



Retail Food Establishment Inspection Report

Facility Information	Audit Information
Permit: 42-208-02138	Audit Name: Retail Food Establishment Inspection Report
Facility Name: LIVESAY WORK RELEASE B	Audit Type: 10_Routine Inspection
Address: 504 BROADCAST DR	Start Date: 23 Mar 2023 12:44 PM
City/State/Zip: SPARTANBURG, SC 293034715 SPARTANBURG	End Date: 23 Mar 2023 01:57 PM

Overall Score
94%

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 Comments <ul style="list-style-type: none"> • 2-102.12 (A) - Certified Food Protection Manager Certificate - Person in Charge - CFPM Certification not verified or PIC does not possess a CFPM certification - Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. Provided and explained the Fact Sheet/Provided Link - Certified Food Protection Manager - https://scdhec.gov/sites/default/files/Library/CR-011110.pdf <i>Certified Food Protection Manager (CFPM) (2-102.12(A)) - CFPM certification not verified. A CFPM or CFH must be present during all operational hours.</i> 	Out	0
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	In	3
Comments <ul style="list-style-type: none"> All observed cooking temperatures are in proper range. 		
17. Proper reheating procedures for hot holding Cooking/Reheating Fact Sheet Link	Not Observed	3
18. Proper cooling time and temperatures Cooling Fact Sheet	Not Observed	3
19. Proper hot holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet	Not Observed	3
20. Proper Cold holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet	In	3
Comments <ul style="list-style-type: none"> All observed cold holding temperatures are 41 °F or lower. 		
21. Proper date marking and disposition. Date Marking Fact Sheet Fact Sheet	In	3
22. Time as a Public Health Control: procedures and records Time as a Public Health Control Measure for Hot or Cold Food	Not Observed	3
23. Consumer advisory provided for raw or undercooked foods Guide to Consumer Advisories	Not Applicable	1
24. Pasteurized foods 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 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 temperature control Proper Cooling Temperatures	In	1
32. Plant food properly cooked for hot holding Proper Cooking and Reheating Temperatures	Not Observed	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 Comments	Out	0

<ul style="list-style-type: none"> 3-303.12 - Storage or Display of Food in Contact with Water or Ice - Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <p><i>Food Storage - Freezer Ice on Boxes (3-303.12) - Package food may not be stored in direct contact with ice. Observed heavy ice build-up on food stored in the walk-in freezer.</i></p>		
38. Personal cleanliness	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 & handled Comments <ul style="list-style-type: none"> 4-901.11 - Equipment and Utensils-Air-Drying - Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <p><i>Drying (4-901.11) - After cleaning/sanitizing, equipment and utensils shall be air-dried and may not be cloth dried. Observed wet stacking of pans after warewashing.</i></p>	Out	0
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 Comments <ul style="list-style-type: none"> 6-501.11 - Repairing-Premises, Structures, Attachments, and Fixtures-Methods Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <p><i>Observed broken floor tile throughout the facility kitchen.</i></p>	Out	0
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		94

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

Comments:

Food Protection Complaint #65695

Please feel free to contact me with any questions at bacheldh@dhec.sc.gov or by phone at (864) 596-3327 / (864) 529-2593. For more information please visit <http://scdhec.gov/food>.

Item	Answer	Points Current
Facility Category	Category 2	
Type of Inspection.	Onsite	
Change of Ownership Permit Pending	No	
DHEC Contact Phone and Fax Number.	Upstate EA-BEHS Spartanburg - (864)596-3327 Fax- (864)596-3920	
<p>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.</p> <p>For fact sheets, the regulation, and additional information, please see: https://www.scdhec.gov/food-safety.</p>		
Totals		