

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:** 9/25/2024      **Business ID:** SC016890  
**Business:** RIDGELAND CORRECTIONAL INSTITU  
5 CORRECTIONAL RD

**Inspection:** D7000174  
**Permit #:** 27-208-00506  
**Phone:** 8437266888

RIDGELAND, SC 29936  
**Points:** 99

**Reason:** 01. Routine  
**Results:** A

Establishment Information

Permit # 27-208-00506 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  
● ○ □

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  
15. Proper disposition of returned, previously served, reconditioned, and unsafe food

IN OUT NA NO CV  
● ○ ○ ○ □  
● ○ □  
● ○ □

Time/Temperature Control for Safety (TCS Food)

IN OUT NA NO CV

## Retail Food Establishment Inspection Report

### Time/Temperature Control for Safety (TCS Food)

- |  | IN                               | OUT                   | NA                    | NO                               | CV                       |
|--|----------------------------------|-----------------------|-----------------------|----------------------------------|--------------------------|
| 16. Proper cooking time and temperature                                    | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>            | <input type="checkbox"/> |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b> |                                  |                       |                       |                                  |                          |
| 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 type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input checked="" 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"/> |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |                                  |                       |                       |                                  |                          |
| 20. Proper cold holding temperature  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>            | <input type="checkbox"/> |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b> |                                  |                       |                       |                                  |                          |
| 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

- |   | IN                    | OUT                   | NA                               | NO | CV                       |
|---|-----------------------|-----------------------|----------------------------------|----|--------------------------|
| 23. Consumer advisory provided for raw or undercooked foods | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> |    | <input type="checkbox"/> |

### Highly Susceptible Populations

- |  | IN                    | OUT                   | NA                               | NO | CV                       |
|--|-----------------------|-----------------------|----------------------------------|----|--------------------------|
| 24. Pasteurized foods used; prohibited foods not offered | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> |    | <input type="checkbox"/> |

### Chemical

- |  | IN                               | OUT                   | NA                               | NO | CV                       |
|--|----------------------------------|-----------------------|----------------------------------|----|--------------------------|
| 25. Food additives: approved and properly used             | <input type="radio"/>            | <input type="radio"/> | <input checked="" 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

- |   | IN                    | OUT                   | NA                               | NO | CV                       |
|---|-----------------------|-----------------------|----------------------------------|----|--------------------------|
| 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

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### Safe Food & Water

- |  | IN                               | OUT                   | NA                               | NO | CV                       |
|--|----------------------------------|-----------------------|----------------------------------|----|--------------------------|
| 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

- |   | IN                               | OUT                   | NA                    | NO                               | CV                       |
|---|----------------------------------|-----------------------|-----------------------|----------------------------------|--------------------------|
| 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 type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input checked="" 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

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

### Prevention of Food Contamination

- |   | IN                               | OUT                   | NA | NO | CV                       |
|---|----------------------------------|-----------------------|----|----|--------------------------|
| 36. Insects and rodents not present; no unauthorized animals              | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |
| 37. Contamination prevented during food preparation, storage, and display | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |

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### Prevention of Food Contamination

	IN	OUT	NA	NO	CV
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

	IN	OUT	NA	NO	CV
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

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

*Fail Notes* | 4-601.11(B),(C) Core; Equipment, Food Contact Surfaces, Nonfood-Contact Surfaces - Clean, and Utensils  
[Observed fan covers in walk in coolers with an accumulation of dust.]

### Physical Facilities

	IN	OUT	NA	NO	CV
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

	IN	OUT	NA	NO	CV
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 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 cooking temperatures are in proper range.

### **Footnote 2**

**Notes:**

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

### **Footnote 3**

**Notes:**

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