



Retail Food Complaint Limited Scope Inspection

Facility Information		Audit Information	
Permit:	23-208-03008	Audit Name:	Retail Food Complaint Limited Scope Inspection
Facility Name:	DEPT OF CORR-PERRY CORR	Audit Type:	20_Complaint Not Verified Investigation
Address:	430 OAKLAWN RD	Start Date:	31 Jan 2022 10:05 AM
City/State/Zip:	PELZER, SC 296690000 GREENVILLE	End Date:	31 Jan 2022 10:50 AM

Overall Score
100%

Risk Factors and Interventions

Item	Answer	Points Current
Supervision (Item 1)	Evaluated	0
1. PIC Present, Demonstration – Certification by accredited program, and Performs duties Certified Food Protection Manager Fact Sheet Link	In	0
Employee Health (Items 2-3)	Evaluated	0
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link	In	0
3. Proper use of reporting, restriction and exclusion	In	0
Employee Good Hygienic Practices (Items 4-5)	Evaluated	0
4. Proper eating, tasting, drinking, or tobacco use	In	0
5. No discharge from eyes, nose, and mouth	In	0
Preventing Contamination by Hands (Items 6-8)	Evaluated	0
6. Hands clean and properly washed	Not Assessed	0
7. No bare hand contact with RTE foods	Not Assessed	0
8. Handwashing sinks, properly supplied and accessible	In	0
Approved Source (Items 9-12)	Evaluated	0
9. Food obtained from approved source	In	0
10. Food received at proper temperature	Not Assessed	0
11. Food in good condition, safe and unadulterated	In	0

12. Required records available: shellstock tags, parasite destruction Molluscan Shellfish & Shellstock Information Freezing for Parasite Destruction	Not Assessed	0
Protection from Contamination (Items 13-15)	Evaluated	0
13. Food separated and protected	In	0
14. Food-contact surfaces: cleaned and sanitized	In	0
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	0
Time/Temperature Control for Safety (TCS Food) (Items 16-22)	Evaluated	0
16. Proper cooking time and temperature Cooking/Reheating Fact Sheet Link	Not Assessed	0
17. Proper reheating procedures for hot holding Cooking/Reheating Fact Sheet Link	Not Assessed	0
18. Proper cooling time and temperatures Cooling Fact Sheet	Not Assessed	0
19. Proper hot holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet Comments • All observed hot holding temperatures are 135 °F or higher.	In	0
20. Proper Cold holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet Comments • All observed cold holding temperatures are 41 °F or lower.	In	0
21. Proper date marking and disposition. Date Marking Fact Sheet Fact Sheet	In	0
22. Time as a Public Health Control: procedures and records Time as a Public Health Control Measure for Hot or Cold Food	Not Assessed	0
Consumer Advisory (Item 23)	Not Evaluated	0
Highly Susceptible Populations (Item 24)	Not Evaluated	0
Chemical (Items 25-26)	Evaluated	0
25. Food additives: approved and properly used	In	0
26. Toxic substances properly identified, stored, and used	In	0
Conformance with Approved Procedures (Item 27)	Not Evaluated	0
Totals		

Good Retail Practices

Item	Answer	Points Current
------	--------	----------------

Safe Food & Water (Items 28-30)	Evaluated	0
28. Pasteurized eggs used where required	N/O - Discussed Issue	0
29. Water and ice from approved source	In	0
30. Variance obtained for specialized processing methods	N/O - Discussed Issue	0
Food Temperature Control (Items 31-34)	Evaluated	0
31. Proper cooling methods used; adequate equipment for temperature control Proper Cooling Temperatures	Not Assessed	0
32. Plant food properly cooked for hot holding Proper Cooking and Reheating Temperatures	In	0
Comments		
• All observed cooking temperatures are in proper range.		
33. Approved thawing methods used	In	0
34. Thermometers provided and accurate	In	0
Food Identification (Item 35)	Evaluated	0
35. Food properly labeled: original container Molluscan Shellfish & Shellstock Information	In	0
Prevention of Food Contamination (Items 36-40)	Evaluated	0
36. Insects and rodents not present; no unauthorized animals	In	0
37. Contamination prevented during food preparation, storage and display	In	0
38. Personal cleanliness	In	0
39. Wiping cloths: properly used and stored	In	0
40. Washing fruits and vegetables	Not Assessed	0
Proper Use of Utensils (Items 41-44)	Evaluated	0
41. In-use utensils: properly stored	In	0
42. Utensils, equipment and linens: properly stored, dried & handled	In	0
43. Single-use and single-service articles; properly stored and used	In	0
44. Gloves used properly	In	0
Utensils & Equipment (Items 45-47)	Evaluated	0
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	0
46. Warewashing facilities: installed, maintained and used; test strips	In	0
47. Non-food-contact surfaces clean	In	0
Physical Facilities (Items 48-54)	Evaluated	0
48. Hot and cold water available; adequate pressure	In	0
49. Plumbing installed; proper backflow devices	In	0
50. Sewage and waste water properly disposed	In	0
51. Toilet facilities: properly constructed, supplied and cleaned	In	0
52. Garbage and refuse properly disposed; facilities maintained	In	0

53. Physical facilities installed, maintained and clean	In	0
54. Meets ventilation and lighting requirements; designated areas used	In	0
Totals		

Chapter 8 & 9 Violations

Item	Answer	Points Current
Chapter 8 (Item 55)	Evaluated	0
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	1
Chapter 9 (Item 56)	Evaluated	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1
Totals		2

Inspection Report Information

Item	Answer	Points Current
Inspection Method:	Video Conference	0
Grade Posted	A	
Is a Follow-Up required?	No	
Is a Routine required within 60 days?	No	
Change of Ownership Permit Pending.	No	
Complaint Number:	#57263	
Additional Inspection Comments:	No	
DHEC Contact Phone and Fax Number.	Upstate EA-BEHS Greenville - (864)372-3273 Fax- (864)282-4371	
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		