



Retail Food Establishment Inspection Report

Facility Information	Audit Information
Permit: 43-208-00133	Audit Name: Retail Food Establishment Inspection Report
Facility Name: WATEREE CORRECTIONAL INSTITUTE	Audit Type: 10_Routine Inspection
Address: 8200 STATE FARM RD	Start Date: 28 May 2019 12:10 PM
City/State/Zip: REMBERT, SC 291288219 SUMTER	End Date: 28 May 2019 01:30 PM

Overall Score
96%

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. Comments <ul style="list-style-type: none"> • Non-Violation Notes <i>Managers are CFPM.</i> 	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link - www.scdhec.gov/sites/default/files/Library/CR-011050.pdf Comments <ul style="list-style-type: none"> • Non-Violation Notes <i>Sick employee policy in place.</i> 	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 Comments <ul style="list-style-type: none"> • Non-Violation Notes <i>Hand sinks properly located and accessible.</i> 	In	4	4
7. No bare hand contact with RTE foods	In	3	3
8. Handwashing sinks, properly supplied and accessible Comments <ul style="list-style-type: none"> • Non-Violation Notes <i>Hand sinks properly supplied.</i> 	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 Comments	In	3	3
<ul style="list-style-type: none"> • <i>Steramine tablets in use at utensil sink, 200 ppm measured on QT-10 test kit.</i> <i>180 F hot water at final rinse of dish mashing measured by thermtape.</i> <i>140 F hot water available.</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	Not Observed	3	3
20. Proper cold holding temperatures Comments	In	3	3
<ul style="list-style-type: none"> • Non-Violation Notes <i>Supply cooler 12:15 Milk 41 F.</i> <i>Walk-in coolers Shredded bologna 42 F. Spaghetti sauce 41 F. Ground beef 42 F.</i> <i>Frozen storage 10 F.</i> 			
21. Proper date marking and disposition	In	3	3
22. Time as a Public Health Control: procedures and records	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods	Not Applicable	1	1
24. Pasteurized foods used; prohibited foods not offered	In	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	Not Observed	1	1
33. Approved thawing methods used	In	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	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 Comments <ul style="list-style-type: none"> 4-202.11 - Food-Contact Surfaces-Cleanability (Priority Foundation Violation) - Advised PIC that multiuse food-contact surfaces of equipment shall be smooth, easily cleanable and meet the requirements of 4-202.11. <i>Splash on small mixer head. CDI</i> 	Correction During Inspection	1	2
46. Warewashing facilities: installed, maintained and used; test strips Comments <ul style="list-style-type: none"> 4-501.15 - Warewashing Machines-Manufacturers' Operating Instructions <i>Thermometer on dishmachine out of spec on final rinse.</i> 	Out	0	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 Comments <ul style="list-style-type: none"> 5-205.15 (B) - System Maintained in Good Repair-Leakage <i>Bell cover prep sink vacuum breaker missing.</i> 	Out	0	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
Totals		96	100

Temperature Observations

Item	Answer	Points Current	Points to Total
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PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments • <i>Temperatures cited under appropriate item number.</i>	Yes		
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.	Pee Dee EQC Sumter - (803)778-6548 Fax- (803)934-2938		
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 www.scdhec.gov/food-safety/food-service-industry-permits-rules .	Notification	0	0
Totals			