

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: 10/22/2024 Business ID: SC010081
Business: PALMER PRE-RELEASE CENTER
2012 PISGAH RD

Inspection: H4000137
Permit #: 21-208-00174
Phone: 8436614770

FLORENCE, SC 29502
Points: 96

Reason: 01. Routine
Results: A

Establishment Information

Permit # 21-208-00174 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
☐ ☒ ☐ ☐ ☐

Fail Notes 2-102.12 (B) Core; Food Handler (FH)
[Certified Food handler not observed (Note: Facility has CFPM, no onsite at time of inspection).]

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

IN OUT NA NO CV
☒ ☐ ☐ ☐ ☐
☒ ☐ ☐ ☐ ☐

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Protection from Contamination

15. Proper disposition of returned, previously served, reconditioned, and unsafe food IN OUT NA NO CV
☒ ☐ ☐ ☐ ☐

Time/Temperature Control for Safety (TCS Food)

16. Proper cooking time and temperature IN OUT NA NO CV
☐ ☐ ☐ ☒ ☐

17. Proper reheating procedures for hot holding IN OUT NA NO CV
☐ ☐ ☐ ☒ ☐

18. Proper cooling time and temperatures IN OUT NA NO CV
☐ ☐ ☒ ☐ ☐

19. Proper hot holding temperature IN OUT NA NO CV
☒ ☐ ☐ ☐ ☐

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

20. Proper cold holding temperature IN OUT NA NO CV
☒ ☐ ☐ ☐ ☐

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

21. Proper date marking and disposition IN OUT NA NO CV
☒ ☐ ☐ ☐ ☐

22. Time as a Public Health Control: procedures and records IN OUT NA NO CV
☐ ☐ ☒ ☐ ☐

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods IN OUT NA NO CV
☐ ☐ ☒ ☐ ☐

Highly Susceptible Populations

24. Pasteurized foods used; prohibited foods not offered IN OUT NA NO CV
☐ ☐ ☒ ☐ ☐

Chemical

25. Food additives: approved and properly used IN OUT NA NO CV
☐ ☐ ☒ ☐ ☐

26. Toxic substances properly identified, stored, and used IN OUT NA NO CV
☒ ☐ ☐ ☐ ☐

Conformance with Approved Procedures

27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan IN OUT NA NO CV
☐ ☐ ☒ ☐ ☐

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 IN OUT NA NO CV
☐ ☐ ☒ ☐ ☐

29. Water and ice from approved source IN OUT NA NO CV
☒ ☐ ☐ ☐ ☐

30. Variance obtained for specialized processing methods IN OUT NA NO CV
☐ ☐ ☒ ☐ ☐

Food Temperature Control

31. Proper cooling methods used, adequate equipment for temperature control IN OUT NA NO CV
☒ ☐ ☐ ☐ ☐

32. Plant food properly cooked for hot holding IN OUT NA NO CV
☐ ☐ ☐ ☒ ☐

33. Approved thawing methods used IN OUT NA NO CV
☐ ☐ ☐ ☒ ☐

34. Thermometers provided and accurate IN OUT NA NO CV
☒ ☐ ☐ ☐ ☐

Food Identification

35. Food properly labeled: original container IN OUT NA NO CV
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Prevention of Food Contamination

36. Insects and rodents not present; no unauthorized animals IN OUT NA NO CV
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Prevention of Food Contamination

Fail Notes | 6-202.15 Core; Outer Openings - Protected
[Large hole around eyewash pipe into ceiling.]

- | | IN | OUT | NA | NO | CV |
|---|----------------------------------|-----------------------|----|----|--------------------------|
| 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"/> |

Proper Use of Utensils

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

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

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

- | | | | | | |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 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 conducted on attached paper forms (no electronic devices brought into facility).
This item has Media/Attachments. See Footnote 3 at end of questionnaire.

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.

