



## Retail Food COVID-19 Limited Scope Inspection

Facility Information		Audit Information	
<b>Permit:</b>	27-208-00506	<b>Audit Name:</b>	Retail Food COVID-19 Limited Scope Inspection
<b>Facility Name:</b>	RIDGELAND CORRECTIONAL INSTITU	<b>Audit Type:</b>	15_Follow-Up Inspection
<b>Address:</b>	5 CORRECTIONAL RD	<b>Start Date:</b>	18 Aug 2021 01:10 PM
<b>City/State/Zip:</b>	RIDGELAND, SC 299360000 JASPER	<b>End Date:</b>	18 Aug 2021 02:33 PM

<b>Overall Score</b>
<b>100%</b>

### Inspection Method

Item	Answer	Points Current	Points to Total
Inspection Method:	Physical Visit to Facility	0	0
Discussed COVID-19 Guidance?	Yes	0	0
Employee health questionnaire			
Face coverings used			
Social distancing measures			
Monitoring self-service areas (buffets, drink dispensers)			
High touch areas disinfected regularly			
Signage			
For fact sheets and additional COVID-19 guidance and information, please see: <a href="https://www.scdhec.gov/food-safety">https://www.scdhec.gov/food-safety</a> <a href="https://www.scdhec.gov/infectious-diseases/viruses/coronavirus-disease-2019-covid-19/retail-food-service-establishments-covid-19">https://www.scdhec.gov/infectious-diseases/viruses/coronavirus-disease-2019-covid-19/retail-food-service-establishments-covid-19</a>			
Employee health questionnaire	In - Discussed	0	0
Face coverings used	In - Discussed	0	0
Social distancing measures	In - Discussed	0	0
Monitoring self-service areas (buffets, drink dispensers)	N/A	0	0
High touch areas disinfected regularly	In - Discussed	0	0
Signage	In - Discussed	0	0
<b>Totals</b>			

### Risk Factors and Interventions

Item	Answer	Points Current	Points to Total
Hands clean and properly washed: <a href="https://www.scdhec.gov/sites/default/files/Library/CR-000135.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-000135.pdf</a> <b>Comments</b> <ul style="list-style-type: none"> <li>All areas were observed to be in compliance.</li> </ul>	In - Observed	1	1
No bare hand contact with RTE foods / Gloves used properly: <a href="https://www.scdhec.gov/sites/default/files/Library/CR-012644.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-012644.pdf</a> <b>Comments</b> <ul style="list-style-type: none"> <li>All areas were observed to be in compliance.</li> </ul>	In - Observed	1	1
Food obtained from approved source: <b>Comments</b> <ul style="list-style-type: none"> <li>All areas were observed to be in compliance.</li> </ul>	In - Observed	1	1
Proper Cooking temperatures: <a href="https://www.scdhec.gov/food-safety-proper-cooking-reheating-temperatures">https://www.scdhec.gov/food-safety-proper-cooking-reheating-temperatures</a> <b>Comments</b> <ul style="list-style-type: none"> <li>All cooking temperatures are in proper range.</li> </ul>	In - Observed	1	1
Proper hot holding temperatures: <a href="https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf</a> <b>Comments</b> <ul style="list-style-type: none"> <li>All hot holding temperatures are 135 F or higher.</li> </ul>	In - Observed	1	1
Proper cold holding temperatures: <a href="https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf</a> <b>Comments</b> <ul style="list-style-type: none"> <li>All cold holding temperatures are 41 F or below.</li> </ul>	In - Observed	1	1
Time as a public health control: <a href="https://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf</a>	N/A	1	1
Proper cooling time and temperature: <a href="https://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf</a>	In - Discussed	1	1
Proper reheating procedures for hot holding: <a href="https://www.scdhec.gov/sites/default/files/Library/CR-011334.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-011334.pdf</a> <b>Comments</b> <ul style="list-style-type: none"> <li>All areas were observed to be in compliance.</li> </ul>	In - Observed	1	1
Proper date marking and disposition: <a href="https://www.scdhec.gov/sites/default/files/Library/CR-011694.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-011694.pdf</a> <b>Comments</b> <ul style="list-style-type: none"> <li>All areas were observed to be in compliance.</li> </ul>	In - Observed	1	1
Food-contact and non-food-contact surfaces (cleaned and sanitized): <a href="https://www.scdhec.gov/sites/default/files/Library/CR-002161.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-002161.pdf</a> <b>Comments</b> <ul style="list-style-type: none"> <li>All areas were observed to be in compliance.</li> </ul>	In - Observed	1	1
Thermometers and test kits provided and accurate: <b>Comments</b> <ul style="list-style-type: none"> <li>All areas were observed to be in compliance.</li> </ul>	In - Observed	1	1
Towel sanitizer solution:	In - Discussed	1	1
Shellstock tags maintained:	N/A	1	1
Plumbing (Water/Waste water): <b>Comments</b> <ul style="list-style-type: none"> <li>All areas were observed to be in compliance.</li> </ul>	In - Observed	1	1

Pest Control: <b>Comments</b>	In - Observed	1	1
• <i>All areas were observed to be in compliance.</i>			
Special Processes: Sushi Rice, ROP, Sous Vide, Cook, Chill, etc.:	N/A	1	1
<b>Totals</b>		<b>17</b>	<b>17</b>

## General Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	N/A		
Is a Follow-Up required?	No	0	0
Additional Inspection Comments: <b>Comments</b>	Yes		
• <i>CFPM Certification verified.</i> <i>Observed condensation dripping on food in walk in cooler. PIC will move food.</i>			
<b>Totals</b>			

## Contact Information

Item	Answer	Points Current	Points to Total
Facility Contact Name:	Penny Carter		
Facility Contact Phone:	803-896-3286		
Facility Contact E-mail:	Carter.penny@doc.sc.gov		
DHEC Contact Phone and Fax Number.	Low Country EA-BEHS Beaufort - (843)846-1030 Fax- (843)846-0604		
All Virtual Inspections (VI) and the observed items documented for correction or items documented as corrected are subject to re-evaluation during any subsequent physical on-site inspection. Any Regulation 61-25 requirement that was not observed during a Virtual Inspection may be documented at the time of the next inspection. 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="https://www.scdhec.gov/food-safety">https://www.scdhec.gov/food-safety</a>	Notification		
<b>Totals</b>			