

Retail Food Establishment Inspection Report

| Facility Information | | Audit Information | |
|------------------------|---------------------------------|--------------------|---|
| Permit: | 29-208-00384 | Audit Name: | Retail Food Establishment Inspection Report |
| Facility Name: | KERSHAW CORRECTIONAL INSTITUTE | Audit Type: | 15_Follow-Up Inspection |
| Address: | 4848 GOLD MINE HWY | Start Date: | 21 May 2024 10:53 AM |
| City/State/Zip: | KERSHAW, SC 290670000 LANCASTER | End Date: | 21 May 2024 12:00 PM |

Overall Score

95%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

| Item | Answer | Points Current |
|--|----------------|----------------|
| 1. PIC Present, Demonstration – Certification by accredited program, and Performs duties Certified Food Protection Manager Fact Sheet Link | In | 2 |
| 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 | Not Observed | 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 | In | 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 |
| 17. Proper reheating procedures for hot holding Cooking/Reheating Fact Sheet Link | Not Observed | 3 |
| 18. Proper cooling time and temperatures Cooling Fact Sheet | Not Observed | 3 |
| 19. Proper hot holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet | Not Observed | 3 |
| 20. Proper Cold holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet | Not Observed | 3 |
| 21. Proper date marking and disposition. Date Marking Fact Sheet Fact Sheet | Not Observed | 3 |
| 22. Time as a Public Health Control: procedures and records Time as a Public Health Control Measure for Hot or Cold Food | Not Applicable | 3 |
| 23. Consumer advisory provided for raw or undercooked foods | Not Applicable | 1 |

| | | |
|---|----------------|-----------|
| Guide to Consumer Advisories | | |
| 24. Pasteurized foods used; prohibited foods not offered | Not Applicable | 2 |
| 25. Food additives: approved and properly used | Not Applicable | 2 |
| 26. Toxic substances properly identified, stored, and used | In | 2 |
| 27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan | Not Applicable | 2 |
| Guide to HACCP Plans | | |
| 28. Pasteurized eggs used where required | Not Applicable | 1 |
| 29. Water and ice from approved source | In | 2 |
| 30. Variance obtained for specialized processing methods | Not Applicable | 1 |
| 31. Proper cooling methods used; adequate equipment for temperature control | In | 1 |
| Proper Cooling Temperatures | | |
| 32. Plant food properly cooked for hot holding | Not Observed | 1 |
| Proper Cooking and Reheating Temperatures | | |
| 33. Approved thawing methods used | Not Observed | 1 |
| 34. Thermometers provided and accurate | In | 1 |
| 35. Food properly labeled: original container | In | 1 |
| Molluscan Shellfish & Shellstock Information | | |
| 36. Insects and rodents not present; no unauthorized animals | Out | 0 |
| Comments | | |
| <ul style="list-style-type: none"> 6-202.15 - Outer Openings-Protected - Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Back door for trash is not tight fitting.</i> | | |
| 37. Contamination prevented during food preparation, storage and display | In | 2 |
| 38. Personal cleanliness | In | 2 |
| 39. Wiping cloths: properly used and stored | In | 1 |
| 40. Washing fruits and vegetables | In | 1 |
| 41. In-use utensils: properly stored | In | 1 |
| 42. Utensils, equipment and linens: properly stored, dried & handled | In | 1 |
| 43. Single-use and single-service articles; properly stored and used | In | 1 |
| 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 |
| 47. Non-food-contact surfaces clean | In | 1 |
| 48. Hot and cold water available; adequate pressure | In | 2 |
| 49. Plumbing installed; proper backflow devices | Out | 0 |
| Comments | | |
| <ul style="list-style-type: none"> 5-205.15 (B) - System Maintained in Good Repair-Leakage Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Handsink outside office has loose faucet which is not secure to sink basin.</i> <i>Dish machine leaking from plumbing underneath.</i> | | |
| 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 | Out | 0 |
| Comments | | |
| <ul style="list-style-type: none"> 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>Ceiling at cookline is not smooth, non absorbent, and easily cleanable.</i> <i>Baseboard tiles in walk in freezer are in poor repair.</i> | | |
| 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 |
| Totals | | 95 |

Inspection Report Information

| Item | Answer | Points Current |
|---------------------------------------|--------|----------------|
| Grade Posted | A | |
| Is a Follow-Up required? | No | |
| 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 Rock Hill - (803)909-7096 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 | | |