



Retail Food COVID-19 Limited Scope Inspection

Facility Information	Audit Information
Permit: 42-208-02138	Audit Name: Retail Food COVID-19 Limited Scope Inspection
Facility Name: LIVESAY WORK RELEASE B	Audit Type: 15_Follow-Up Inspection
Address: 504 BROADCAST DR	Start Date: 27 May 2021 11:05 AM
City/State/Zip: SPARTANBURG, SC 293034715 SPARTANBURG	End Date: 27 May 2021 12:00 PM

Overall Score
100%

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: 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	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
Totals			

Risk Factors and Interventions

Item	Answer	Points Current	Points to Total
Hands clean and properly washed: https://www.scdhec.gov/sites/default/files/Library/CR-000135.pdf	In - Discussed	1	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	1
Food obtained from approved source:	In - Discussed	1	1
Proper Cooking temperatures: https://www.scdhec.gov/food-safety-proper-cooking-reheating-temperatures	In - Discussed	1	1
Proper hot holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf Comments <ul style="list-style-type: none"> All observed hot holding temperatures are 135 F or higher. 	In - Observed	1	1
Proper cold holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf Comments <ul style="list-style-type: none"> All observed cold holding temperatures are 41 F or below. 	In - Observed	1	1
Time as a public health control: https://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf	N/A	1	1
Proper cooling time and temperature: https://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf	N/A	1	1
Proper reheating procedures for hot holding: https://www.scdhec.gov/sites/default/files/Library/CR-011334.pdf	N/A	1	1
Proper date marking and disposition: https://www.scdhec.gov/sites/default/files/Library/CR-011694.pdf Comments <ul style="list-style-type: none"> Refrigerated, ready-to-eat, time/temperature control for safety food prepared and held in a retail food establishment for more than twenty-four hours shall be clearly marked to indicate the date or day by which the food shall be consumed, sold, or discarded when held at a temperature of 41 degrees F (5 degrees C) or less for a maximum of seven (7) days. The day of preparation shall be counted as Day One (1). 	In - Discussed	1	1
Food-contact and non-food-contact surfaces (cleaned and sanitized): https://www.scdhec.gov/sites/default/files/Library/CR-002161.pdf	In - Discussed	1	1
Thermometers and test kits provided and accurate: Comments <ul style="list-style-type: none"> All observed areas are in compliance. 	In - Observed	1	1
Towel sanitizer solution:	In - Discussed	1	1
Shellstock tags maintained:	N/A	1	1
Plumbing (Water/Waste water): Comments <ul style="list-style-type: none"> All observed areas are in compliance. 	In - Observed	1	1
Pest Control: Comments <ul style="list-style-type: none"> All observed areas are in compliance. 	In - Observed	1	1
Special Processes: Sushi Rice, ROP, Sous Vide, Cook, Chill, etc.:	N/A	1	1
Totals		17	17

General Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 1		
Grade Posted	N/A		
Is a Follow-Up required?	No	0	0
Additional Inspection Comments: Comments	Yes		
<ul style="list-style-type: none"> CFPM certification not verified. <p>PIC stated she had attended CFPM certification class earlier this month but had not received her results at time of inspection.</p>			
Totals			

Contact Information

Comments:

Please feel free to contact me with any questions at bachelhd@dhec.sc.gov or by phone at (864) 596-3327 / (864) 529-2593. For more information please visit <http://scdhec.gov/food>.

Item	Answer	Points Current	Points to Total
Facility Contact Name:	Pansy Clawson		
Facility Contact Phone:	864-594-4915		
Facility Contact E-mail:	Clawson.pansy@doc.sc.gov		
DHEC Contact Phone and Fax Number.	Upstate EA-BEHS Spartanburg - (864)596-3327 Fax- (864)596-3920		
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: https://www.scdhec.gov/food-safety	Notification		
Totals			