



Retail Food COVID-19 Limited Scope Inspection

Facility Information	Audit Information
Permit: 40-208-00881	Audit Name: Retail Food COVID-19 Limited Scope Inspection
Facility Name: KIRKLAND CORRECTIONAL INST	Audit Type: 15_Follow-Up Inspection
Address: 4434 BROAD RIVER RD	Start Date: 19 Feb 2021 10:00 AM
City/State/Zip: COLUMBIA, SC 292100000 RICHLAND	End Date: 19 Feb 2021 10:32 AM

Overall Score
100%

Inspection Method

Item	Answer	Points Current	Points to Total
Inspection Method: Comments • <i>Facetime</i>	Video Conference	0	0
Discussed COVID-19 Guidance? 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	Yes	0	0
Employee health questionnaire	In - Discussed	0	0
Face coverings used	In - Observed	0	0
Social distancing measures	In - Discussed	0	0
Monitoring self-service areas (buffets, drink dispensers)	In - Discussed	0	0
High touch areas disinfected regularly	In - Discussed	0	0
Signage	In - Discussed	0	0
Totals			

Risk Factors and Interventions

Item	Answer	Points Current	Points to Total
Hands clean and properly washed: https://www.scdhec.gov/sites/default/files/Library/CR-000135.pdf	In - Observed	1	1
No bare hand contact with RTE foods / Gloves used properly: https://www.scdhec.gov/sites/default/files/Library/CR-012644.pdf	In - Observed	1	1
Food obtained from approved source:	In - Observed	1	1
Proper Cooking temperatures: https://www.scdhec.gov/food-safety-proper-cooking-reheating-temperatures	In - Discussed	1	1
Proper hot holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf	In - Discussed	1	1
Proper cold holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf	In - Observed	1	1
Time as a public health control: https://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf	N/A	1	1
Proper cooling time and temperature: https://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf	In - Discussed	1	1
Proper reheating procedures for hot holding: https://www.scdhec.gov/sites/default/files/Library/CR-011334.pdf	In - Discussed	1	1
Proper date marking and disposition: https://www.scdhec.gov/sites/default/files/Library/CR-011694.pdf	In - Discussed	1	1
Food-contact and non-food-contact surfaces (cleaned and sanitized): https://www.scdhec.gov/sites/default/files/Library/CR-002161.pdf	In - Observed	1	1
Thermometers and test kits provided and accurate:	In - Observed	1	1
Towel sanitizer solution:	In - Discussed	1	1
Shellstock tags maintained:	N/A	1	1
Plumbing (Water/Waste water):	In - Discussed	1	1
Pest Control:	In - Discussed	1	1
Special Processes: Sushi Rice, ROP, Sous Vide, Cook, Chill, etc.:	N/A	1	1
Totals		17	17

General Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	N/A		
Is a Follow-Up required?	No	0	0
Additional Inspection Comments: Comments	Yes		
• <i>Complaint #51430</i>			
Totals			

Contact Information

Item	Answer	Points Current	Points to Total
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Facility Contact Name:	Deron Day		
Facility Contact Phone:	None		
Facility Contact E-mail:	Day.deron@doc.sc.gov		
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 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	Notification		
Totals			