

South Carolina Department of Agriculture
Hugh E. Weathers, Commissioner
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Retail Food Establishment Inspection Report

Insp Date: 11/8/2024 **Business ID:** SC009127
Business: FRANCIS LIEBER CORR INST
136 WILBORN DRIVE

Inspection: J9000244
Permit #: 18-208-00313
Phone: 8438753332

RIDGEVILLE, SC 29472
Points: 100

Reason: 01. Routine
Results: A

Establishment Information

Permit # 18-208-00313 Risk Level 3 - Cook, Cool, Reheat Owner _____ Virtual ☐

Foodborne Illness Risk Factors & Interventions

IN = In Compliance; OUT = Out of Compliance; NA = Not Applicable; NO = Not Observed; CV = Consecutive Violation

Supervision

1. PIC present, demonstration, certification, performance

IN OUT NA NO CV
● ○ □

Employee Health

2. Management; employee knowledge; responsibilities and reporting
3. Proper use of reporting, restriction, and exclusion

IN OUT NA NO CV
● ○ □
● ○ □

Employee Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use
5. No discharge from eyes, nose, or mouth

IN OUT NA NO CV
● ○ □
● ○ □

Preventing Contamination by Hands

6. Hands clean and properly washed
7. No bare-hand contact with RTE foods
8. Handwashing sinks supplied and accessible

IN OUT NA NO CV
● ○ □
● ○ ○ □
● ○ □

Approved Source

9. Food obtained from approved source
10. Food received at proper temperature
11. Food in good condition, safe, and unadulterated
12. Required records available: shell stock tags, parasite destruction

IN OUT NA NO CV
● ○ □
○ ○ ● □
● ○ □
○ ○ ● ○ □

Protection from Contamination

13. Food separated and protected
14. Food-contact surfaces: cleaned and sanitized
15. Proper disposition of returned, previously served, reconditioned, and unsafe food

IN OUT NA NO CV
● ○ ○ ○ □
● ○ □
● ○ □

Time/Temperature Control for Safety (TCS Food)

IN OUT NA NO CV

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Time/Temperature Control for Safety (TCS Food)

- | | IN | OUT | NA | NO | CV |
|---|----------------------------------|-----------------------|----------------------------------|-----------------------|--------------------------|
| 16. Proper cooking time and temperature | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 17. Proper reheating procedures for hot holding | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 18. Proper cooling time and temperatures | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 19. Proper hot holding temperature | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 20. Proper cold holding temperature | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 21. Proper date marking and disposition | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 22. Time as a Public Health Control: procedures and records | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |

Consumer Advisory

- | | IN | OUT | NA | NO | CV |
|---|-----------------------|-----------------------|----------------------------------|----|--------------------------|
| 23. Consumer advisory provided for raw or undercooked foods | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="checkbox"/> |

Highly Susceptible Populations

- | | IN | OUT | NA | NO | CV |
|--|-----------------------|-----------------------|----------------------------------|----|--------------------------|
| 24. Pasteurized foods used; prohibited foods not offered | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="checkbox"/> |

Chemical

- | | IN | OUT | NA | NO | CV |
|--|----------------------------------|-----------------------|----------------------------------|----|--------------------------|
| 25. Food additives: approved and properly used | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="checkbox"/> |
| 26. Toxic substances properly identified, stored, and used | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |

Conformance with Approved Procedures

- | | IN | OUT | NA | NO | CV |
|---|-----------------------|-----------------------|----------------------------------|----|--------------------------|
| 27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="checkbox"/> |

Good Retail Practices

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Safe Food & Water

- | | IN | OUT | NA | NO | CV |
|--|----------------------------------|-----------------------|----------------------------------|----|--------------------------|
| 28. Pasteurized eggs used where required | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="checkbox"/> |
| 29. Water and ice from approved source | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 30. Variance obtained for specialized processing methods | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="checkbox"/> |

Food Temperature Control

- | | IN | OUT | NA | NO | CV |
|---|----------------------------------|-----------------------|-----------------------|-----------------------|--------------------------|
| 31. Proper cooling methods used, adequate equipment for temperature control | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 32. Plant food properly cooked for hot holding | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 33. Approved thawing methods used | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 34. Thermometers provided and accurate | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |

Food Identification

- | | IN | OUT | NA | NO | CV |
|---|----------------------------------|-----------------------|----|----|--------------------------|
| 35. Food properly labeled: original container | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |

Prevention of Food Contamination

- | | IN | OUT | NA | NO | CV |
|---|----------------------------------|-----------------------|----|----|--------------------------|
| 36. Insects and rodents not present; no unauthorized animals | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 37. Contamination prevented during food preparation, storage, and display | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 38. Personal cleanliness | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 39. Wiping cloths: properly used and stored | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 40. Washing fruits and vegetables | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |

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Proper Use of Utensils

	IN	OUT	NA	NO	CV
41. In-use utensils: properly stored	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
42. Utensils, equipment, and linens: properly stored, dried, and handled	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
43. Single-use and single-service articles: properly stored and used	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
44. Gloves used properly	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

Utensils & Equipment

	IN	OUT	NA	NO	CV
45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
46. Warewashing facilities: installed, maintained, and used; test strips	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
47. Non-food contact surfaces clean	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

Physical Facilities

	IN	OUT	NA	NO	CV
48. Hot and cold water available; adequate pressure	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
49. Plumbing installed; proper backflow devices	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
50. Sewage and wastewater properly disposed	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
51. Toilet facilities: properly constructed, supplied, and cleaned	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
52. Garbage and refuse properly disposed; facilities maintained	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
53. Physical facilities installed, maintained, and clean	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
54. Meets ventilation and lighting requirements; designated areas used	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

Chapter 8 & 9 Violations

	IN	OUT	NA	NO	CV
55. Chapter 8: Compliance and Enforcement	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
56. Chapter 9: Standards for Additional Operations	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

Comments

Inspection Information

Is a Follow-Up Required? No Is a Routine required within 60 days? No

Notification

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.