## South Carolina Department of Social Services Office of Child Care Licensing INSPECTION VISIT FORM FOR LICENSED CENTERS

Building 2:

acility	Name:	Talented	ደ	Gifted	Academy	

Permit #: 26261

Address: 141 Riverchase Way LEXINGTON, SC 29072

Time of Inspection: 12 pm  Type of Inspection: Annual Complaint
□ Follow Up (Original Inspection
Date:/)
Reason for Follow up:
□ Pending Deficiencies
□ Self-Reported Incident

Infants are in designated rooms? Yes - No - N/A

Does facility transport children? ☐ Yes No ☐ N/A

Date: 8/17/25

		/
Telephone #: 803-752-5437	Any changes in contact info (Phone/Email/Fax)? □ Yes	No No
1 Giopholie #. 003-732-3437	Any changes in contact this (Fhone/Email: ax):	NO.
Center Director/Designee: Ashlyn M St.	NAT	

Change in Ownership or Director? WYes □ No If yes, Name:

Vaximum number of children: 47 Building 1:\_

Vaximum number of infants: 11 □ 24 months ☑ 30 months □ I-4 facility Items posted in public view: License Menu Ratio Chart (All classrooms)

Head Start - Yes No Public Schools - Yes No

Overnight Care? - Yes No ABC Quality No

lours of Operation: M- 7:00AM- 6:30PM T- 7:00AM- 6:30PM W- 7:00AM- 6:30PM Th- 7:00AM- 6:30PM F- 7:00AM- 6:30PM

Signature of Child Care Licensing Specialist: Alman Im Brown

MANAGEMENT, ADMINISTRATION & STAFFING 114-503	W.	1000	SARAH	SUPERVISION 114-504		30T	No.
	C	N	N/A		C	N	N/A
Staff files are in compliance H(1-7)	₩.			Adequate supervision throughout facility A(1-2)	D	0	
Training hours up-to-date K(5)(b-c)	10		0	Facility following tracking of children procedures A(3)	10/		
At least 1 person with CPR & 1 <sup>St</sup> Aid on the premises K(5)(h)	b/			Ratios adequate in all classrooms and on playground B, C	12		
HEALTH, SANITATION & SAFETY 114-505							
	С	N	N/A		С	N	N/A
Children's faces/hands are clean B(1)	0			Proper diaper changing practices were observed F(1-16)	0	0	
Medicine and harmful items labeled and stored properly D(2)	18			Proper handwashing practices were observed G(4)	D		
First Aid kit in facility and in vehicle if transport E(1), I(1)(g)	<b>P</b>			No smoking/consumption of alcoholic beverage A(3)	0		
Current Emergency Preparedness Plan H(3)	100/			Emergency Medical Plan C(1)	12	0	0
PHYSICAI	SITE	114-	507			No.	
BUILDING	C	N	N/A	PLAYGROUND	С	N	N/A
Ventilation and lighting & sufficient A(2)(a-d), (4)	10/		0	Playground equip. safe & firmly anchored B(7)	8		
No strangulation/choking/suffocation hazards A(5)(g)	Q,			Adequate cushioning material; at least 6ft fall zone B(9)			
Ceiling, floors, windows, doors free from hazards A(5)(d)	8		-	Fencing/safety barriers 4ft. in height, in good repair B(4)	12/	, 0	
Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.	₹ /			Outdoor space free from hazards and litter B(2)	0		
Facility free from pest problems (Insects, rodents) A(8)(b-c)	18			RESTING	С	N	N/A
All potentially harmful items including cleaning supplies, flammable	1			Play Pens observed C(4)			
products, poisonous, toxic, hazardous and materials are labeled and		0					V
stored in locked area out of children's reach. Bio-contaminants are	*						
disposed of properly. A(5)( c) ( e), A(8); E(1),(4)	-				+ -	_	-
Electrical outlets are securely covered A(11)(c)	12/	0		Cribs meet federal standards (reviewed certificate) D(1)	12/		0
Sink area has running water A(12)(d)	Ø	0		Cots, mats, cribs labeled or charted for each child D(2)	<b>B</b>		
Soap and disposable towels available at sink A(12)(i)	0/			PROGRAM 114-506	С	N	N/A
Furniture, toys & equipment are clean and in good repair C(1)	8			Written, planned, daily program of activities that is developmentally & age appropriate observed A(1-3)			
Furniture, toys & equipment meets the CPSC standards C(2)							
Healthy animals, not permitted if allergic E(4)		, 🗆	D/	Positive, non-abusive discipline practice B(1)	1		
Other environmental allergies (Policy #120)					Q.		
MEAL REQU	JIKEN	IENI N	S 114-50 N/A	08	С	N	N/A
Meals & snacks in compliance with USDA A(1)(b)				Round, firm foods are not offered to children under 4 yrs. old,			
Clean, wholesome, unspoiled, properly labeled food A(4)				unless properly cut to prevent choking risk A(3)	12	. 0	
Food preparers have proper hair restraints B(5)	D			Food stored & handled properly D(1)	12		
Refrigerators have thermometers, temp under 45°F D(2-3)	D/	<b>/</b> 🗆		All cleaning & poisonous items stored away from food D(8)	12		0
Prevention and response to food allergies A(9-10)	D/				12		0
INFANT CARE 114-509		WA		TRANSPORTATION 114-505 I			225
		N	N/A		С	N	N/A
Infants are placed on their back to sleep A(5)(a)	12/			Vehicle has proper safety restraints & in good repair I(1)			ø
No bottles propped or given in cribs or on mats A(3)(c)	V			Checklist for loading/unloading children reviewed (2)(d)			-6
Food for toddlers cut in pieces ½ inch or less A(3)(k)	M			Driver's (valid) driver's license reviewed (1)(f)			6
Food for infants cut in pieces ¼ inch or less A(3)(j)	10			C. Compilers with Deputation			
Crock pots, bottle warmers, are inaccessible to children, No				C-Compliant with Regulation			The Park
microwaving of beverages observed A(3)(d)  Cups and bottles labeled with child's name & used only by that child	<del></del>			N-Noncompliant with Regulation  Violations noted at the time of visit   Yes to No	TER S	100000	SALESS.
A(3)(a)	18			Any violations corrected onsite p Yes Mo DSS Form 2910 no	eeded	n Yes	No
Signature of Director/Operator/Designee:		_		Date: 1245 🗆 Refused to sign		163	140
organicale of precionoperatoripesignee.		-	-	Date. The refused to sign	11.		