

South Carolina Department of Agriculture
Hugh E. Weathers, Commissioner
350 Ballard Court, West Columbia, South Carolina 29172
803-896-0640 | agriculture.sc.gov

Retail Food Establishment Inspection Report

Insp Date: 7/23/2024 **Business ID:** sc004004
Business: MACDOUGALL CORRECTION
1516 OLD GILLIARD ROAD

Inspection: G9000019
Permit #: 08-208-00117
Phone: 8438711701

RIDGEVILLE, SC 29472
Points: 93

Reason: 01. Routine
Results: A

Establishment Information

Permit # 08-208-00117 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
<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Employee Health

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

IN	OUT	NA	NO	CV
<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			

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
<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			

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
<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	
<input checked="" type="checkbox"/>	<input type="checkbox"/>			

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
<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Protection from Contamination

13. Food separated and protected

IN	OUT	NA	NO	CV
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Retail Food Establishment Inspection Report

Protection from Contamination		IN	OUT	NA	NO	CV
Fail Notes	<p>3-302.11(A)(3-8) Core; Packaged and Unpackaged Food – Separation, Packaging, and Segregation C</p> <ul style="list-style-type: none"> - Food protected from cross contamination by: <ul style="list-style-type: none"> - Cleaning and sanitizing equipment and utensils per 4-602.11(A) P and 4-703.11. P - Storing food in packages, covered containers or wrappings. - Cleaning hermetically sealed containers of food of visible soil before opening. - Separating fruits and vegetables before being washed from RTE food. - Storing damaged, spoiled, or recalled food being held in the RFE per 6-404.11 Pf - Observed the potential for contamination of food not cooling and not covered in a Walk-In Cooler. <p>[cake mix not properly covered in the tool room (violation not corrected)(verification not required)]</p>					
14. Food-contact surfaces: cleaned and sanitized		i	⊗			..
Fail Notes	<p>4-602.11(E) Core; Equipment, Non-TCS Food Contact Surfaces and Utensils – Cleaning frequency C</p> <ul style="list-style-type: none"> - Tea urn nozzles, self-service utensils (tongs, scoops, ladles), inside ice bins, and self-service condiment dispensers. <p>[Ice machine door is in poor repair (violation not corrected)(verification not required)]</p>					
15. Proper disposition of returned, previously served, reconditioned, and unsafe food		⊗	i			..
Time/Temperature Control for Safety (TCS Food)		IN	OUT	NA	NO	CV
16. Proper cooking time and temperature		i	i	i	⊗	..
17. Proper reheating procedures for hot holding		i	i	i	⊗	..
18. Proper cooling time and temperatures		i	i	i	⊗	..
19. Proper hot holding temperature		⊗	i	i	i	..
This item has Notes. See Footnote 1 at end of questionnaire.						
20. Proper cold holding temperature		⊗	i	i	i	..
This item has Notes. See Footnote 2 at end of questionnaire.						
21. Proper date marking and disposition		⊗	i	i	i	..
22. Time as a Public Health Control: procedures and records		i	i	⊗	i	..
Consumer Advisory		IN	OUT	NA	NO	CV
23. Consumer advisory provided for raw or undercooked foods		i	i	⊗		..
Highly Susceptible Populations		IN	OUT	NA	NO	CV
24. Pasteurized foods used; prohibited foods not offered		i	i	⊗		..
Chemical		IN	OUT	NA	NO	CV
25. Food additives: approved and properly used		i	i	⊗		..
26. Toxic substances properly identified, stored, and used		⊗	i			..
Conformance with Approved Procedures		IN	OUT	NA	NO	CV
27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan		i	i	⊗		..

Retail Food Establishment Inspection Report

Good Retail Practices

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

Safe Food & Water

	IN	OUT	NA	NO	CV
28. Pasteurized eggs used where required	i	i	✗		..
29. Water and ice from approved source	✗	i			..
30. Variance obtained for specialized processing methods	i	i	✗		..

Food Temperature Control

	IN	OUT	NA	NO	CV
31. Proper cooling methods used, adequate equipment for temperature control	✗	i			..
32. Plant food properly cooked for hot holding	i	i	i	✗	..
33. Approved thawing methods used	i	i	i	✗	..
34. Thermometers provided and accurate	✗	i			..

Food Identification

	IN	OUT	NA	NO	CV
35. Food properly labeled: original container	✗	i			..

Prevention of Food Contamination

	IN	OUT	NA	NO	CV
36. Insects and rodents not present; no unauthorized animals	✗	i			..
37. Contamination prevented during food preparation, storage, and display	✗	i			..
38. Personal cleanliness	✗	i			..
39. Wiping cloths: properly used and stored	✗	i			..
40. Washing fruits and vegetables	✗	i			..

Proper Use of Utensils

	IN	OUT	NA	NO	CV
41. In-use utensils: properly stored	✗	i			..
42. Utensils, equipment, and linens: properly stored, dried, and handled	i	✗			..
<i>Fail Notes 4-901.11 Core; Equipment and Utensils - Air-Drying C [utensils stored wet (violation not corrected)(verification not required)]</i>					
43. Single-use and single-service articles: properly stored and used	✗	i			..
44. Gloves used properly	✗	i			..

Utensils & Equipment

	IN	OUT	NA	NO	CV
45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	✗	i			..
46. Warewashing facilities: installed, maintained, and used; test strips	✗	i			..
47. Non-food contact surfaces clean	✗	i			..

Physical Facilities

	IN	OUT	NA	NO	CV
48. Hot and cold water available; adequate pressure	✗	i			..
49. Plumbing installed; proper backflow devices	✗	i			..
50. Sewage and wastewater properly disposed	✗	i			..
51. Toilet facilities: properly constructed, supplied, and cleaned	✗	i			..
52. Garbage and refuse properly disposed; facilities maintained	✗	i			..

Retail Food Establishment Inspection Report

Physical Facilities

	IN	OUT	NA	NO	CV
53. Physical facilities installed, maintained, and clean	☒	i			..
54. Meets ventilation and lighting requirements; designated areas used	☒	i			..

Chapter 8 & 9 Violations

	IN	OUT	NA	NO	CV
55. Chapter 8: Compliance and Enforcement	☒	i			..
56. Chapter 9: Standards for Additional Operations	☒	i			..

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.

Retail Food Establishment Inspection Report

Footnote 1

Notes:

All observed hot holding temperatures are 135°F or higher.

Footnote 2

Notes:

All observed hot holding temperatures are 135°F or higher.