



Retail Food COVID-19 Limited Scope Inspection

Facility Information		Audit Information	
Permit:	08-208-00117	Audit Name:	Retail Food COVID-19 Limited Scope Inspection
Facility Name:	MACDOUGALL CORRECTION	Audit Type:	15_Follow-Up Inspection
Address:	1516 OLD GILLIARD ROAD	Start Date:	07 Sep 2021 10:30 AM
City/State/Zip:	RIDGEVILLE, SC 294727408 BERKELEY	End Date:	07 Sep 2021 11:15 AM

Overall Score
100%

Inspection Method

Item	Answer	Points Current	Points to Total
Inspection Method:	Physical Visit to Facility	0	0
Discussed COVID-19 Guidance?	Yes	0	0
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	0	0
Face coverings used	In - Observed	0	0
Social distancing measures	In - Observed	0	0
Monitoring self-service areas (buffets, drink dispensers)	In - Observed	0	0
High touch areas disinfected regularly	In - Observed	0	0
Signage	In - Observed	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	N/O - Discussed	1	1
Proper hot holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf Comments • All hot temps were 135F and above.	In - Observed	1	1
Proper cold holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf Comments • All cold temps were 41F and below.	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	N/O - Discussed	1	1
Proper reheating procedures for hot holding: https://www.scdhec.gov/sites/default/files/Library/CR-011334.pdf	N/O - Discussed	1	1
Proper date marking and disposition: https://www.scdhec.gov/sites/default/files/Library/CR-011694.pdf	In - Observed	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 - Observed	1	1
Shellstock tags maintained:	N/A	1	1
Plumbing (Water/Waste water):	In - Observed	1	1
Pest Control:	In - Observed	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:	No		
Totals			

Contact Information

Item	Answer	Points Current	Points to Total
Facility Contact Name:	Finch		

Facility Contact Phone:	843-875-0881		
Facility Contact E-mail:	Finchgary@doc.sc.gov		
DHEC Contact Phone and Fax Number.	Low Country EA-BEHS McMillian - (843)- 953-0150 Fax- (842)- 953-0151		
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			