

Retail Food Establishment Inspection Report

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

Overall Score 100%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current
Performs duties Certified Food Protection Manager Fact Sheet Link Output Description of the content of	In	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link	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 Molluscan Shellfish & Shellstock Information Freezing for Parasite Destruction	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 Cooking/Reheating Fact Sheet Link	Not Observed	3
17. Proper reheating procedures for hot holding Cooking/Reheating Fact Sheet Link	In	3

18. Proper cooling time and temperatures Cooling fast Sheet 19. Proper hot holding temperatures Expert Holding temperatures Proper Holding temperatures All observed hot holding temperatures are 135 °F or higher. 19. Proper Cold holding temperatures are 135 °F or higher. 10. Proper Cold holding temperatures are 135 °F or higher. 11. Proper date marking and disposition. Date Marking Fact Sheet Fact Sheet 12. Proper date marking and disposition. Date Marking Fact Sheet Fact Sheet 12. Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet 12. Time as a Public Health Control Resource and records Time as a Public Health Control Resource for Hot or Cold Food 13. Consumer advisory provided for raw or undercooked foods Guide to Consumer Advisories 14. Pasteurized foods used; prohibited foods not offered 15. Food additives: approved and properly used 16. Toxic substances properly Identified, stored, and used 16. Toxic substances properly Identified, stored, and used 17. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACOP plan Guide to HACOP plans Guide to HACOP plans 18. Pasteurized eggs used where required 19. Water and ice from approved source 10. Variance obtained for specialized processing methods 10. Variance obtained for specialized processing methods 11. Proper cooling methods used 12. Plant food properly cooked for hot holding Proper Cooling and Rahabating Temperatures 19. Proper Cooling methods used 10. Applicable 10. Proper Cooling and Rahabating Temperatures 10. Mollinacen Shelfshin & Shelstock Information 10. Insects and rodents not present; no unauthorized animals 10. Insects and rodents not present; no unauthorized animals 10. Insects and rodents not present; no unauthorized animals 10. Proper Cooling and Rahabating Temperatures 10. Walking fruits and vegetables 10. 10. 10. 10. 10. 10. 10. 10. 10. 10.	Comments		
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49. Plumbing installed; proper backflow devices In 2	48. Hot and cold water available; adequate pressure	In	
	49. Plumbing installed; proper backflow devices	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
Totals		100

Inspection Report Information

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

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: https://www.scdhec.gov/food-safety .		
Totals		