



## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
<b>Permit:</b>	35-208-00045	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	MCCORMICK CORRECTIONAL INSTIT	<b>Audit Type:</b>	10_Routine Inspection
<b>Address:</b>	386 REDEMPTION WAY	<b>Start Date:</b>	14 Feb 2019 10:13 AM
<b>City/State/Zip:</b>	MCCORMICK, SC 298990000 MCCORMICK	<b>End Date:</b>	14 Feb 2019 12:04 PM
<b>Contact Name:</b>	juanita moss	<b>Inspector:</b>	Zach Kennedy

<b>Overall Score</b>
<b>98%</b>

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

Item	Answer	Points Current	Points to Total
1. PIC Present, Demonstration - Certification by accredited program, and Performs duties. <b>Comments</b> • Non-Violation Notes <i>Observed CFPM certificate.</i>	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. <b>Comments</b> • 2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement.	In	2	2
3. Proper use of reporting, restriction and exclusion	In	2	2
4. Proper eating, tasting, drinking, or tobacco use	In	2	2
5. No discharge from eyes, nose, and mouth	In	2	2
6. Hands clean and properly washed	In	4	4
7. No bare hand contact with RTE foods	In	3	3
8. Handwashing sinks, properly supplied and accessible	In	2	2
9. Food obtained from approved source	In	2	2
10. Food received at proper temperature	Not Observed	2	2
11. Food in good condition, safe and unadulterated	In	2	2
12. Required records available: shellstock tags, parasite destruction	Not Applicable	2	2
13. Food separated and protected	Not Observed	3	3
14. Food-contact surfaces: cleaned and sanitized <b>Comments</b> • Non-Violation Notes <i>Mechanical dish washer not in use at this time. Three compartment sink not set up at time of inspection.</i>	In	3	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	Not Observed	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures	Not Observed	3	3
19. Proper hot holding temperatures <b>Comments</b> • Non-Violation Notes <i>Diet service line/ chicken 135 F, rice 140 F, green beans 144 F. Service line/ beans 135 F, hot dog 140 F. Warming cabinet/ beans 135 F, cabbage 137 F.</i>	In	3	3
20. Proper cold holding temperatures <b>Comments</b> • Non-Violation Notes <i>Walk in 1/ shell egg 40 F, milk 41 F, turkey 40 F. Produce walk in/ cabbage 40 F.</i>	In	3	3
21. Proper date marking and disposition	In	3	3
22. Time as a Public Health Control: procedures and records	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods	Not Applicable	1	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2	2
25. Food additives: approved and properly used	Not Applicable	2	2
26. Toxic substances properly identified, stored, and used	In	2	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	Not Applicable	2	2
28. Pasteurized eggs used where required	Not Applicable	1	1
29. Water and ice from approved source	In	2	2
30. Variance obtained for specialized processing methods	Not Applicable	1	1

31. Proper cooling methods used; adequate equipment for temperature control <b>Comments</b> <ul style="list-style-type: none"> <li>3-501.15 (A) - Cooling Methods (Priority Foundation Violation) - Provided and explained Fact Sheet - Proper Cooling Temperatures - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf">www.scdhec.gov/sites/default/files/Library/CR-011352.pdf</a>  <i>Boiled eggs cooling in bulk containers. Corrected with ice bath to reach 41 F within 4 hour time frame. Corrected, verification not required.</i></li> </ul>	Correction During Inspection	1	1
32. Plant food properly cooked for hot holding	In	1	1
33. Approved thawing methods used <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Observed correct thawing under refrigeration.</i></li> </ul>	In	1	1
34. Thermometers provided and accurate	In	1	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals	In	2	2
37. Contamination prevented during food preparation, storage and display	In	2	2
38. Personal cleanliness	In	2	2
39. Wiping cloths: properly used and stored	In	1	1
40. Washing fruits and vegetables	In	1	1
41. In-use utensils: properly stored	In	1	1
42. Utensils, equipment and linens: properly stored, dried & handled	In	1	1
43. Single-use and single-service articles; properly stored and used	In	1	1
44. Gloves used properly	In	1	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used <b>Comments</b> <ul style="list-style-type: none"> <li>4-501.11 - Good Repair and Proper Adjustment-Equipment <i>Observed warming cabinet with damaged door or gasket preventing good seal and proper hot holding.</i></li> </ul>	Out	0	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
47. Non-food-contact surfaces clean	In	1	1
48. Hot and cold water available; adequate pressure	In	2	2
49. Plumbing installed; proper backflow devices	In	2	2
50. Sewage and waste water properly disposed	In	2	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1	1
52. Garbage and refuse properly disposed; facilities maintained	In	1	1
53. Physical facilities installed, maintained and clean	In	1	1
54. Meets ventilation and lighting requirements; designated areas used	In	1	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1	1
<b>Totals</b>		<b>98</b>	<b>100</b>

## Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented <b>Comments</b> <ul style="list-style-type: none"> <li><i>Temperatures noted at item.</i></li> </ul>	Yes		
<b>Totals</b>			

## Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	A		
Is a Follow-Up required within 10 days?	No		
DHEC Contact Phone and Fax Number.	Upstate EQC Greenwood - (864)227-5915 Fax- (864)942-3680		
Violations may be subject to enforcement action and penalty. Information collected on this form is subject to public scrutiny or release as well as the Freedom of Information Act.	Notification	0	0
For fact sheets, the regulation, and additional information, please see <a href="http://www.scdhec.gov/food-safety/food-service-industry-permits-rules">www.scdhec.gov/food-safety/food-service-industry-permits-rules</a> .			
<b>Totals</b>			

Auditor Signature: Zach Kennedy

Account Signature: juanita moss

A stylized, handwritten signature in black ink, enclosed in a rectangular box. The signature is highly cursive and abstract, with several loops and a long horizontal stroke extending to the right.

Juanita Mos