

Retail Food Establishment Inspection Report

	Facility Information		Audit Information
Permit:	40-208-00764	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	MANNING CORR INST	Audit Type:	15_Follow-Up Inspection
Address:	502 BECKMAN RD	Start Date:	15 Feb 2024 09:53 AM
City/State/Zip:	COLUMBIA, SC 292030000 RICHLAND	End Date:	15 Feb 2024 10:34 AM

Overall Score 100%

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

Cooking/Reheating Fact Sheet Link Not Observed 3 18. Proper cooling time and temperatures Cooling Fact Sheet Not Observed 3 19. Proper holdholing temperatures Proper folding temperatures Not Observed 3 19. Proper holdholing temperatures Not Observed 3 Proper folding temperatures In 3 Proper folding temperatures In 3 Proper folding temperatures are 11° for lower. 3 21. Proper dete marking and disposition. Date Minking Fact Sheet Fact Sheet Not Observed 3 21. Proper dete marking and disposition. Date Minking Fact Sheet Fact Sheet Not Observed 3 22. Time as a Public Health Control. procedures and records Oude to Consumer Advisory provided for raw or undercooked foods Oude to Consumer Advisory and properly used Not Applicable 2 23. Consumer advisory provided for raw or undercooked foods Oude to HACCP Plan. Not Applicable 2 2 24. Pasteurized logs used where required Not Applicable 1 2 25. Tool additives: approved and properly used Not Applicable 1 2 26. Tool substances properly identified, store, and used In 2 2	17. Proper reheating procedures for hot holding	Not Observed	3
Image: A proper cooling time and temperatures Cooling Fact Sheet Not Observed 3 18. Proper tool holding temperatures Cooling Fact Sheet Not Observed 3 19. Proper holding temperatures Fact Sheet Time as a Public Health Control Measure for Hold Code Food Fact Sheet In 3 20. Proper dolding temperatures Fact Sheet Time as a Public Health Control Measure for Hold Code Food Fact Sheet In 3 21. Proper date marking and disposition. Date Marking Fact Sheet Time as a Public Health Control Measure for Hold Code Food Not Observed 3 22. Time as a Public Health Control Measure for Hold Code Food Not Observed 3 3 23. Consumer advisory provided for raw or undercooked food Not Observed 3 3 23. Consumer advisory provided for raw or undercooked food Not Applicable 2 2 24. Pasteurized foods used; prohibited foods not offered Not Applicable 2 2 25. Food additives: approved and properly used Not Applicable 2 2 26. Rook additives: approved and properly used Not Applicable 1 2 27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP Plan 1 1 1			
Cooing Fact Sheet Not Observed 19. Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Colf Good Fact Sheet Time as a Public Health Control Measure for Hot or Colf Good Fact Sheet Comments In 20. Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Colf Good Fact Sheet Comments In 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: procedures and records Not Observed 3 24. Pasteurized Good subditide (more Advisories Not Applicable 2 24. Pasteurized Goods 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 Plans In 2 29. Wear and ize from approxed source In 1 31. Proper Cooling Temperatures control Not Applicable 1 32. Proper Cooling Temperatures control Not Applicable 1 33. Approved thawing methods used Not A	Cooking/Reneating Fact Sheet Link		
Proper Vedicing Temperatures Pet Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet Comments In 3 21. Proper Colding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet Comments Not Observed 3 21. Proper date marking and disposition. Date Marking Fact Sheet Fact Sheet Guide to Consumer Advisory provided for raw or undercooked foods Guide to Consumer Advisories Not Observed 3 22. Time as a Public Health Control: procedures and records Guide to Consumer Advisories Not Applicable 1 23. Consumer advisory provided for raw or undercooked foods Not Applicable 2 2 24. Pasteurized foods used; prohibited foods not offered Not Applicable 2 2 25. Food additives: approved and properly used Not Applicable 2 2 26. Food additives: approved source In 2		Not Observed	3
Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet In Second Proper Holding Temperatures Fact Sheet In Second Proper Holding Temperatures for Hot or Cold Food Fact Sheet In Second Proper Holding Temperatures are 41 "F or Iower. Second Proper Holding Temperatures are 41 "F or Iower. Second Proper Holding Temperatures are 41 "F or Iower. Second Proper Holding Temperatures are 41 "F or Iower. Second Proper Holding Temperatures are 41 "F or Iower. Second Proper Holding Temperatures are 41 "F or Iower. Second Proper Holding Temperatures are 41 "F or Iower. Second Proper Holding Temperatures are 41 "F or Iower. Second Proper Holding Temperatures are 41 "F or Iower. Second Proper Holding Temperatures are 41 "F or Iower. Second Proper Holding Temperatures are 41 "F or Iower. Second Proper Holding Temperatures are 41 "F or Iower. Second Proper Holding Temperatures are 41 "F or Iower. Second Proper Holding Temperatures or Hold Food Proper Holding Temperatures or Holding Proper Holding Temperatures or Holding Temperatures or Holding Proper Holding Temperatures or Holding Temper	19. Proper hot holding temperatures	Not Observed	3
Proper Holing Temperatures Fact Sheet Inclusion All observed cold holding temperatures are 41 °F or lower. 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: procedures and records Not Observed 3 23. Consumer advisory provided for raw or undercooked foods Guide to Consumer Advisories Not Applicable 2 24. Pasteurized foods used; prohibited foods not offered Not Applicable 2 25. Food additives: approved and properly used In 2 26. Toxic substances properly identified, stored, and used In 2 27. Compliance with variance, specialized process, reduced oxygen guide to HACCP Plans Not Applicable 1 29. Water and ice from approved source In 1 1 31. Proper cooling methods used; adequate equipment for temperature control Not Applicable 1 33. Approved thawing methods used; adequate equipment for temperatures In 1 33. Approved thawing methods used; and used and income and information present, no unauthorized animals In 1 34. Thermometers provided and accurate			
Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet Initial Control Measure for Hot or Cold Food Fact Sheet Sector Cold Measure for Hot or Cold Food Fact Sheet Sector Cold Measure for Hot or Cold Food Fact Sheet Sector Cold Measure for Hot or Cold Food Fact Sheet Sector Cold Measure for Hot or Cold Food Fact Sheet Sector Cold Measure for Hot or Cold Food Fact Sheet Sector Cold Measure for Hot or Cold Food Fact Sheet Sector Cold Measure for Hot or Cold Food Fact Sheet Sector Cold Measure for Hot or Cold Food Fact Sheet Sector Cold Measure for Hot or Cold Food Fact Sheet Sector Cold Measure for Hot or Cold Food Fact Sheet Sector Cold Sheet Fact Sheet Sector Cold Measure for Hot or Cold Food Fact Sheet Sector Cold Measure for Hot or Cold Food Fact Sheet Fact Sheet Sector Cold Measure for Hot or Cold Food Fact Sheet Sector Cold Sheet Fact Sheet Fact Sheet Sector Cold Sheet Fact Sheet Fact Sheet Fact Sheet Fact Sheet Cold Hot food Fact Sheet Fact Sheet Fact Sheet Cold Measure for Hot or Cold Food Fact Sheet Fact Sh		In	3
21. Proper date marking and disposition. Not Observed 3 22. Time as a Public Health Control: procedures and records Not Observed 3 23. Consumer advisory provided for raw or undercooked foods Not Applicable 1 24. Pasteurized foods used; prohibited foods not offered Not Applicable 2 25. Food additives: approved and property used Not Applicable 2 26. Toxic substances properly identified, stored, and used in 2 27. Compliance with variance, specialized process, reduced oxygen Not Applicable 2 28. Pasteurized foogs used; prohibited foods notoffered Not Applicable 2 29. Variance obtained for specialized process, reduced oxygen 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 temperatures In 2 32. Plant food properly cooked for toh biding Proper Cooling Temperatures Not Observed 1 33. Approved thawing methods used In 1 1 1 34. Thermometers provided and accurate In 1 1	Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet		
Date Marking Fact Sheet Fact Sheet Image of Public Health Control procedures and records Not Observed State Consumer advisory provided for raw or undercocked foods Not Applicable State Consumer advisory provided for raw or undercocked foods Not Applicable State Consumer advisory provided for raw or undercocked foods Not Applicable State Consumer Advisory provided for raw or undercocked foods Not Applicable State Consumer Advisory provided for raw or undercocked foods Not Applicable State Consumer Advisory provided for raw or undercocked foods Not Applicable State Consumer Advisory provided for raw or undercocked foods Not Applicable State Consumer Advisory provided for raw or undercocked foods Not Applicable State Consumer Advisory provided for raw or undercocked foods Not Applicable State Consumer Advisory provided for raw or undercocked foods State Consumer Advisory provided for raw or undercocked foods Not Applicable State Consumer Advisory provided for raw or undercocked foods State Consumer Advisory provided for raw or undercocked foods Not Applicable Implicable State Consumer Advisory provided for raw or undercocked foods Not Applicable Implicable	 All observed cold holding temperatures are 41 °F or lower. 		
22. Time as a Public Health Control: procedures and records Time as a Public Health Control Measure for Hot or Cold Food Not Applicable 21 23. Consumer advisory provided for raw or undercooked foods Guide to Consumer Advisories Not Applicable 2 24. Pasteurized foods used; prohibited foods not offered Not Applicable 2 26. Food additives: approved and property used Not Applicable 2 27. Compliance with variance, specialized process, reduced oxygen packaging criteria or 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 Not Applicable 1 32. Plant food property cooked for hot holding Proper Cooling and Reheating Temperatures Not Observed 1 33. Approved thawing methods used Not Observed 1 1 36. Insects and rodents not present; no unauthorized animals In 1 2 36. Properly labeled: original container Moluscan Shelfish & Sheltstock Information In 2 2 37. Contamination prevented during food preparation, st		Not Observed	3
Time as a Public Health Control Measure for Hot or Cold Food Not Applicable 1 23. Consumer advisory provided for raw or undercooked foods Guide to Consumer Advisories Not Applicable 2 24. Pasteurized foods used; prohibited foots 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 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 in 2 32. Plant food properly cooked for hot holding Proper Cooling and Reheating Temperatures Not Observed 1 33. Approved thawing methods used in 1 1 34. Thermometers provided and accurate in 1 1 35. Food properly labeled: original container Moluscan Shellfish & Shellstock Information in 2 36. Insects and rodents not present; no unauthorized ani		Net Observed	2
Guide to Consumer Advisories Not Applicable 21 24. Pasteurized foods used; prohibited foods not offered Not Applicable 22 25. Food additives: approved and properly used Not Applicable 22 26. Toxic substances properly identified, stored, and used In 22 27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan Not Applicable 21 28. Pasteurized eggs used where required Not Applicable 1 29 28. Pasteurized eggs used where required Not Applicable 1 20 29. Water and ice from approved source In 20 1 20 20. Variance obtained for specialized processing methods Not Applicable 1 21 29. Water and ice from approved source In 20 1 21 20. Variance obtained for specialized processing methods Not Applicable 1 21 30. Proper Cooking and Reheating Temperatures In 1 1 32. Plant food properly cooked for hot holding Mathemating Temperatures Not Observed 1 1 33. Approved thawing methods used In <td></td> <td>Not Observed</td> <td>3</td>		Not Observed	3
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 temperatures control Proper Cooling Temperatures 1 32. Plant food properly cooked for hot holding Proper Cooling and Reheating Temperatures Not Observed 1 33. Approved thaving methods used Not Observed 1 34. Thermometers provided and accurate In 1 35. Food properly labeled: original container Mollucan Shellish & Shellstock Information In 2 36. Insects and rodents not present; no unauthorized animals In 2 39. Wiping cloths: properly used and stored In 2 39. Wiping cloths: properly stored In 2 39. Wiping fuits and vegetables In 2 39. Wiping cloth		Not Applicable	1
26. Toxic substances properly identified, stored, and usedIn227. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan Guide to HACCP PlansNot Applicable228. Pasteurized eggs used where requiredNot Applicable129. Water and ice from approved sourceIn230. Variance obtained for specialized processing methodsNot Applicable131. Proper cooling methods used; adequate equipment for temperatures ontrolProper Cooling Temperatures132. Plant food properly cooked for hot holding Proper Cooling and Reheating TemperaturesNot Observed133. Approved thawing methods usedNot Observed134. Thermometers provided and accurateIn135. Food properly labeled: original container Molluscan Shellish & Shellstock InformationIn236. Insects and rodents not present; no unauthorized animalsIn237. Contamination prevented during food preparation, storage and display InIn239. Wiping cloths: properly used and storedIn140. Washing fruits and vegetablesIn141. In-use utensils: properly stored, dried & handledIn143. Single-use and single-service articles; properly stored and usedIn1	24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2
27. Compliance with variance, specialized process, reduced oxygen ackaging criteria or 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 In 1 Proper Cooling Temperatures Not Applicable 1 32. Plant food properly cooked for hot holding Proper Cooking and Reheating Temperatures Not Applicable 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 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 &	25. Food additives: approved and properly used	Not Applicable	2
packaging criteria or HACCP plan Guide to HACCP Plans Proper cooling approved source In 21 28. Pasteurized eggs used where required 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 In 1 32. Plant food properly cooked for hot holding Proper Cooking and Reheating Temperatures Not Applicable 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 1 37. Contamination prevented during food preparation, storage and display In 2 39. Wiping cloths: properly used and stored In 1 40. Washing fruits and vegetables In 1 41. In-use utensils: properly stored, driied & handled In 1 43. Single-use and single-service articles; properly stored, and used In 1	26. Toxic substances properly identified, stored, and used	In	2
29. Water and ice from approved sourceInIn230. Variance obtained for specialized processing methodsNot Applicable131. Proper cooling methods used; adequate equipment for temperature controlInIn23. Plant food properly cooked for hot holding Proper Cooking and Reheating TemperaturesNot Applicable133. Approved thawing methods usedNot Observed134. Thermometers provided and accurateIn135. Food properly labeled: original container Molluscan Shellfish & Shellstock InformationIn136. Insects and rodents not present; no unauthorized animalsIn239. Wiping cloths: properly used and storedIn140. Washing fruits and vegetablesIn141. In-use utensils: properly stored, dried & handledIn143. Single-use and single-service articles; properly stored and usedIn143. Single-use and single-service articles; properly stored and usedIn1	packaging criteria or HACCP plan	Not Applicable	2
30. Variance obtained for specialized processing methods Not Applicable 1 31. Proper cooling methods used; adequate equipment for temperature control In 1 20. Variance obtained for specialized processing methods In 1 31. Proper cooling methods used; adequate equipment for temperatures In 1 32. Plant food properly cooked for hot holding Proper Cooking and Reheating Temperatures Not Applicable 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 39. Wiping cloths: properly used and stored In 1 40. Washing fruits and vegetables In 1 41. In-use utensils: properly stored, dried & handled 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	28. Pasteurized eggs used where required	Not Applicable	1
31. Proper cooling methods used; adequate equipment for temperaturesInInInIn32. Plant food properly cooked for hot holding Proper Cooking and Reheating TemperaturesNot ApplicableIn33. Approved thawing methods usedNot ObservedIn34. Thermometers provided and accurateInIn35. Food properly labeled: original container Molluscan Shellfish & Shellstock InformationInIn36. Insects and rodents not present; no unauthorized animalsInInIn37. Contamination prevented during food preparation, storage and displayInInIn39. Wiping cloths: properly used and storedInInIn40. Washing fruits and vegetablesInInInIn41. In-use utensils: properly stored, dried & handledInInIn43. Single-use and single-service articles; properly stored and usedInInIn43. Single-use and single-service articles; properly stored and usedInInIn	29. Water and ice from approved source	In	2
controlProper Cooling TemperaturesNot Applicable132. Plant food properly cooked for hot holding Proper Cooking and Reheating TemperaturesNot Applicable133. Approved thawing methods usedNot Observed134. Thermometers provided and accurateIn135. Food properly labeled: original container Molluscan Shellfish & Shellstock InformationIn136. Insects and rodents not present; no unauthorized animalsIn237. Contamination prevented during food preparation, storage and displayIn239. Wiping cloths: properly used and storedIn140. Washing fruits and vegetablesIn141. In-use utensils: properly storedIn142. Utensils, equipment and linens: properly stored, dried & handledIn143. Single-use and single-service articles; properly stored and usedIn141. Brown and single-service articles; properly stored and usedIn1	30. Variance obtained for specialized processing methods	Not Applicable	1
32. Plant food properly cooked for hot holding Proper Cooking and Reheating TemperaturesNot Applicable133. Approved thawing methods usedNot Observed134. Thermometers provided and accurateIn135. Food properly labeled: original container Molluscan Shellfish & Shellstock InformationIn136. Insects and rodents not present; no unauthorized animalsIn237. Contamination prevented during food preparation, storage and displayIn239. Wiping cloths: properly used and storedIn140. Washing fruits and vegetablesIn141. In-use utensils: properly storedIn142. Utensils, equipment and linens: properly stored, dried & handledIn143. Single-use and single-service articles; properly stored and usedIn141. Break and single-service articles; properly stored and usedIn1	control	In	1
Proper Cooking and Reheating TemperaturesNot Observed33. Approved thawing methods usedNot Observed134. Thermometers provided and accurateIn135. Food properly labeled: original container Molluscan Shellfish & Shellstock InformationIn136. Insects and rodents not present; no unauthorized animalsIn237. Contamination prevented during food preparation, storage and displayIn238. Personal cleanlinessIn239. Wiping cloths: properly used and storedIn140. Washing fruits and vegetablesIn141. In-use utensils: properly stored, dried & handledIn143. Single-use and single-service articles; properly stored and usedIn143. Single-use and single-service articles; properly stored and usedIn1		Net Appliable	1
34. The rmometers provided and accurateIn135. Food properly labeled: original container Molluscan Shellfish & Shellstock InformationIn136. Insects and rodents not present; no unauthorized animalsIn237. Contamination prevented during food preparation, storage and displayIn238. Personal cleanlinessIn239. Wiping cloths: properly used and storedIn140. Washing fruits and vegetablesIn141. In-use utensils: properly storedIn142. Utensils, equipment and linens: properly stored, dried & handledIn143. Single-use and single-service articles; properly stored and usedIn1		Not Applicable	ļ
35. Food properly labeled: original container Molluscan Shellfish & Shellstock InformationIn136. Insects and rodents not present; no unauthorized animalsIn237. Contamination prevented during food preparation, storage and displayIn238. Personal cleanlinessIn239. Wiping cloths: properly used and storedIn140. Washing fruits and vegetablesIn141. In-use utensils: properly storedIn142. Utensils, equipment and linens: properly stored, dried & handledIn143. Single-use and single-service articles; properly stored and usedIn1	33. Approved thawing methods used	Not Observed	1
Molluscan Shellfish & Shellstock InformationIn236. Insects and rodents not present; no unauthorized animalsIn237. Contamination prevented during food preparation, storage and displayIn238. Personal cleanlinessIn239. Wiping cloths: properly used and storedIn140. Washing fruits and vegetablesIn141. In-use utensils: properly storedIn142. Utensils, equipment and linens: properly stored, dried & handledIn143. Single-use and single-service articles; properly stored and usedIn1	34. Thermometers provided and accurate	In	1
37. Contamination prevented during food preparation, storage and displayIn238. Personal cleanlinessIn239. Wiping cloths: properly used and storedIn140. Washing fruits and vegetablesIn141. In-use utensils: properly storedIn142. Utensils, equipment and linens: properly stored, dried & handledIn143. Single-use and single-service articles; properly stored and usedIn1		In	1
38. Personal cleanlinessIn239. Wiping cloths: properly used and storedIn140. Washing fruits and vegetablesIn141. In-use utensils: properly storedIn142. Utensils, equipment and linens: properly stored, dried & handledIn143. Single-use and single-service articles; properly stored and usedIn1	36. Insects and rodents not present; no unauthorized animals	In	2
39. Wiping cloths: properly used and storedIn140. Washing fruits and vegetablesIn141. In-use utensils: properly storedIn142. Utensils, equipment and linens: properly stored, dried & handledIn143. Single-use and single-service articles; properly stored and usedIn1	37. Contamination prevented during food preparation, storage and display	In	2
40. Washing fruits and vegetablesIn141. In-use utensils: properly storedIn142. Utensils, equipment and linens: properly stored, dried & handledIn143. Single-use and single-service articles; properly stored and usedIn1	38. Personal cleanliness	In	2
41. In-use utensils: properly storedIn142. Utensils, equipment and linens: properly stored, dried & handledIn143. Single-use and single-service articles; properly stored and usedIn1	39. Wiping cloths: properly used and stored	In	1
42. Utensils, equipment and linens: properly stored, dried & handledIn143. Single-use and single-service articles; properly stored and usedIn1	40. Washing fruits and vegetables	In	1
43. Single-use and single-service articles; properly stored and used In 1	41. In-use utensils: properly stored	In	1
	42. Utensils, equipment and linens: properly stored, dried & handled	In	1
44. Gloves used properlyIn1	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		100

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 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: <u>https://www.scdhec.gov/food-safety</u> .		

Totals