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

Facility Name Women in Unity	Facility CC#: 044081
Facility Address (Street, City, Zip Code): 3 pecan Park Edgefield, SC 29824	
Telephone Number: 803-937-2010 Fac	Facility Supervisor/Contact: Anthony Brown
  -	Time of Inspection: 2:30 Type of Inspection: Enrollment Annual Complaint X Follow-up
If follow-up, list date of previous inspection: 8/29/24	Maximum # of Children enr
Hours of Operation: School Year 2:30-6:00	er (if applicable) Quality Asse

	N/O = Not Observed during visit, N/A = Non- Applicable, COS Corrected on C = Compliant with requirement (A= Checked on Ann	isit, Ni liant v	Ath T	on-Apr equire	Micable, ment (/	COS Cor	d during visit, N/A = Non-Applicable, COS - Corrected on-site, N - Noncompliance with requirement, C = Compliant with requirement (A= Checked on Annual Review)	quireme	ent,			
			LIGIE	YIII	REQUIR	ELIGIBILITY REQUIREMENTS 4.0	4.0					
Program	Program Operations	C	z	N/A	SOO	Staff Elig	Staff Eligibility Any person responsible for the care and supervision of children must have the following:	vision C	.,	z	N/A	cos
4.1.3	Program operates within legal parameters	×		THE SECOND		4.3.3.a	A negative TB Test		A			
Program	Program Eligibility	ဂ	z	N/A	COS	4.3.3.a	A current Health Assessment		>			
4.2.4	Current Fire Inspection Report & any deficiencies corrected	×				4.3.4	Current comprehensive background checks		>			
4.2.6.a	Medication Administration Policy & meets all components	×				4.3.5	Current Pediatric First Aid		Α		10.35	
4.2.6.b	Emergency Medical Policy & meets all components	×				4.3.6	Current Infant/Child CPR		<b>A</b>			
4.2.6.c	Emergency Preparedness Policy & meets all components	×				4.3.7	A current, signed & dated Discipline & Maltreatment Policy Statement		A			
4.2.6.c.2	Verification of Practice Drills conducted and the frequency	×			NA NA	4.3.8	The SC Pre-Service Health & Safety  Certificate within the appropriate time frame or have ECD 101		>		TO SERVICE STATE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLU	
4.2.6.d	Child Abuse and Neglect Policy & meets all components	×				4.3.9	A current, signed & dated ABC Code of Ethics		>		TREATED!	
4.2.6.e	Swimming Policy & meets all components (if applicable)			×		Handwashing	hing	N/O C		Z	NA	cos
4.2.6.f	Transportation Policy & meets all components	×				4.2.6.i.1.d	4.2.6.i.1.d Children wash hands after using the restroom		×			
4.2.6.g	Outdoor Time Policy & meets all components	×			No. of Parties	4.2.6.l.1.d	Children wash hands before eating		×			
4.2.6.h	Discipline and Maltreatment Policy & meets all components	×			THE STREET	4.2.6.i.1.d	Children wash hands after using the restroom		×			
4.2.6.i	Prevention and Control of Infectious Diseases Policy & meets all components	×				4.2.6.i.1.d	Children wash hands after handling animals				×	
4.2.6.j	Handling, Storage and Disposal of Hazardous Materials and Biological Contaminants Policy & meets all components	×			THE PERSON	4.2.6.i.1.e	Staff wash hands before preparing/serving food		×			1000
4.2.6.k	Safe Release of Children Policy	×			THE REAL PROPERTY.	4.2.6.i.1.e	Staff wash hands after handling bodily fluids, animals, garbage and after applying medication/				×	SSS
4.2.6.1	Parental Access Policy	×					ointments where there is a break in the skin				;	THE COLUMN

Additional Fligibility  Also Transport has althore with a number that is registered  X			`	×	Program complies with Jacob's Law	7.2.5.1	32			<		7.2.5.f Each driver has a valid Driver's License	7.2.5
C = Compilant with requirement (a = Checked on Annual Review)   ELIGIBILITY CONTINUED				×	Each driver for each chi	7.2.5.k				×			7.2.5
C = Compliant with requirement   A = Checked on Annual Review				×		7.2.5.J				×			7.2.5
C = Compliant with requirement (A= Checked on Annual Review)				×	First Aid Kit is available in each vehicle	7.2.5.1				×		-	7.2.5
C = Compliant with requirement   A = Checked on Annual Review				×		7.2.6.h	No.			×			7.2.5
C = Compliant with requirement   A = Checked on Annual Review		-	-	×		7.2.5.9				×			7.2.5
C = Compliant with requirement   A = Checked on Annual Review	1	N.	+	c	port	Trans	cos	N/A	z	ဂ	NO		Trai
C = Compilant with requirement (A= Checked on Annual Review)	_	٧	-		L	7.2.1.c				×			7.2.2
C = Compliant with requirement (A= Checked on Annual Review)	+	Z.	-	C		Swim	SOS	N/A	z	ဂ	S	Tracking	Tra
C = Compliant with requirement   A= Checked on Annual Review										×	S. C. Line		7.2.1
The program has a phone with a number that is registered with 411  ADDITIONAL REQUIREMENTS 5.0  In Program has a phone with a number that is registered with 411  ADDITIONAL REQUIREMENTS 5.0  In Program has a phone with a number that is registered with 411  ADDITIONAL REQUIREMENTS 5.0  In Program reports of training annually.  Training - (N/A only for new enrollments)  In Program reports of training annually.  Training Requirements  Training - (N/A only for new enrollments)  In Program reports of training annually.  Training - (N/A only for new enrollments)  In Program reports of training annually.  Training - (N/A only for new enrollments)  In Program reports of training annually.  Training - (N/A only for new enrollments)  In Program reports of training annually.  Training - (N/A only for new enrollments)  In Program reports of training annually.  Training - (N/A only for new enrollments)  In Program reports of training annually.  A S.2.a Mealstanacks meet USDA Guidelines  X  Center has small supply of nutritional food/beverages for X  Children whose parents fail to bring  X  September 30)  HISTORY OF COMPLIANCE 7.0  In Voluments on-site at all times, including the X  N/A ON N/A COS Supervision of Designee  X  N/A N/A COS Supervision of Designee			F	×	Children are supervised by qualified staff at all times	7.2.4		×				-	7.2.1
C = Compliant with requirement   A= Checked on Annual Review				×	-	7.2.2.e-				×		_	7.2.1
Itional Eligibility	Н	Z		C	rvision	Super	cos	NIA	z	ဂ	NO	Ratio and Group Size	Rati
Itional Eligibility  The program has a phone with a number that is registered with 411  ADDITIONAL REQUIREMENTS 5.0  Lual Training - (N/A only for new enrollments) School-Age Supervisor has 20 hours of training annually.  Teachers have 15 hours of training annually, 18BP & 2 H&S  Teachers have 15 hours of training annually, 18BP & 2 H&S  Teachers have 15 hours of training annually, 18BP & 2 H&S  Teachers have 15 hours of training annually, 18BP & 2 H&S  Teachers have 15 hours of training annually, 18BP & 2 H&S  Teachers have 15 hours of training annually, 18BP & 2 H&S  Teachers have 15 hours of training annually, 18BP & 2 H&S  Teachers have 15 hours of training annually (Colober 1 - X)  Teachers	September 1		N. Contract	Constitution		COMP	RY OF	HISTO			No of		
C = Compliant with requirement (A= Checked on Annual Review)								×				<u> </u>	55 33
itional Eligibility  The program has a phone with a number that is registered  ual Training - (N/A only for new enrollments) 1BBP & 2 H&S  Teachers have 15 hours of training annually, 1BBP & 2 H&S  N/O C N N/A COS Neals  N/O C N N/A COS Neals  ADDITIONAL REQUIREMENTS 5.0  A N/A COS Meals  Meals Neals/snacks brought by perent  A School-Age Supervisor has 20 hours of training annually, 1BBP & 2 H&S  N/O C N N/A COS Meals  A School-Age Supervisor has 20 hours of training annually, 1BBP & 2 H&S  N/O C N N/A COS Meals  A School-Age Supervisor has 20 hours of training annually, 1BBP & 2 H&S  N/O C N N/A COS Meals  A School-Age Supervisor has 20 hours of training annually, 1BBP & 2 H&S  N/O C N N/A COS Meals  Meals/snacks meet USDA Guidelines  X				×		5.2.b						Reporting Requirements	Rep
C = Compliant with requirement (A= Checked on Annual Review)    Eligibility		1114		×	Meals/snacks meet USDA Guidelines	5.2.a		Þ					5.1.b
C = Compliant with requirement (A= Checked on Annual Review)   ELIGIBILITY CONTINUED					Meals/snacks brought by parent			➤		73		_	51.0
C = Compliant with requirement (A= Checked on Annual Review)  ELIGIBILITY CONTINUED  The program has a phone with a number that is registered with 411  ADDITIONAL REQUIREMENTS 5.0		2	z	ဂ		<b>J</b> Meals	cos	NA	z	C	N/O	Annual Training - (N/A only for new enrollments)	Ann
itional Eligibility  The program has a phone with a number that is reg	100		Toest		50000	REQUIR	MAL	ADDITIO					
										×			4.1.6
C = Compliant with requirement (A= Checked on Annual Review)  ELIGIBILITY CONTINUED							cos	NA	z	ဂ	NO	Additional Eligibility	Ado
C = Compliant with requirement (A= Checked on Annual Review)	N. C. L. C.	19	September 1	P. P. S. S. S. S.	TINUED	TY CON	GIBIL	F	VISSON.	20.20	SOUTH STATE		
			AL STREET	1	n Annual Review)	ecked a	A= Chu	ment (	equire	with r	pliant	C = Com	

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7.2.8.5	7.2.8.a	Food P	7.2.6.n	7.2.6.m	7.2.6.1	7.2.6.k	7.2.6.j	7.2.6.1	7.2.6.h	7.2.6.g	7.2.6.f	7.2.6.0	7.2.6.d	7.2.6.c	7.2.6.b	7.2.6.a	Indoor	Environ
Hair restraints are worn when preparing food	All food is properly stored, labeled and dated	Food Preparation Service	Smoking, consumption of alcoholic beverages, or use of other non- prescription narcotic or illegal substances not observed on the premises (indoors/outdoors) or while transporting children during the hours of operation	Staff bags/personal belongings are kept out of the reach of children	No weapons on the premises	Animals have appropriate & current vaccinations; are healthy; no threat to children; clean; and properly care for	Hazardous materials such as chemicals (cleaning supplies, poisons such as bug spray), medication is locked and out of the reach of children	Furniture, toys and equipment are clean, in good repair and meet the US Consumer Products Safety Commission (CPSC), if applicable	Liquid soap and disposable paper towels are accessible at every handwashing sink	Facility has one flushing tollet for every 20 children enrolled	Bathrooms are inside the facility	Facility has running water	Facility is clean and sanitary	Facility is free from insects, rodents and other vermin	Facility temperature is between 68-80 degrees	Facility (inside) is free from hazards and litter		Environmental Hazards
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		NA				×											N/A	th requ
		cos															cos	irement (/
7.2.8.f	7.2.8.e	Food I				7.2.7.k	7.2.7.j	7.2.7.1	7.2.7.h	7.2.7.9	7.2.7.5	7.2.7.e	7.2.7.d	7.2.7.6	7.2.7.b	7.2.7.a	Outdoor	\= Check
Food preparation areas are cleaned and sanitized	Cleaning supplies/poisonous chemicals are stored away From food and inaccessible to children	Food Preparation Service continued				A First Aid Kit contains an EPI Pen prescribed by a Doctor for any child that requires one	Children are restricted from on-site sources of water by secure fencing, exits/entrances have self-closing, positive latching gates with locking devices	No use of trampolines	No use of inflatable bouncy houses or inflatable water slides, etc.	No use of hot tubs, spas or saumas	Children restricted from unsafe areas and conditions (e.g. traffic, parking areas) by a fence or natural barrier that is at least 4 feet high	Adequate cushioning material – at least 6 feet fall zone	Playground equipment is safe, firmly anchored, meets US Consumer Products Safety Commission and is rated for commercial use	Playgrounds are safe (grass cut, no fire ants, no poisonous plants no poisonous chemicals, no standing water, no sharp objects, fence in good repair and no overhanging limbs)	The physical premises are safe for children (no hazards that could cause bodily injury, such as electrical hazards, vehicular traffic, or bodies of water	Playground/areas children use are free of trash and litter	THE RESIDENCE OF THE PERSON OF	C = Compliant with requirement (A= Checked on Annual Review)
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	<	4.2.6.1 Staff can explain the program's Parental Access Policy				×	Leadership can explain the program's policy on Parental Access and how staff are trained and made aware of the requirements	4.2.6.1
	×	4.2.6.k Staff can explain the program's policy on Safe Release of Children and explain what to do if an unauthorized person comes to pick up a child				×	Leadership can explain the program's policy on the Safe Release of Children to include how staff are trained and made aware of the requirements	4.2.6.k
	×	4.2.6.j Staff can explain the program's policy on Handling, Storage and Disposal of Hazardous and Biological Contaminants and can give two examples of things that should/should not be done				×	Leadership can explain the program's policy on Handling, Storage and Disposal of Hazardous Materials and Biological Contaminants to include how staff are trained and made aware of the requirements	4.2.6.]
	×	4.2.6.i Staff can explain the program's policy on infectious Disease and give an example of what to do if a child shows signs of illness				×	Leadership can explain the program's policy on Prevention and Control of Infection Diseases to include how staff are trained and made aware of the requirements	4.2.6.1
	×	4.2.6.h Staff can explain the program's policy on Discipline and Maltreatment and can give an example of what to do if a child misbehaves				×	-	4.2.6.h
V	×	4.2.6.g Staff can explain the program's policy on Outdoor Time and when children should be taken outdoors				×		4.2.6.g
	×	4.2.6.f Staff can explain the requirements when children are transported				×	Leadership can explain the program's policy on Transportation to include how staff are trained and made aware of the requirements (if applicable)	4.2.6.f
×		4.2.6.e Staff can explain the requirements to be followed if swimming provided (e.g. ratios, certified lifeguard)		×			Leadership can explain the program's policy on Swimming to include how staff are trained and made aware of the requirements (if applicable)	4.2.6.e
	×	4.2.6.d Staff can explain what they are to do if they suspect a child is being abused either in the home environment or the program				×	_	4.2.6.d
	×	4.2.6.c Staff can explain what action is to be taken in one emergency situation (e.g. tomado, fire)				×		4.2.6.c
	×	4.2.6.b Staff can explain the program's policy on Emergency Medical and explain how they are informed if a child has an allergy and what to do if an emergency situation arises that requires outside medical intervention				×	Leadership can explain the program's policy on Emergency Medical to include how staff are made aware when children have allergies and how staff are trained on the procedure to follow when a medical emergency arises that requires outside medical intervention	4.2.6.b
	×	4.2.6.a Staff can explain the program's policy on the Medication Administration and what they are to do if medication is administered				×	Leadership can explain the program's policy on Medication Administration to include how staff are trained and made aware of the requirements of the policy	4.2.6.a
NA NA	C	Staff ( Interview one staff except where noted)		NA	z	ဂ	ership	Leadership
THE RESERVE		INTERVIEWS	STAFF I	ST		To the same of	STATE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COL	School
			s 12			×	Refrigerators have a working thermometer and the temperature does not exceed 45 degrees Fahrenheit	7.2.8.d
	×	7.2.8.g Service areas (where food is served and eaten) is cleaned and sanitized				×	Appliances (refrigerators/microwaves, etc) are clean	7.2.8.c
C N N/A COS	0	Food Preparation continued	SOS	N/A	z	င	Food Preparation Service continued	Food F

		, location, purpose, estimated length of field trip and ratios to	include date,	fileld trip to	ear; a) plan o	Provider has the required documentation for any field trips taken for the past year; a) plan of field trip to include date, location, purpose, he Maintained: he include date, location, purpose,	13.7
N/A	C		18 S 1 S 1	100		Field Trip Records	Field Tri
	×					Parental authorization when provider transports child	7.2.5.b & 13.6.c
×		Hon	iglous exemp	tement of re	provided a str		13.6.b & 4.2.6.l.1.g
	×	name; child's sex, age, and date of birth; address; perent's including medical information or allergies the staff needs to be	d's complete n th information	nation: chil id: and heat	equired infor	All SC Scholarship Client records contain a "Child Information Form" with all required information: child's complete name; child's sex, age, and date of birth; address; parent's contact information; emergency contact information; person(s) authorized to pick up the child; and health information including medical information or allergies the staff needs	13.6.a
N/A	C N					Records	Client Records
	×	t e) SLEDIFBI results & Central Registry f) Non-Criminal Justice tement and i) TB Test	hics Statement Itreatment Stat	Code of Eti cipline & Ma	c) First Aid d sment h) Dis	All staff files contain all required documents: a) Name and Job Title b) CPR c) First Ald d) Code of Ethics Statement e) SLED/FBI results & Central Registry f) Non-Criminal Justice Applicant Privacy Rights Notification & Privacy Act Statement g) Health Assessment h) Discipline & Maitreatment Statement and i) TB Test	13.5
A/N	C		100000	7		ecords	Staff Records
	×					Tracking sheets are filed and kept for a period of one year	13.2
	×		0.000		20	Records (staff, client, tracking, etc.) are kept on-site and are accessible	13
NIA	C					General Records	General
			DS 13.0	<b>RECORDS 13.0</b>			
A		Staff can state when the service areas (where food is served/esten  Are cleaned and sanitized	7.2.8.g				
A		Staff can state when the food prep areas are cleaned and sanitized	7.2.8.f				
A		Staff can state when they are to wash hands	4.2.6.1.1.e	Ъ		Leadership can expiain how Lifeguard Certification is verified for swimming activities	72.1.6
Α		Staff can state when children are to wash hands	4.2.6.1.1.d	A		Leadership can state the ratios to be utilized during swimming activities	7.2.1. b
N/A	C	Staff (interview one staff)	Staff (inte	N/A	C N		Leadership
100 M		BSERVED" DURING THE VISIT	AS NOT O	ARKED "	ITEMS M	QUESTIONS TO ASK IF ITEMS MARKED "AS NOT OBSERVED" DU	THE PARTY
			(A= Checks	quirement	WA = Non- /	NIC = Not Observed during wert, NIA = Non-Applicable, CCS - Connected on-ette, N C = Compliant with requirement (A= Checked on Annual Rev	The state of the s

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

Date: 11/25/24

Health and Safety Inspection Checklist November 2022