



Retail Food Establishment Inspection Report

| Facility Information | Audit Information |
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| Permit: 42-208-02137 | Audit Name: Retail Food Establishment Inspection Report |
| Facility Name: LIVESAY WORK RELEASE A | Audit Type: 10_Routine Inspection |
| Address: 104 BROADCAST DR | Start Date: 23 Mar 2023 12:12 PM |
| City/State/Zip: SPARTANBURG, SC 293030000 SPARTANBURG | End Date: 23 Mar 2023 12:37 PM |

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|----------------------|
| Overall Score |
| 98% |

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 Comments <ul style="list-style-type: none"> • 2-102.12 (A) - Certified Food Protection Manager Certificate - Person in Charge - CFPM Certification not verified or PIC does not possess a CFPM certification - Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. Provided and explained the Fact Sheet/Provided Link - Certified Food Protection Manager - https://scdhec.gov/sites/default/files/Library/CR-011110.pdf <i>Certified Food Protection Manager (CFPM) (2-102.12(A)) - CFPM certification not verified. A CFPM or CFH must be present during all operational hours.</i> | Out | 0 |
| 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 | 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 |
| 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 | In | 3 |
| Comments <ul style="list-style-type: none"> All observed cold holding temperatures are 41 °F or lower. | | |
| 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 Guide to Consumer Advisories | Not Applicable | 1 |
| 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 Guide to HACCP Plans | Not Applicable | 2 |
| 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 Proper Cooling Temperatures | In | 1 |
| 32. Plant food properly cooked for hot holding Proper Cooking and Reheating Temperatures | Not Observed | 1 |
| 33. Approved thawing methods used | Not Observed | 1 |
| 34. Thermometers provided and accurate | In | 1 |
| 35. Food properly labeled: original container Molluscan Shellfish & Shellstock Information | In | 1 |
| 36. Insects and rodents not present; no unauthorized animals | In | 2 |
| 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 |

| | | |
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| 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 | 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 | In | 1 |
| Totals | | 98 |

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

Comments:

Facility was not operating at time of inspection.

Please feel free to contact me with any questions at bachelddh@dhec.sc.gov or by phone at (864) 596-3327 / (864) 529-2593. For more information please visit <http://scdhec.gov/food>.

| Item | Answer | Points Current |
|--|--|----------------|
| Facility Category | Category 2 | |
| Type of Inspection. | Onsite | |
| Change of Ownership Permit Pending | No | |
| DHEC Contact Phone and Fax Number. | Upstate EA-BEHS Spartanburg - (864)596-3327 Fax- (864)596-3920 | |
| 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