



Retail Food COVID-19 Limited Scope Inspection

Facility Information		Audit Information	
Permit:	18-208-00313	Audit Name:	Retail Food COVID-19 Limited Scope Inspection
Facility Name:	FRANCIS LIEBER CORR INST	Audit Type:	15_Follow-Up Inspection
Address:	136 WILBORN DRIVE	Start Date:	19 Oct 2021 03:30 PM
City/State/Zip:	RIDGEVILLE, SC 294720000 DORCHESTER	End Date:	19 Oct 2021 03:40 PM

Overall Score
100%

Inspection Method

Item	Answer	Points Current
Inspection Method: Comments <ul style="list-style-type: none"> • <i>Manager sent pics to email of health inspector to review for their virtual inspection due to poor cell phone reception.</i> 	Video Conference	0
Discussed COVID-19 Guidance? 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	Yes	0
Employee health questionnaire	In - Discussed	0
Face coverings used	In - Discussed	0
Social distancing measures	In - Discussed	0
Monitoring self-service areas (buffets, drink dispensers)	In - Discussed	0
High touch areas disinfected regularly	In - Discussed	0
Signage	In - Discussed	0
Totals		

Risk Factors and Interventions

Item	Answer	Points Current
Hands clean and properly washed: https://www.scdhec.gov/sites/default/files/Library/CR-000135.pdf Comments <ul style="list-style-type: none"> All areas were observed to be in compliance. 	In - Observed	1
No bare hand contact with RTE foods / Gloves used properly: https://www.scdhec.gov/sites/default/files/Library/CR-012644.pdf	In - Discussed	1
Food obtained from approved source: Comments <ul style="list-style-type: none"> All areas were observed to be in compliance. 	In - Observed	1
Proper Cooking temperatures: https://www.scdhec.gov/food-safety-proper-cooking-reheating-temperatures	In - Discussed	1
Proper hot holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf Comments <ul style="list-style-type: none"> All hot holding temperatures are 135 F or higher. 	In - Observed	1
Proper cold holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf Comments <ul style="list-style-type: none"> All cold holding temperatures are 41 F or below. 	In - Observed	1
Time as a public health control: https://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf	N/A	1
Proper cooling time and temperature: https://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf	In - Discussed	1
Proper reheating procedures for hot holding: https://www.scdhec.gov/sites/default/files/Library/CR-011334.pdf	In - Discussed	1
Proper date marking and disposition: https://www.scdhec.gov/sites/default/files/Library/CR-011694.pdf Comments <ul style="list-style-type: none"> All areas were observed to be in compliance. 	In - Observed	1
Food-contact and non-food-contact surfaces (cleaned and sanitized): https://www.scdhec.gov/sites/default/files/Library/CR-002161.pdf Comments <ul style="list-style-type: none"> All areas were observed to be in compliance. 	In - Observed	1
Thermometers and test kits provided and accurate: Comments <ul style="list-style-type: none"> All areas were observed to be in compliance. 	In - Observed	1
Towel sanitizer solution:	In - Discussed	1
Shellstock tags maintained:	N/A	1
Plumbing (Water/Waste water): Comments <ul style="list-style-type: none"> All areas were observed to be in compliance. 	In - Observed	1
Pest Control:	In - Discussed	1
Special Processes: Sushi Rice, ROP, Sous Vide, Cook, Chill, etc.:	N/A	1
Totals		17

General Information

Item	Answer	Points Current
Facility Category	Category 3	
Grade Posted	N/A	
Is a Follow-Up required?	No	0
Additional Inspection Comments: Comments	Yes	
• <i>CFPM not verified</i>		
Totals		

Contact Information

Item	Answer	Points Current
Facility Contact Name:	Vernon Gore	
Facility Contact Phone:	843-875-3332	
Facility Contact E-mail:	Gore.vernon@doc.sc.gov	
DHEC Contact Phone and Fax Number.	Low Country EA-BEHS McMillian - (843)- 953-0150 Fax- (842)-953-0151	
<p>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.</p> <p>For fact sheets, the regulation, and additional information, please see:</p> <p style="text-align: center;">https://www.scdhec.gov/food-safety</p>	Notification	
Totals		