



## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
<b>Permit:</b>	40-208-00764	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	MANNING CORR INST	<b>Audit Type:</b>	15_Follow-Up Inspection
<b>Address:</b>	502 BECKMAN RD	<b>Start Date:</b>	19 May 2022 10:22 AM
<b>City/State/Zip:</b>	COLUMBIA, SC 292030000 RICHLAND	<b>End Date:</b>	19 May 2022 11:03 AM

<b>Overall Score</b>
<b>100%</b>

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

Item	Answer	Points Current
1. PIC Present, Demonstration – Certification by accredited program, and Performs duties <a href="#">Certified Food Protection Manager Fact Sheet Link</a>	In	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. <a href="#">Employee Health Fact Sheet Link</a>	In	2
3. Proper use of reporting, restriction and exclusion	In	2
4. Proper eating, tasting, drinking, or tobacco use	In	2
5. No discharge from eyes, nose, and mouth	In	2
6. Hands clean and properly washed	In	3
7. No bare hand contact with RTE foods	Not Observed	3
8. Handwashing sinks, properly supplied and accessible	In	2
9. Food obtained from approved source	In	2
10. Food received at proper temperature	Not Observed	2
11. Food in good condition, safe and unadulterated	In	2
12. Required records available: shellstock tags, parasite destruction <a href="#">Molluscan Shellfish &amp; Shellstock Information</a> <a href="#">Freezing for Parasite Destruction</a>	Not Applicable	2
13. Food separated and protected	In	3
14. Food-contact surfaces: cleaned and sanitized	In	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2
16. Proper cooking time and temperature <a href="#">Cooking/Reheating Fact Sheet Link</a>	Not Observed	3
17. Proper reheating procedures for hot holding <a href="#">Cooking/Reheating Fact Sheet Link</a>	In	3

<b>Comments</b>		
<ul style="list-style-type: none"> <li>All observed reheating for hot holding temperatures are in proper range.</li> </ul>		
<b>18. Proper cooling time and temperatures</b> <a href="#">Cooling Fact Sheet</a>	Not Observed	3
<b>19. Proper hot holding temperatures</b> <a href="#">Proper Holding Temperatures Fact Sheet</a> <a href="#">Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet</a>	In	3
<b>Comments</b>		
<ul style="list-style-type: none"> <li>All observed hot holding temperatures are 135 °F or higher.</li> </ul>		
<b>20. Proper Cold holding temperatures</b> <a href="#">Proper Holding Temperatures Fact Sheet</a> <a href="#">Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet</a>	In	3
<b>21. Proper date marking and disposition.</b> <a href="#">Date Marking Fact Sheet Fact Sheet</a>	In	3
<b>22. Time as a Public Health Control: procedures and records</b> <a href="#">Time as a Public Health Control Measure for Hot or Cold Food</a>	Not Observed	3
<b>23. Consumer advisory provided for raw or undercooked foods</b> <a href="#">Guide to Consumer Advisories</a>	Not Applicable	1
<b>24. Pasteurized foods used; prohibited foods not offered</b>	Not Applicable	2
<b>25. Food additives: approved and properly used</b>	Not Applicable	2
<b>26. Toxic substances properly identified, stored, and used</b>	In	2
<b>27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan</b> <a href="#">Guide to HACCP Plans</a>	Not Applicable	2
<b>28. Pasteurized eggs used where required</b>	Not Applicable	1
<b>29. Water and ice from approved source</b>	In	2
<b>30. Variance obtained for specialized processing methods</b>	Not Applicable	1
<b>31. Proper cooling methods used; adequate equipment for temperature control</b> <a href="#">Proper Cooling Temperatures</a>	In	1
<b>32. Plant food properly cooked for hot holding</b> <a href="#">Proper Cooking and Reheating Temperatures</a>	Not Observed	1
<b>33. Approved thawing methods used</b>	In	1
<b>34. Thermometers provided and accurate</b>	In	1
<b>35. Food properly labeled: original container</b> <a href="#">Molluscan Shellfish &amp; Shellstock Information</a>	In	1
<b>36. Insects and rodents not present; no unauthorized animals</b>	In	2
<b>37. Contamination prevented during food preparation, storage and display</b>	In	2
<b>38. Personal cleanliness</b>	In	2
<b>39. Wiping cloths: properly used and stored</b>	In	1
<b>40. Washing fruits and vegetables</b>	In	1
<b>41. In-use utensils: properly stored</b>	In	1
<b>42. Utensils, equipment and linens: properly stored, dried &amp; handled</b>	In	1
<b>43. Single-use and single-service articles; properly stored and used</b>	In	1
<b>44. Gloves used properly</b>	In	1
<b>45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used</b>	In	2
<b>46. Warewashing facilities: installed, maintained and used; test strips</b>	In	1
<b>47. Non-food-contact surfaces clean</b>	In	1
<b>48. Hot and cold water available; adequate pressure</b>	In	2
<b>49. Plumbing installed; proper backflow devices</b>	In	2

50. Sewage and waste water properly disposed	In	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1
52. Garbage and refuse properly disposed; facilities maintained	In	1
53. Physical facilities installed, maintained and clean	In	1
54. Meets ventilation and lighting requirements; designated areas used	In	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1
<b>Totals</b>		<b>100</b>

## Inspection Report Information

Item	Answer	Points Current
Grade Posted	A	
Is a Follow-Up required?	No	
<b>Follow-up Inspection will be performed within:</b>	10 days	
Follow-Ups may be Virtual or Onsite	Onsite	
Is a Routine required within 60 days?	No	
<b>Totals</b>		

## Inspection Information

Item	Answer	Points Current
Facility Category	Category 3	
Type of Inspection.	Onsite	
Change of Ownership Permit Pending	No	
DHEC Contact Phone and Fax Number.	Midlands EA-BEHS Columbia - (803)896-0620 Fax (803)896-0617	
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: <a href="https://www.scdhec.gov/food-safety">https://www.scdhec.gov/food-safety</a> .		
<b>Totals</b>		