)		M		
Children supervised at all times		X		
Tracking				
Transportation of children:		C	N	N//
Appropriate constraint of children during transport	50			X
Tracking				X
Valid driver's license reviewed				X
Environmental Hazards Indoor Space:	ALC: UNITED A	C	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 childr	ren			
Furniture, toys & equipment are clean, good repair & meet Consumer Safety Product Cou	uncil (CPSC)	X		
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, & certi	ified lifeguards)	-[-[]-	-0-	-X
Meal Requirements:		C	N	N/
USDA Compliance				
Food properly stored, labeled & dated				
Refrigerators with thermometers, temperature 45 degrees	1			
Hair restraints worn				
Clean food prep and service areas				
Sanitized food prep and service areas				
Serious injury and/or death of child	No. of the last of	YES	NO	N/
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