



## Retail Food COVID-19 Limited Scope Inspection

| Facility Information   |                                   | Audit Information  |   |
|------------------------|-----------------------------------|--------------------|---|
| <b>Permit:</b>         | 24-208-01043                      | <b>Audit Name:</b> | Retail Food COVID-19 Limited Scope Inspection |
| <b>Facility Name:</b>  | LEATH CORRECTIONAL INSTITUTE      | <b>Audit Type:</b> | 15_Follow-Up Inspection                       |
| <b>Address:</b>        | 2809 AIRPORT RD                   | <b>Start Date:</b> | 18 Aug 2021 10:15 AM                          |
| <b>City/State/Zip:</b> | GREENWOOD, SC 296490000 GREENWOOD | <b>End Date:</b>   | 18 Aug 2021 11:05 AM                          |

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

### 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:<br><a href="https://www.scdhec.gov/food-safety">https://www.scdhec.gov/food-safety</a><br><a href="https://www.scdhec.gov/infectious-diseases/viruses/coronavirus-disease-2019-covid-19/retail-food-service-establishments-covid-19">https://www.scdhec.gov/infectious-diseases/viruses/coronavirus-disease-2019-covid-19/retail-food-service-establishments-covid-19</a> |                            |                |                 |
| Employee health questionnaire   | In - Discussed             | 0              | 0               |
| Face coverings used   | In - Observed              | 0              | 0               |
| Social distancing measures  | In - Observed              | 0              | 0               |
| Monitoring self-service areas (buffets, drink dispensers)   | In - Discussed             | 0              | 0               |
| High touch areas disinfected regularly  | In - Observed              | 0              | 0               |
| Signage   | In - Discussed             | 0              | 0               |
| <b>Totals</b>   |                            |                |                 |

### Risk Factors and Interventions

| Item   | Answer         | Points Current | Points to Total |
|--|----------------|----------------|-----------------|
| Hands clean and properly washed:<br><a href="https://www.scdhec.gov/sites/default/files/Library/CR-000135.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-000135.pdf</a><br><b>Comments</b><br><ul style="list-style-type: none"> <li>All areas observed are in compliance.</li> </ul>                                    | In - Observed  | 1              | 1               |
| No bare hand contact with RTE foods / Gloves used properly:<br><a href="https://www.scdhec.gov/sites/default/files/Library/CR-012644.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-012644.pdf</a><br><b>Comments</b><br><ul style="list-style-type: none"> <li>All areas observed are in compliance.</li> </ul>         | In - Observed  | 1              | 1               |
| Food obtained from approved source:  | In - Discussed | 1              | 1               |
| Proper Cooking temperatures:<br><a href="https://www.scdhec.gov/food-safety-proper-cooking-reheating-temperatures">https://www.scdhec.gov/food-safety-proper-cooking-reheating-temperatures</a>  | In - Discussed | 1              | 1               |
| Proper hot holding temperatures:<br><a href="https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf</a><br><b>Comments</b><br><ul style="list-style-type: none"> <li>All hot hold temps are 135 F or above.</li> </ul>                                   | In - Observed  | 1              | 1               |
| Proper cold holding temperatures:<br><a href="https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf</a><br><b>Comments</b><br><ul style="list-style-type: none"> <li>All cold temps are 41 F or below.</li> </ul>                                       | In - Observed  | 1              | 1               |
| Time as a public health control:<br><a href="https://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf</a>  | N/A            | 1              | 1               |
| Proper cooling time and temperature:<br><a href="https://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf</a>  | In - Discussed | 1              | 1               |
| Proper reheating procedures for hot holding:<br><a href="https://www.scdhec.gov/sites/default/files/Library/CR-011334.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-011334.pdf</a>  | In - Discussed | 1              | 1               |
| Proper date marking and disposition:<br><a href="https://www.scdhec.gov/sites/default/files/Library/CR-011694.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-011694.pdf</a><br><b>Comments</b><br><ul style="list-style-type: none"> <li>All areas observed are in compliance.</li> </ul>                                | In - Observed  | 1              | 1               |
| Food-contact and non-food-contact surfaces (cleaned and sanitized):<br><a href="https://www.scdhec.gov/sites/default/files/Library/CR-002161.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-002161.pdf</a><br><b>Comments</b><br><ul style="list-style-type: none"> <li>All areas observed are in compliance.</li> </ul> | In - Observed  | 1              | 1               |
| Thermometers and test kits provided and accurate:<br><b>Comments</b><br><ul style="list-style-type: none"> <li>All areas observed are in compliance.</li> </ul>  | In - Observed  | 1              | 1               |
| Towel sanitizer solution:  | In - Discussed | 1              | 1               |
| Shellstock tags maintained:  | N/A            | 1              | 1               |
| Plumbing (Water/Waste water):<br><b>Comments</b><br><ul style="list-style-type: none"> <li>All areas observed are in compliance.</li> </ul>  | In - Observed  | 1              | 1               |
| Pest Control:<br><b>Comments</b><br><ul style="list-style-type: none"> <li>All areas observed are in compliance.</li> </ul>  | In - Observed  | 1              | 1               |
| Special Processes: Sushi Rice, ROP, Sous Vide, Cook, Chill, etc.:  | N/A            | 1              | 1               |
| <b>Totals</b>  |                | <b>17</b>      | <b>17</b>       |

## General Information

| Item   | Answer     | Points Current | Points to Total |
|--|------------|----------------|-----------------|
| Facility Category                                  | Category 1 |                |                 |
| Grade Posted                                       | N/A        |                |                 |
| Is a Follow-Up required?                           | No         | 0              | 0               |
| Additional Inspection Comments:<br><b>Comments</b> | Yes        |                |                 |
| • <i>CFPM observed</i>                             |            |                |                 |
| <b>Totals</b>                                      |            |                |                 |

## Contact Information

| Item   | Answer   | Points Current | Points to Total |
|--|--|----------------|-----------------|
| Facility Contact Name:   | Mrs Tate   |                |                 |
| Facility Contact Phone:  | 00000000   |                |                 |
| Facility Contact E-mail:   | Tate.marilyn@doc.sc.gov  |                |                 |
| DHEC Contact Phone and Fax Number.   | Upstate EA-BEHS Anderson -<br>(864)260-5585 Fax- (864)222-3923 |                |                 |
| 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:<br><br><a href="https://www.scdhec.gov/food-safety">https://www.scdhec.gov/food-safety</a> | Notification   |                |                 |
| <b>Totals</b>  |  |                |                 |