



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	21-208-00174	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	PALMER PRE-RELEASE CENTER	Audit Type:	10_Routine Inspection
Address:	2012 PISGAH RD	Start Date:	02 Oct 2023 10:37 AM
City/State/Zip:	FLORENCE, SC 295020000 FLORENCE	End Date:	02 Oct 2023 11:15 AM

Overall Score
93%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current
<p>1. PIC Present, Demonstration – Certification by accredited program, and Performs duties Certified Food Protection Manager Fact Sheet Link</p> <p>Comments</p> <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 2-102.12 (B) - Food Handlers Certificate - Person in Charge - CFH Certification not verified or PIC does not possess a CFH 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 	Out	0
<p>2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link</p>	In	2
<p>3. Proper use of reporting, restriction and exclusion</p>	In	2
<p>4. Proper eating, tasting, drinking, or tobacco use Comments</p> <ul style="list-style-type: none"> 2-401.11- Eating, Drinking, or Using Tobacco - Advised PIC to inform the employees that they shall eat, drink or use tobacco in designated areas only. All personal drinks must have a lid.- Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. 	Out	0

<i>Kitchen employee uncovered beverage cup observed on shelf above prep sink.</i>		
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 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 • 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	In	3
Comments • All observed hot holding temperatures are 135 °F or higher.		
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 • 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 Applicable	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 Comments <ul style="list-style-type: none"> 3-501.13 - Thawing- Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Ground beef chubs thawing in standing water in prep sink.</i> 	Out	0
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 Comments <ul style="list-style-type: none"> 6-202.15 - Outer Openings-Protected - Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Gap present on left end of rear exit door and ground.</i> 	Out	0
37. Contamination prevented during food preparation, storage and display	In	2
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	In	1
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	In	1
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		93

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

Item	Answer	Points Current
Facility Category	Category 3	
Type of Inspection.	Onsite	
Change of Ownership Permit Pending	No	
DHEC Contact Phone and Fax Number.	Pee Dee Food Florence - (843)661-4835 Email - Peedee-Food@dhec.sc.gov	
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. For fact sheets, the regulation, and additional information, please see: https://www.scdhec.gov/food-safety .		
Totals		