

Retail Food Establishment Inspection Report

Audit Information
Audit Name: Retail Food Establishment Inspection Report
Audit Type: 15_Follow-Up Inspection
Start Date : 28 Mar 2024 10:07 AM
End Date : 28 Mar 2024 10:33 AM

Overall Score 100%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current
PIC Present, Demonstration – Certification by accredited program, and Performs duties Certified Food Protection Manager Fact Sheet Link	In	2
Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link	In	2
3. Proper use of reporting, restriction and exclusion	In	2
4. Proper eating, tasting, drinking, or tobacco use	In	2
5. No discharge from eyes, nose, and mouth	In	2
6. Hands clean and properly washed	In	3
7. No bare hand contact with RTE foods	In	3
8. Handwashing sinks, properly supplied and accessible	In	2
9. Food obtained from approved source	In	2
10. Food received at proper temperature	Not Observed	2
11. Food in good condition, safe and unadulterated	In	2
12. Required records available: shellstock tags, parasite destruction Molluscan Shellfish & Shellstock Information Freezing for Parasite Destruction	Not Applicable	2
13. Food separated and protected	Not Observed	3
14. Food-contact surfaces: cleaned and sanitized	In	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2
16. Proper cooking time and temperature Cooking/Reheating Fact Sheet Link	Not Observed	3

22. Time as a Public Health Control: procedures and records Time as a Public Health Control: procedures and records Time as a Public Health Control: procedures and records Guide to Consumer Advisories 24. Pasteurized foods used; prohibited foods not offered Not Applicable 25. Food additives: approved and property used Not Applicable 16. Toxic substances property identified, stored, and used 16. Toxic substances property identified, stored, and used 17. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan Guide to HACCP Plans 28. Pasteurized eggs used where required Not Applicable 19. Water and ice from approved source In 19. Water and ice from approved source In 10. Language of the property cooked for hot holding Proper Cooling methods used; adequate equipment for temperature control Proper Cooling Temperatures 19. Proper Cooling Temperatures 19. Not Observed 10. Not Observed 10. Not Observed 11. Not Observed 11. Not Observed 12. Proper Cooling and Reheating Temperatures 19. Food property labeled: original container Molluscan Shellfish & Shellstock Information 19. Not Observed 10. Language of the property used and stored 10. Washing fruits and vegetables 10. Language of the property stored 11. Language and single-service articles; property stored and used 10. Language of the property stored and used 10. La	17. Proper reheating procedures for hot holding	Not Observed	3
18. Proper cooling time and temperatures Cooling Fact Sheet 19. Proper hot hotding temperatures Proper Hotding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet 21. Proper date marking and disposition. Date Marking Fact Sheet Fact Sheet 22. Time as a Public Health Control: procedures and records Time as a Public Health Control: procedures and records Time as a Public Health Control: procedures and records Time as a Public Health Control: procedures and records Guide to Consumer Advisory provided for raw or undercooked foods Guide to Consumer Advisories 24. Pasteurized foods used; prohibited foods not offered Not Applicable 25. Food additives: approved and properly used Not Applicable 26. Toxic substances properly identified, stored, and used In 27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan Guide to HACCP Plans 28. Pasteurized eggs used where required Not Applicable 19. Water and loe from approved source In 29. Water and loe from approved source In 20. Variance obtained for specialized processing methods Not Applicable 10. Proper cooling methods used; adequate equipment for temperature In 31. Proper cooling methods used; adequate equipment for temperature In 32. Plant food properly cooked for hot holding Proper Cooling methods used Not Observed In 33. Approved thawing methods used In 34. Thermometers provided and accurate In 35. Food properly labeled: original container Molluscan Shellfish & Shellstock Information In 10. 19. Applicable In 11. House utensitis: properly used and stored In 12. Utensits, equipment and linens: properly stored In 14. Unase utensitis: properly stored In 15. House utensitis: properly stored In 16. Utensits,	Cooking/Reheating Fact Sheet Link		
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	42. Utensils, equipment and linens: properly stored, dried & handled	In	1
44 Cloves used properly	43. Single-use and single-service articles; properly stored and used	In	1
44. Gloves used property	44. Gloves used properly	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	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	In	1
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	i In	1
Totals		100

Inspection Report Information

Item	Answer	Points Current
Grade Posted	A	
Is a Follow-Up required?	No	
Follow-up Inspection will be performed within:	10 days	
Follow-Ups may be Virtual or Onsite	Onsite	
Is a Routine required within 60 days?	No	
Totals		

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.	Midlands Food Columbia - (803)896-0620 Email - Midlands-Food@dhec.sc.gov	
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: https://www.scdhec.gov/food-safety .		
Totals		