



## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
<b>Permit:</b>	27-208-00506	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	RIDGELAND CORRECTIONAL INSTITU	<b>Audit Type:</b>	10_Routine Inspection
<b>Address:</b>	5 CORRECTIONAL RD	<b>Start Date:</b>	03 May 2022 12:45 PM
<b>City/State/Zip:</b>	RIDGELAND, SC 299360000 JASPER	<b>End Date:</b>	03 May 2022 02:11 PM

<b>Overall Score</b>
<b>99%</b>

### Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current
<b>1. PIC Present, Demonstration – Certification by accredited program, and Performs duties</b> <a href="#">Certified Food Protection Manager Fact Sheet Link</a>	In	2
<b>2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.</b> <a href="#">Employee Health Fact Sheet Link</a>	In	2
<b>3. Proper use of reporting, restriction and exclusion</b>	In	2
<b>4. Proper eating, tasting, drinking, or tobacco use</b>	In	2
<b>5. No discharge from eyes, nose, and mouth</b>	In	2
<b>6. Hands clean and properly washed</b>	In	3
<b>7. No bare hand contact with RTE foods</b>	In	3
<b>8. Handwashing sinks, properly supplied and accessible</b>	In	2
<b>9. Food obtained from approved source</b>	In	2
<b>10. Food received at proper temperature</b>	Not Observed	2
<b>11. Food in good condition, safe and unadulterated</b>	In	2
<b>12. Required records available: shellstock tags, parasite destruction</b> <a href="#">Molluscan Shellfish &amp; Shellstock Information</a> <a href="#">Freezing for Parasite Destruction</a>	Not Applicable	2
<b>13. Food separated and protected</b>	In	3
<b>14. Food-contact surfaces: cleaned and sanitized</b>	In	3
<b>15. Proper disposition of returned, previously served, reconditioned, and unsafe food</b>	In	2
<b>16. Proper cooking time and temperature</b> <a href="#">Cooking/Reheating Fact Sheet Link</a>	In	3
<b>Comments</b> <ul style="list-style-type: none"> <li>• All observed cooking temperatures are in proper range.</li> </ul>		

<b>17. Proper reheating procedures for hot holding</b> <a href="#">Cooking/Reheating Fact Sheet Link</a>	In	3
<b>Comments</b> • All observed reheating for hot holding temperatures are in proper range.		
<b>18. Proper cooling time and temperatures</b> <a href="#">Cooling Fact Sheet</a>	Not Observed	3
<b>19. Proper hot holding temperatures</b> <a href="#">Proper Holding Temperatures Fact Sheet</a> <a href="#">Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet</a>	In	3
<b>Comments</b> • All observed hot holding temperatures are 135 °F or higher.		
<b>20. Proper Cold holding temperatures</b> <a href="#">Proper Holding Temperatures Fact Sheet</a> <a href="#">Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet</a>	In	3
<b>Comments</b> • All observed cold holding temperatures are 41 °F or lower.		
<b>21. Proper date marking and disposition.</b> <a href="#">Date Marking Fact Sheet Fact Sheet</a>	In	3
<b>22. Time as a Public Health Control: procedures and records</b> <a href="#">Time as a Public Health Control Measure for Hot or Cold Food</a>	Not Applicable	3
<b>23. Consumer advisory provided for raw or undercooked foods</b> <a href="#">Guide to Consumer Advisories</a>	Not Applicable	1
<b>24. Pasteurized foods used; prohibited foods not offered</b>	In	2
<b>25. Food additives: approved and properly used</b>	Not Applicable	2
<b>26. Toxic substances properly identified, stored, and used</b>	In	2
<b>27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan</b> <a href="#">Guide to HACCP Plans</a>	Not Applicable	2
<b>28. Pasteurized eggs used where required</b>	In	1
<b>29. Water and ice from approved source</b>	In	2
<b>30. Variance obtained for specialized processing methods</b>	Not Applicable	1
<b>31. Proper cooling methods used; adequate equipment for temperature control</b> <a href="#">Proper Cooling Temperatures</a>	In	1
<b>32. Plant food properly cooked for hot holding</b> <a href="#">Proper Cooking and Reheating Temperatures</a>	Not Observed	1
<b>33. Approved thawing methods used</b>	Not Observed	1
<b>34. Thermometers provided and accurate</b>	In	1
<b>35. Food properly labeled: original container</b> <a href="#">Molluscan Shellfish &amp; Shellstock Information</a>	In	1
<b>36. Insects and rodents not present; no unauthorized animals</b>	In	2
<b>37. Contamination prevented during food preparation, storage and display</b>	In	2
<b>38. Personal cleanliness</b>	In	2
<b>39. Wiping cloths: properly used and stored</b>	In	1
<b>40. Washing fruits and vegetables</b>	In	1
<b>41. In-use utensils: properly stored</b>	In	1
<b>42. Utensils, equipment and linens: properly stored, dried &amp; handled</b>	In	1
<b>43. Single-use and single-service articles; properly stored and used</b>	In	1
<b>44. Gloves used properly</b>	In	1

45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1
47. Non-food-contact surfaces clean	In	1
48. Hot and cold water available; adequate pressure	In	2
49. Plumbing installed; proper backflow devices	In	2
50. Sewage and waste water properly disposed	In	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1
52. Garbage and refuse properly disposed; facilities maintained	In	1
53. Physical facilities installed, maintained and clean <b>Comments</b> <ul style="list-style-type: none"> <li>6-501.11 - Repairing-Premises, Structures, Attachments, and Fixtures-Methods Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Wall in walk in cooler is in poor repair. Walk in freezer door is in poor repair.</i></li> </ul>	Out	0
54. Meets ventilation and lighting requirements; designated areas used	In	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1
<b>Totals</b>		<b>99</b>

## Inspection Report Information

Item	Answer	Points Current
Grade Posted	A	
Is a Follow-Up required?	No	
Is a Routine required within 60 days?	No	
<b>Totals</b>		

## Inspection Information

Item	Answer	Points Current
Facility Category	Category 3	
Type of Inspection.	Onsite	
Change of Ownership Permit Pending	No	
DHEC Contact Phone and Fax Number.	Low Country EA-BEHS Beaufort - (843)846-1030 Fax- (843)846-0604	
Violations may be subject to enforcement action including but not limited to a monetary penalty of \$1,000.00 per violation for each day of non-compliance per S.C. Code Ann. Section 44-1-150 and S.C. Regulation 61-25. If the retail food establishment obscures, covers, defaces, relocates, or removes the posted grade decal, this is a violation of S.C. Regulation 61-25 and may result in enforcement action. Information collected on this form is open to public scrutiny or release in accordance with the Freedom of Information Act.  For fact sheets, the regulation, and additional information, please see: <a href="https://www.scdhec.gov/food-safety">https://www.scdhec.gov/food-safety</a> .		

<b>Totals</b>		