



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	40-208-00881	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	KIRKLAND CORRECTIONAL INST	Audit Type:	10_Routine Inspection
Address:	4434 BROAD RIVER RD	Start Date:	24 Sep 2018 10:59 AM
City/State/Zip:	COLUMBIA, SC 292100000 RICHLAND	End Date:	24 Sep 2018 12:32 PM
Contact Name:	Hope Marshall	Inspector:	Elizabeth Miranda

Overall Score
97%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points Total
1. PIC Present, Demonstration - Certification by accredited program, and Performs duties.	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.	In	2	2
Comments			
<ul style="list-style-type: none"> • 2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement. 			
3. Proper use of reporting, restriction and exclusion	In	2	2
4. Proper eating, tasting, drinking, or tobacco use	In	2	2
5. No discharge from eyes, nose, and mouth	In	2	2
6. Hands clean and properly washed	In	4	4
7. No bare hand contact with RTE foods	In	3	3
8. Handwashing sinks, properly supplied and accessible	In	2	2
9. Food obtained from approved source	In	2	2
10. Food received at proper temperature	Not Observed	2	2
11. Food in good condition, safe and unadulterated	Correction During Inspection	1	2
Comments			
<ul style="list-style-type: none"> • 3-202.15 - Package Integrity (Priority Foundation Violation) - Advised PIC that all food packages shall be in good condition and safe for use. <i>Observed turkey bologna in the walk in cooler unprotected with torn packaging. Corrected.</i> 			
12. Required records available: shellstock tags, parasite destruction	Not Applicable	2	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized	Correction During Inspection	1	3
Comments			
<ul style="list-style-type: none"> • 4-501.114 - Warewashing Equipment-Chemical Sanitization-Criteria (Priority Violation) - Advised PIC that warewashing equipment must operate according to manufacture's data plate or meet the criteria specified in 7-204.11. <i>3 compartment sink provides less than 200 ppm of quat as indicated with QAC QR test strips. Corrected.</i> 			
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	Not Observed	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures	Not Observed	3	3
19. Proper hot holding temperatures	In	3	3
Comments			
<ul style="list-style-type: none"> • Non-Violation Notes <i>Cook line/Warmer: Pinto beans 157 F, Beets 137 F. Front line/Warmer: Pinto beans 153 F.</i> 			
20. Proper cold holding temperatures	In	3	3
Comments			
<ul style="list-style-type: none"> • Non-Violation Notes <i>Walk in: Egg salad 38 F, Ground chicken 33 F, Boiled egg 43 F.</i> 			
21. Proper date marking and disposition	In	3	3
22. Time as a Public Health Control: procedures and records	In	2	2
Comments			
<ul style="list-style-type: none"> • SOP Observed. 			
23. Consumer advisory provided for raw or undercooked foods	Not Applicable	1	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2	2
25. Food additives: approved and properly used	Not Applicable	2	2
26. Toxic substances properly identified, stored, and used	In	2	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	Not Applicable	2	2
28. Pasteurized eggs used where required	Not Applicable	1	1
29. Water and ice from approved source	In	2	2
30. Variance obtained for specialized processing methods	Not Applicable	1	1

31. Proper cooling methods used; adequate equipment for temperature control	In	1	1
32. Plant food properly cooked for hot holding	In	1	1
Comments			
• Non-Violation Notes <i>Cook line/Stove top: Green beans 197 F, Cabbage 196 F.</i>			
33. Approved thawing methods used	In	1	1
Comments			
• Non-Violation Notes <i>Observed products thawing properly under refrigeration.</i>			
34. Thermometers provided and accurate	In	1	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals	In	2	2
37. Contamination prevented during food preparation, storage and display	In	2	2
38. Personal cleanliness	In	2	2
39. Wiping cloths: properly used and stored	In	1	1
40. Washing fruits and vegetables	In	1	1
41. In-use utensils: properly stored	In	1	1
42. Utensils, equipment and linens: properly stored, dried & handled	In	1	1
43. Single-use and single-service articles; properly stored and used	In	1	1
44. Gloves used properly	In	1	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
47. Non-food-contact surfaces clean	In	1	1
48. Hot and cold water available; adequate pressure	In	2	2
49. Plumbing installed; proper backflow devices	In	2	2
50. Sewage and waste water properly disposed	In	2	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1	1
52. Garbage and refuse properly disposed; facilities maintained	In	1	1
53. Physical facilities installed, maintained and clean	In	1	1
Comments			
• Non-Violation Notes <i>Facility is clean and well maintained.</i>			
54. Meets ventilation and lighting requirements; designated areas used	In	1	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1	1
Totals		97	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
Comments			
• <i>Temperatures documented at item number(s). >Please note that temperatures measured to be within +/- 2 degrees from a target temperature shall not be counted as a violation.</i>			
Totals			

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	A		
Is a Follow-Up required within 10 days?	No		
DHEC Contact Phone and Fax Number.	Midlands EQC Columbia - (803)896-0620 Fax (803)896-0617		
Violations may be subject to enforcement action and penalty. Information collected on this form is subject to public scrutiny or release as well as the Freedom of Information Act.	Notification	0	0
For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food .			
Totals			

Auditor Signature: Elizabeth Miranda



Account Signature: Hope Marshall



