



Retail Food COVID-19 Limited Scope Inspection

Facility Information		Audit Information	
Permit:	40-208-01842	Audit Name:	Retail Food COVID-19 Limited Scope Inspection
Facility Name:	BROAD RIVER CORR INSTITUTION	Audit Type:	15_Follow-Up Inspection
Address:	4464 BROAD RIVER RD	Start Date:	19 Oct 2020 10:00 AM
City/State/Zip:	COLUMBIA, SC 292100000 RICHLAND	End Date:	19 Oct 2020 10:20 AM

Overall Rating
Pass

Inspection Method

Item	Answer
Inspection Method:	Video Conference
Discussed COVID-19 Guidance?	Yes
Employee health questionnaire	
Face coverings used	
Social distancing measures	
Monitoring self-service areas (buffets, drink dispensers)	
High touch areas disinfected regularly	
Signage	
For fact sheets and additional COVID-19 guidance and information, please see: https://www.scdhec.gov/food-safety https://www.scdhec.gov/infectious-diseases/viruses/coronavirus-disease-2019-covid-19/retail-food-service-establishments-covid-19	
Employee health questionnaire	In - Observed
Face coverings used	In - Observed
Social distancing measures	In - Observed
Monitoring self-service areas (buffets, drink dispensers)	N/A
High touch areas disinfected regularly	In - Observed
Signage	In - Observed

Risk Factors and Interventions

Item	Answer
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Hands clean and properly washed: https://www.scdhec.gov/sites/default/files/Library/CR-000135.pdf	In - Observed
No bare hand contact with RTE foods / Gloves used properly: https://www.scdhec.gov/sites/default/files/Library/CR-012644.pdf	In - Observed
Food obtained from approved source:	In - Observed
Proper Cooking temperatures: https://www.scdhec.gov/food-safety-proper-cooking-reheating-temperatures	N/O - Discussed
Proper hot holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf	N/O - Discussed
Proper cold holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf	In - Observed
Time as a public health control: https://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf	N/A
Proper cooling time and temperature: https://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf	N/O - Discussed
Proper reheating procedures for hot holding: https://www.scdhec.gov/sites/default/files/Library/CR-011334.pdf	N/O - Discussed
Proper date marking and disposition: https://www.scdhec.gov/sites/default/files/Library/CR-011694.pdf	N/O - Discussed
Food-contact and non-food-contact surfaces (cleaned and sanitized): https://www.scdhec.gov/sites/default/files/Library/CR-002161.pdf	In - Observed
Thermometers and test kits provided and accurate:	In - Observed
Towel sanitizer solution:	In - Observed
Shellstock tags maintained:	N/A
Plumbing (Water/Waste water):	In - Observed
Pest Control:	In - Observed
Special Processes: Sushi Rice, ROP, Sous Vide, Cook, Chill, etc.:	N/A

General Information

Item	Answer
Facility Category	Category 2
Grade Posted	N/A
Is a Follow-Up required?	No
Additional Inspection Comments:	No

Contact Information

Comments:	
<i>Complaint Referral # 48899: Complaint not verified, addressed with facility management.</i>	
Item	Answer
DHEC Contact Phone and Fax Number.	Midlands EA-BEHS Columbia - (803)896-0620 Fax (803)896-0617
All Virtual Inspections (VI) and the observed items documented for correction or items documented as corrected are subject to re-evaluation during any subsequent physical on-site inspection. Any Regulation 61-25 requirement that was not observed during a Virtual Inspection	Notification

may be documented at the time of the next inspection. Information collected on this form is subject to public scrutiny or release as well as the Freedom of Information Act. For fact sheets, the regulation, and additional information, please see:

<https://www.scdhec.gov/food-safety>