South Carolina Department of Social Services Office of Child Care Licensing

INSPECTION VISIT FORM FOR LICENSED CENTERS

Facility Name: The Learning Experience

Permit #: 26248

Address: 104 Professional Park Road COLUMBIA, SC 29229

Date of Inspection: 8/29/25 Time of Inspection: 1 Type of Inspection:

Annual Complaint □ Follow Up (Original Inspection Date:___/___) Reason for Follow up: □ Pending Deficiencies

Telephone #: 803-563-5886	Any changes in contact info (Phone/Email/Fax)? □ Yes	M No						
Center Director/Designee: Patricia A. Randolph								
Change in Ownership or Director?	Yes No If yes, Name:							

Vaximum number of children: 161

Building 2: Vaximum number of infants: 86 24 months 30 months 1-4 facility Items posted in public view: License Menu Ratio Chart (All classrooms)

Signature of Child Care Licensing Specialist: Bun M Brown

Infants are in designated rooms? Yes - No - N/A Does facility transport children?

Yes No N/A Overnight Care? - Yes No

Date: 8/25/25

Building 3:

□ Self-Reported Incident

ABC Quality No Head Start □ Yes No Public Schools □ Yes v No lours of Operation: M- 6:30AM- 6:30PM T- 6:30AM- 6:30PM W- 6:30AM- 6:30PM Th- 6:30AM- 6:30PM F- 6:30AM- 6:30PM

MANAGEMENT, ADMINISTRATION & STAFFING 114-503		VyaII		SUPERVISION 114-504		NF 16	
	С	N	N/A		С	N	N/
Staff files are in compliance H(1-7)				Adequate supervision throughout facility A(1-2)	0		C
Training hours up-to-date K(5)(b-c)	Ø			Facility following tracking of children procedures A(3)	10		
At least 1 person with CPR & 1 St Aid on the premises K(5)(h)	1	0		Ratios adequate in all classrooms and on playground B, C	10/	0	
	TH, 9	ANIT	ATION	& SAFETY 114-505	1000		0.00
MINERAL CONTRACTOR OF THE PROPERTY OF THE PROP	С	N	N/A	LOVE IN THE PROPERTY OF THE PR	С	N	N/A
Children's faces/hands are clean B(1)	₩,	0		Proper diaper changing practices were observed F(1-16)	1		
Medicine and harmful items labeled and stored properly D(2)	A	0	0	Proper handwashing practices were observed G(4)			
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	1			No smoking/consumption of alcoholic beverage A(3)	d		С
Current Emergency Preparedness Plan H(3)	M		0	Emergency Medical Plan C(1)	02/		C
PHYSICAL	SITE	114		Emorgono modour lan o(1)		(HEAT)	2 mg
BUILDING	С	N	N/A	PLAYGROUND	С	N	N/
Ventilation and lighting & sufficient A(2)(a-d), (4)	10/			Playground equip. safe & firmly anchored B(7)			
No strangulation/choking/suffocation hazards A(5)(g)	7			Adequate cushioning material; at least 6ft fall zone B(9)	1		-
Ceiling, floors, windows, doors free from hazards A(5)(d)	0			Fencing/safety barriers 4ft. in height, in good repair B(4)	102		
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	7	0		Outdoor space free from hazards and litter B(2)			
Facility free from pest problems (Insects, rodents) A(8)(b-c)	1	0		RESTING	C	N	N/
All potentially harmful items including cleaning supplies, flammable	-			Play Pens observed C(4)			1
products, poisonous, toxic, hazardous and materials are labeled and	1	_	_				
stored in locked area out of children's reach. Bio-contaminants are						0	9
disposed of properly. A(5)(c) (e), A(8); E(1),(4)							
Electrical outlets are securely covered A(11)(c)	1		0	Cribs meet federal standards (reviewed certificate) D(1)			0
Sink area has running water A(12)(d)	12		0	Cots, mats, cribs labeled or charted for each child D(2)	12		
Soap and disposable towels available at sink A(12)(i)	M	0		PROGRAM 114-506	С	N	N/A
Furniture, toys & equipment are clean and in good repair C(1)	4			Written, planned, daily program of activities that is		-	
Furniture, toys & equipment meets the CPSC standards C(2)	100		0,	developmentally & age appropriate observed A(1-3)	02		
Healthy animals, not permitted if allergic E(4)	0,		1	Positive, non-abusive discipline practice B(1)	0		0
Other environmental allergies (Policy #120)	100	0			0		
MEAL REQU	JIREN	MENT	S 114-50	08	Hill	NEW.	
	С	N	N/A		С	N	N/
Meals & snacks in compliance with USDA A(1)(b)	100			Round, firm foods are not offered to children under 4 yrs. old,	4		
Clean, wholesome, unspoiled, properly labeled food A(4)	V	0	0	unless properly cut to prevent choking risk A(3)	_ Œ		
Food preparers have proper hair restraints B(5)	V			Food stored & handled properly D(1)	12/		
Refrigerators have thermometers, temp under 45°F D(2-3)	₩.			All cleaning & poisonous items stored away from food D(8)	T D	Ö	0
Prevention and response to food allergies A(9-10)	D/			TRANSPORTATION 444 FOF I	A	D	
INFANT CARE 114-509		N	N/A	TRANSPORTATION 114-505 I		M	KI/
Infants are placed on their back to sleep A(5)(a)		D D		Vehicle has proper safety restraints & in good repair I(1)	C	N	N//
	12	0					127
No bottles propped or given in cribs or on mats A(3)(c) Food for toddlers cut in pieces ½ inch or less A(3)(k)	M			Checklist for loading/unloading children reviewed (2)(d) Driver's (valid) driver's license reviewed (1)(f)			+ ·
Food for infants cut in pieces 1/4 inch or less A(3)(j)	100 100	<u> </u>		Diver a (valid) driver a liceriae reviewed (1)(1)			R)
Crock pots, bottle warmers, are inaccessible to children, No	-	Ť		C-Compliant with Regulation	11/2/1		31213
microwaving of beverages observed A(3)(d)	0			N-Noncompliant with Regulation			
Cups and bottles labeled with child's name & used only by that child	1			Violations noted at the time of visit □ Yes ⋈ No		No.	
A(3)(a)	d b			Any violations corrected onsite - Yes No DSS Form 2910 n	eeded	□ Yes	D/N
Signature of Director/Operator/Designee:							