



## Retail Food Establishment Inspection Report

Facility Information	Audit Information
<b>Permit:</b> 42-208-02138	<b>Audit Name:</b> Retail Food Establishment Inspection Report
<b>Facility Name:</b> LIVESAY WORK RELEASE B	<b>Audit Type:</b> 10_Routine Inspection
<b>Address:</b> 504 BROADCAST DR	<b>Start Date:</b> 29 May 2019 10:22 AM
<b>City/State/Zip:</b> SPARTANBURG, SC 293034715 SPARTANBURG	<b>End Date:</b> 29 May 2019 11:33 AM

<b>Overall Score</b>
<b>96%</b>

### Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points to Total
1. PIC Present, Demonstration - Certification by accredited program, and Performs duties. <b>Comments</b> <ul style="list-style-type: none"> <li>• Non-Violation Notes <i>Certified Food Production Manager Certificate Valid - ServSafe - Expiration 7/15/21.</i></li> </ul>	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011050.pdf">www.scdhec.gov/sites/default/files/Library/CR-011050.pdf</a> <b>Comments</b> <ul style="list-style-type: none"> <li>• Non-Violation Notes</li> <li>• 2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement.</li> </ul>	In	2	2
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 <b>Comments</b> <ul style="list-style-type: none"> <li>• Non-Violation Notes <i>Handwashing sinks stocked and supplied - provided with 106 F hot water.</i></li> </ul>	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	In	2	2
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	In	3	3
<b>Comments</b>			
<ul style="list-style-type: none"> <li>Non-Violation Notes</li> </ul> <i>3 Compartment Sink - Warewashing - 200 ppm quaternary ammonia sanitizer.</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
<b>Comments</b>			
<ul style="list-style-type: none"> <li>Non-Violation Notes</li> </ul> <i>Kitchen/Serving Line/Steam Well/ rice 169 F, beef 173 F, beans 154 F.</i>			
20. Proper cold holding temperatures	In	3	3
<b>Comments</b>			
<ul style="list-style-type: none"> <li>Non-Violation Notes</li> </ul> <i>Kitchen/Serving Line/Cold Well/Ice Bath/ bologna 43 F, tomato 41 F.</i>			
21. Proper date marking and disposition	In	3	3
22. Time as a Public Health Control: procedures and records	Not Observed	2	2
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	Correction During Inspection	1	1
<b>Comments</b>			
<ul style="list-style-type: none"> <li>3-501.15 (A) - Cooling Methods (Priority Foundation Violation) - Provided and explained Fact Sheet - Proper Cooling Temperatures - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf">www.scdhec.gov/sites/default/files/Library/CR-011352.pdf</a></li> </ul> <i>Observed deep pan of rice in the walk-in cooler from prior day 47 F. Corrected.</i>			
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used	Not Observed	1	1
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 <b>Comments</b> <ul style="list-style-type: none"> <li>6-202.15 - Outer Openings-Protected <i>Outer Openings Protected(6-202.15) - Observed exterior door not tight fitting/self closing to control insects. "Daylight" observed under the bottom of the back door when closed.</i></li> </ul>	Out	0	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 <b>Comments</b> <ul style="list-style-type: none"> <li>4-501.11 - Good Repair and Proper Adjustment-Equipment <i>Observed water dripping and would not turn off completely at handwashing sink.</i></li> </ul>	Out	0	2
46. Warewashing facilities: installed, maintained and used; test strips <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>3 Compartment Sink - Warewashing - 119 F hot water. Facility provided test strips.</i></li> </ul>	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
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
<b>Totals</b>		<b>96</b>	<b>100</b>

## Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented <b>Comments</b> <ul style="list-style-type: none"> <li>All temperatures recorded at item numbers.</li> </ul>	Yes		
<b>Totals</b>			

## Inspection Report Information

### Comments:

*Correct documented violations prior to next scheduled follow-up or routine inspection.*

*Please feel free to contact me, Don Bachelor with any questions at [bacheldh@dhec.sc.gov](mailto:bacheldh@dhec.sc.gov) or by phone at (864) 596-3327. For more information please visit <http://scdhec.gov/food>.*

Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	A		
Is a Follow-Up required within 10 days?	No		
DHEC Contact Phone and Fax Number.	Upstate EQC Spartanburg - (864)596-3327 Fax- (864)596-3920		
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.  For fact sheets, the regulation, and additional information, please see <a href="http://www.scdhec.gov/food-safety/food-service-industry-permits-rules">www.scdhec.gov/food-safety/food-service-industry-permits-rules</a> .	Notification	0	0
<b>Totals</b>			