



## Retail Food Establishment Inspection Report

| Facility Information                                   | Audit Information  |
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| <b>Permit:</b> 40-208-00683                            | <b>Audit Name:</b> Retail Food Establishment Inspection Report |
| <b>Facility Name:</b> GOODMAN CORR INST                | <b>Audit Type:</b> 15_Follow-Up Inspection                     |
| <b>Address:</b> 4556 BROAD RIVER RD                    | <b>Start Date:</b> 28 Jun 2022 11:13 AM                        |
| <b>City/State/Zip:</b> COLUMBIA, SC 292100000 RICHLAND | <b>End Date:</b> 28 Jun 2022 11:53 AM                          |

|                      |
|----------------------|
| <b>Overall Score</b> |
| <b>100%</b>          |

### Foodborne Illness Risk Factors & Interventions and Good Retail Practices

| Item   | Answer         | Points Current |
|--|----------------|----------------|
| 1. PIC Present, Demonstration – Certification by accredited program, and Performs duties<br><a href="#">Certified Food Protection Manager Fact Sheet Link</a>                                  | In             | 2              |
| 2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.<br><a href="#">Employee Health Fact Sheet Link</a>  | 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   | In             | 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<br><a href="#">Molluscan Shellfish &amp; Shellstock Information</a><br><a href="#">Freezing for Parasite Destruction</a> | 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<br><a href="#">Cooking/Reheating Fact Sheet Link</a>   | Not Observed   | 3              |
| 17. Proper reheating procedures for hot holding<br><a href="#">Cooking/Reheating Fact Sheet Link</a>   | Not Observed   | 3              |

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|--|----------------|---|
| <b>18. Proper cooling time and temperatures</b><br><a href="#">Cooling Fact Sheet</a>  | Not Observed   | 3 |
| <b>19. Proper hot holding temperatures</b><br><a href="#">Proper Holding Temperatures Fact Sheet</a><br><a href="#">Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet</a>  | Not Observed   | 3 |
| <b>20. Proper Cold holding temperatures</b><br><a href="#">Proper Holding Temperatures Fact Sheet</a><br><a href="#">Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet</a> | Not Observed   | 3 |
| <b>21. Proper date marking and disposition.</b><br><a href="#">Date Marking Fact Sheet Fact Sheet</a>  | Not Observed   | 3 |
| <b>22. Time as a Public Health Control: procedures and records</b><br><a href="#">Time as a Public Health Control Measure for Hot or Cold Food</a>   | Not Observed   | 3 |
| <b>23. Consumer advisory provided for raw or undercooked foods</b><br><a href="#">Guide to Consumer Advisories</a>   | Not Applicable | 1 |
| <b>24. Pasteurized foods used; prohibited foods not offered</b>  | Not Applicable | 2 |
| <b>25. Food additives: approved and properly used</b>  | Not Applicable | 2 |
| <b>26. Toxic substances properly identified, stored, and used</b>  | In             | 2 |
| <b>27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan</b><br><a href="#">Guide to HACCP Plans</a>  | Not Applicable | 2 |
| <b>28. Pasteurized eggs used where required</b>  | Not Applicable | 1 |
| <b>29. Water and ice from approved source</b>  | In             | 2 |
| <b>30. Variance obtained for specialized processing methods</b>  | Not Applicable | 1 |
| <b>31. Proper cooling methods used; adequate equipment for temperature control</b><br><a href="#">Proper Cooling Temperatures</a>  | In             | 1 |
| <b>32. Plant food properly cooked for hot holding</b><br><a href="#">Proper Cooking and Reheating Temperatures</a>   | Not Observed   | 1 |
| <b>33. Approved thawing methods used</b>   | Not Observed   | 1 |
| <b>34. Thermometers provided and accurate</b>  | In             | 1 |
| <b>35. Food properly labeled: original container</b><br><a href="#">Molluscan Shellfish &amp; Shellstock Information</a>   | In             | 1 |
| <b>36. Insects and rodents not present; no unauthorized animals</b>  | In             | 2 |
| <b>37. Contamination prevented during food preparation, storage and display</b>  | In             | 2 |
| <b>38. Personal cleanliness</b>  | In             | 2 |
| <b>39. Wiping cloths: properly used and stored</b>   | In             | 1 |
| <b>40. Washing fruits and vegetables</b>   | In             | 1 |
| <b>41. In-use utensils: properly stored</b>  | In             | 1 |
| <b>42. Utensils, equipment and linens: properly stored, dried &amp; handled</b>  | In             | 1 |
| <b>43. Single-use and single-service articles; properly stored and used</b>  | In             | 1 |
| <b>44. Gloves used properly</b>  | In             | 1 |
| <b>45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used</b>  | In             | 2 |
| <b>46. Warewashing facilities: installed, maintained and used; test strips</b>   | In             | 1 |
| <b>47. Non-food-contact surfaces clean</b>   | In             | 1 |
| <b>48. Hot and cold water available; adequate pressure</b>   | In             | 2 |
| <b>49. Plumbing installed; proper backflow devices</b>   | In             | 2 |
| <b>50. Sewage and waste water properly disposed</b>  | In             | 2 |
| <b>51. Toilet facilities: properly constructed, supplied and cleaned</b>   | In             | 1 |
| <b>52. Garbage and refuse properly disposed; facilities maintained</b>   | In             | 1 |
| <b>53. Physical facilities installed, maintained and clean</b>   | In             | 1 |

|  |    |            |
|--|----|------------|
| <b>54. Meets ventilation and lighting requirements; designated areas used</b>                              | In | 1          |
| <b>55. Chapter 8 - Meets all requirements of Chapter 8: Compliance &amp; Enforcement</b>                   | In | 0          |
| <b>56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations</b> | In | 1          |
| <b>Totals</b>  |    | <b>100</b> |

## Inspection Report Information

| Item                                  | Answer | Points Current |
|---------------------------------------|--------|----------------|
| Grade Posted                          | A      |                |
| Is a Follow-Up required?              | No     |                |
| Is a Routine required within 60 days? | No     |                |
| <b>Totals</b>                         |        |                |

## Inspection Information

| Item  | Answer   | Points Current |
|---|--|----------------|
| Facility Category   | Category 2   |                |
| Type of Inspection.   | Onsite   |                |
| Change of Ownership Permit Pending  | No   |                |
| DHEC Contact Phone and Fax Number.  | Midlands EA-BEHS Columbia<br>- (803)896-0620 Fax (803)896-0617 |                |
| 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.<br><br>For fact sheets, the regulation, and additional information, please see:<br><a href="https://www.scdhec.gov/food-safety">https://www.scdhec.gov/food-safety</a> . |  |                |
| <b>Totals</b>   |  |                |