

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

Facility Name Summerville Elementary Facility CC#: 44230  
 Facility Address (Street, City, Zip Code) 835 Main St Summerville, SC 29483  
 Telephone Number: 843-832-7869 Facility Supervisor/Designee/Contact: Sara Williams  
 Date of Inspection: 4/29/25 Time of Inspection: 11:30am ABC Quality Staff: Alyssa Willis  
 Type of Inspection: ☐ Enrollment ☐ Annual ☐ Complaint ☒ Follow-up ☐ Self-report  
 If follow-up, list date of previous inspection: 4/22/25  
 Is this visit the result of a serious injury? No or fatality of a child? No  
 Maximum # of Children enrolled: 75 Number of children observed: 59  
 Age range of children: enrolled 5-12 observed 5-12  
 Hours of Operation: School Year 2-6pm 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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<b>7.2.7 Outdoor Environment</b>	<b>Determination</b>
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
<b>7.2.8 Meal Requirements and Food Preparation Service</b>	<b>Determination</b>
Meals/snacks are: <input type="checkbox"/> Prepared on-site <input checked="" type="checkbox"/> Provided by Vendor/School <input type="checkbox"/> Brought by parents	
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
<b>7.2.9 Handwashing</b>	<b>Determination</b>
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
<b>7.2.10 First Aid Kit</b>	<b>Determination</b>
a. A first aid kit is accessible to staff wherever children are present.	N/A
<b>13.0 Records Standard</b>	
<b>13.1 Record accessibility</b>	<b>Determination</b>
a. Records are kept on-site and are accessible.	N/A
<b>13.2 Tracking sheets</b>	<b>Determination</b>
a. Program must maintain the tracking sheets for a period of one year.	C
<b>13.3 Staff Records</b>	<b>Determination</b>
a. An individual file must be kept on-site for each staff employed.	N/A
<b>13.4 Child Records</b>	<b>Determination</b>
a. An individual file must be kept on-site for each child enrolled.	N/A
<b>13.5 Field Trip Records</b>	<b>Determination</b>
a. Records must be documented and maintained for each field trip.	N/A
<b>13.6 Practice Drills</b>	<b>Determination</b>
a. Records reflect that practice drills are regularly conducted.	N/A

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

*Sara V. Williams*

Date: 4/29/2025

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