



Retail Food COVID-19 Limited Scope Inspection

Facility Information		Audit Information	
Permit:	03-208-00150	Audit Name:	Retail Food COVID-19 Limited Scope Inspection
Facility Name:	ALLENDALE CORRECTIONAL INSTITU	Audit Type:	15_Follow-Up Inspection
Address:	1057 REVOLUTINARY TRAIL	Start Date:	15 Oct 2020 10:07 AM
City/State/Zip:	FAIRFAX, SC 298270000 ALLENDALE	End Date:	15 Oct 2020 10:24 AM

Overall Rating
Pass

Inspection Method

Item	Answer
Inspection Method:	Phone Conversation Only
Discussed COVID-19 Guidance?	Yes
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: https://www.scdhec.gov/food-safety https://www.scdhec.gov/infectious-diseases/viruses/coronavirus-disease-2019-covid-19/retail-food-service-establishments-covid-19	
Employee health questionnaire	
Face coverings used	In - Discussed
Social distancing measures	In - Discussed
Monitoring self-service areas (buffets, drink dispensers)	N/O - Discussed
High touch areas disinfected regularly	In - Discussed
Signage	N/O - Discussed

Risk Factors and Interventions

Item	Answer
------	--------

Hands clean and properly washed: https://www.scdhec.gov/sites/default/files/Library/CR-000135.pdf	N/O - Discussed
No bare hand contact with RTE foods / Gloves used properly: https://www.scdhec.gov/sites/default/files/Library/CR-012644.pdf	N/O - Discussed
Food obtained from approved source:	N/O - Discussed
Proper Cooking temperatures: https://www.scdhec.gov/food-safety-proper-cooking-reheating-temperatures	N/O - Discussed
Proper hot holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf	N/O - Discussed
Proper cold holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf	N/O - Discussed
Time as a public health control: https://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf	N/O - Discussed
Proper cooling time and temperature: https://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf	N/O - Discussed
Proper reheating procedures for hot holding: https://www.scdhec.gov/sites/default/files/Library/CR-011334.pdf	N/O - Discussed
Proper date marking and disposition: https://www.scdhec.gov/sites/default/files/Library/CR-011694.pdf	N/O - Discussed
Food-contact and non-food-contact surfaces (cleaned and sanitized): https://www.scdhec.gov/sites/default/files/Library/CR-002161.pdf	N/O - Discussed
Thermometers and test kits provided and accurate:	N/O - Discussed
Towel sanitizer solution:	N/O - Discussed
Shellstock tags maintained:	N/A
Plumbing (Water/Waste water):	N/O - Discussed
Pest Control:	N/O - Discussed
Special Processes: Sushi Rice, ROP, Sous Vide, Cook, Chill, etc.:	N/A

General Information

Item	Answer
Facility Category	Category 2
Grade Posted	N/A
Is a Follow-Up required?	No
Additional Inspection Comments:	No

Contact Information

Item	Answer
DHEC Contact Phone and Fax Number.	Midlands EA-BEHS Orangeburg - (803)533-5490 Fax- (803)268-5784
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.	Notification

For fact sheets, the regulation, and additional information, please see:

<https://www.scdhec.gov/food-safety>