



Retail Food COVID-19 Limited Scope Inspection

Facility Information		Audit Information	
Permit:	35-208-00045	Audit Name:	Retail Food COVID-19 Limited Scope Inspection
Facility Name:	MCCORMICK CORRECTIONAL INSTIT	Audit Type:	15_Follow-Up Inspection
Address:	386 REDEMPTION WAY	Start Date:	31 Aug 2021 08:40 AM
City/State/Zip:	MCCORMICK, SC 298990000 MCCORMICK	End Date:	31 Aug 2021 09:50 AM

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 - Observed	0	0
Social distancing measures	In - Observed	0	0
Monitoring self-service areas (buffets, drink dispensers)	In - Discussed	0	0
High touch areas disinfected regularly	In - Discussed	0	0
Signage	In - Observed	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 Comments <ul style="list-style-type: none"> All areas were observed to be in compliance. 	In - Observed	1	1
No bare hand contact with RTE foods / Gloves used properly: https://www.scdhec.gov/sites/default/files/Library/CR-012644.pdf Comments <ul style="list-style-type: none"> All areas were observed to be in compliance. 	In - Observed	1	1
Food obtained from approved source: Comments <ul style="list-style-type: none"> All areas were observed to be in compliance. 	In - Observed	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"> Kitchen/warmer: green beans 125 F, turkey 110 F, meatballs 124 F Corrected. <p>All other hot holding at or above 135 F.</p>	Corrected	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 cold holding at 41 F or lower. 	In - Observed	1	1
Time as a public health control: https://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf	In - Discussed	1	1
Proper cooling time and temperature: https://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf	In - Discussed	1	1
Proper reheating procedures for hot holding: https://www.scdhec.gov/sites/default/files/Library/CR-011334.pdf	In - Discussed	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"> All areas were observed to be in compliance. 	In - Observed	1	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	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	1
Towel sanitizer solution: Comments <ul style="list-style-type: none"> All areas were observed to be in compliance. 	In - Observed	1	1
Shellstock tags maintained:	N/A	1	1

Plumbing (Water/Waste water): Comments • <i>All areas were observed to be in compliance.</i>	In - Observed	1	1
Pest Control: Comments • <i>All areas were observed to be in compliance.</i>	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 2		
Grade Posted	N/A		
Is a Follow-Up required?	No	0	0
Additional Inspection Comments: Comments • <i>CFPM not observed.</i>	Yes		
Totals			

Contact Information

Item	Answer	Points Current	Points to Total
Facility Contact Name:	Arnisa Beard		
Facility Contact Phone:	864-443-2115		
Facility Contact E-mail:	Beard.arnisa@doc.sc.gov		
DHEC Contact Phone and Fax Number.	Upstate EA-BEHS Greenwood - (864)227-5915 Fax- (864)942-3680		
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			