

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: 3/20/2025 **Business ID:** sc019438
Business: MCCORMICK CORRECTIONAL INSTIT
386 REDEMPTION WAY
MCCORMICK, SC 29899
Points: 100

Inspection: H5000345
Permit #: 35-208-00045
Phone: 8644432115
Inspector: 1752 EVA PADGETT
Reason: 01. Routine
Results: A

Establishment Information

Permit # 35-208-00045 Risk Level 2 - Cook and Serve 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

IN OUT NA NO CV
● ○ ○ ○ ☐

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Protection from Contamination

- | | IN | OUT | NA | NO | CV |
|---|----------------------------------|-----------------------|----|----|--------------------------|
| 14. Food-contact surfaces: cleaned and sanitized | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 15. Proper disposition of returned, previously served, reconditioned, and unsafe food | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |

Time/Temperature Control for Safety (TCS Food)

- | | | | | | |
|---|----------------------------------|-----------------------|-----------------------|----------------------------------|--------------------------|
| 16. Proper cooking time and temperature | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="checkbox"/> |
| 17. Proper reheating procedures for hot holding | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" 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"/> |

This item has Notes. See Footnote 1 at end of questionnaire.

- | | | | | | |
|-------------------------------------|----------------------------------|-----------------------|-----------------------|-----------------------|--------------------------|
| 20. Proper cold holding temperature | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
|-------------------------------------|----------------------------------|-----------------------|-----------------------|-----------------------|--------------------------|

This item has Notes. See Footnote 2 at end of questionnaire.

- | | | | | | |
|---|----------------------------------|-----------------------|-----------------------|-----------------------|--------------------------|
| 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 checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |

Consumer Advisory

- | | | | | | |
|---|----------------------------------|-----------------------|-----------------------|--|--------------------------|
| 23. Consumer advisory provided for raw or undercooked foods | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | <input type="checkbox"/> |
|---|----------------------------------|-----------------------|-----------------------|--|--------------------------|

Highly Susceptible Populations

- | | | | | | |
|--|-----------------------|-----------------------|----------------------------------|--|--------------------------|
| 24. Pasteurized foods used; prohibited foods not offered | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="checkbox"/> |
|--|-----------------------|-----------------------|----------------------------------|--|--------------------------|

Chemical

- | | | | | | |
|--|----------------------------------|-----------------------|-----------------------|--|--------------------------|
| 25. Food additives: approved and properly used | <input checked="" type="radio"/> | <input type="radio"/> | <input 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

- | | | | | | |
|---|-----------------------|-----------------------|----------------------------------|--|--------------------------|
| 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

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

Safe Food & Water

- | | | | | | |
|--|----------------------------------|-----------------------|----------------------------------|--|--------------------------|
| 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

- | | | | | | |
|---|----------------------------------|-----------------------|-----------------------|-----------------------|--------------------------|
| 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



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Food Identification

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

Prevention of Food Contamination

36. Insects and rodents not present; no unauthorized animals	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

37. Contamination prevented during food preparation, storage, and display	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

38. Personal cleanliness	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

39. Wiping cloths: properly used and stored	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

40. Washing fruits and vegetables	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

Proper Use of Utensils

41. In-use utensils: properly stored	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

42. Utensils, equipment, and linens: properly stored, dried, and handled	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

43. Single-use and single-service articles: properly stored and used	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

44. Gloves used properly	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

Utensils & Equipment

45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

46. Warewashing facilities: installed, maintained, and used; test strips	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

47. Non-food contact surfaces clean	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

Physical Facilities

48. Hot and cold water available; adequate pressure	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

49. Plumbing installed; proper backflow devices	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

50. Sewage and wastewater properly disposed	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

51. Toilet facilities: properly constructed, supplied, and cleaned	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

52. Garbage and refuse properly disposed; facilities maintained	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

53. Physical facilities installed, maintained, and clean	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

54. Meets ventilation and lighting requirements; designated areas used	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

Chapter 8 & 9 Violations

55. Chapter 8: Compliance and Enforcement	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

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

Comments

Change of Ownership

Change of Ownership Permit Pending No

Inspection Information

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


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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.



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Footnote 1

Notes:

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

Footnote 2

Notes:

All observed cold holding temperatures are 41°F or lower.



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