



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	03-208-00150	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	ALLENDALE CORRECTIONAL INSTITU	Audit Type:	10_Routine Inspection
Address:	1057 REVOLUTINARY TRAIL	Start Date:	01 Feb 2019 10:15 AM
City/State/Zip:	FAIRFAX, SC 298270000 ALLENDALE	End Date:	01 Feb 2019 11:02 AM
Contact Name:	George Dukes	Inspector:	Candice Broadwater-Nabriat

Overall Score
95%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points to Total
1. PIC Present, Demonstration - Certification by accredited program, and Performs duties. Comments • Non-Violation Notes	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments • 2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement.	In	2	2
3. Proper use of reporting, restriction and exclusion	In	2	2
4. Proper eating, tasting, drinking, or tobacco use	In	2	2
5. No discharge from eyes, nose, and mouth	In	2	2
6. Hands clean and properly washed	In	4	4
7. No bare hand contact with RTE foods Comments • 3-301.11 - Preventing Contamination from Hands (Priority Violation) - Advised PIC that food employees may not contact exposed, ready-to-eat food that will not receive any further cooking step, with their bare hands. <i>Chopping onions and bell peppers with bare hands. Corrected-verification not required</i>	Correction During Inspection	1	3
8. Handwashing sinks, properly supplied and accessible	In	2	2
9. Food obtained from approved source	In	2	2
10. Food received at proper temperature	Not Observed	2	2
11. Food in good condition, safe and unadulterated	In	2	2
12. Required records available: shellstock tags, parasite destruction	Not Applicable	2	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized Comments • 4-501.113 - Mechanical Warewashing Equipment, Sanitization Pressure <i>PSI gauge not working properly</i> • 4-501.114 - Warewashing Equipment-Chemical Sanitization-Criteria (Priority Violation) - Advised PIC that warewashing equipment must operate according to manufacture's data plate or meet the criteria specified in 7-204.11. <i>Hot water dish machine - 151/180 F - Corrected-verification not required.</i>	Correction During Inspection	1	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	Not Observed	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures	Not Observed	3	3
19. Proper hot holding temperatures Comments • Non-Violation Notes <i>Serving line #1/sloppy joe 145 F; Serving line #2/rice 137 F, hamburger meat 147 F</i>	In	3	3
20. Proper cold holding temperatures Comments • <i>Walk in cooler/hamburger meat 38 F; Serving line #1/macaroni salad 38 F</i>	In	3	3
21. Proper date marking and disposition Comments • Non-Violation Notes <i>Date marking system in place for TCS foods cold held longer than 24 hours</i>	In	3	3
22. Time as a Public Health Control: procedures and records	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods	Not Applicable	1	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2	2
25. Food additives: approved and properly used	Not Applicable	2	2
26. Toxic substances properly identified, stored, and used	In	2	2

27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	Not Applicable	2	2
28. Pasteurized eggs used where required	Not Applicable	1	1
29. Water and ice from approved source	In	2	2
30. Variance obtained for specialized processing methods	Not Applicable	1	1
31. Proper cooling methods used; adequate equipment for temperature control	Out	0	1
Comments			
• 3-501.15 (B) - Cooling Methods-Additional Requirements <i>Cooling rice from previous day 48 F. Rice stored tightly covered with saran wrap</i>			
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used	In	1	1
Comments			
• Non-Violation Notes <i>Hamburger meat thawing under refrigeration in walk in cooler</i>			
34. Thermometers provided and accurate	In	1	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals	In	2	2
37. Contamination prevented during food preparation, storage and display	In	2	2
38. Personal cleanliness	In	2	2
39. Wiping cloths: properly used and stored	In	1	1
40. Washing fruits and vegetables	In	1	1
41. In-use utensils: properly stored	In	1	1
42. Utensils, equipment and linens: properly stored, dried & handled	In	1	1
43. Single-use and single-service articles; properly stored and used	In	1	1
44. Gloves used properly	In	1	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
47. Non-food-contact surfaces clean	In	1	1
48. Hot and cold water available; adequate pressure	In	2	2
49. Plumbing installed; proper backflow devices	In	2	2
50. Sewage and waste water properly disposed	In	2	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1	1
52. Garbage and refuse properly disposed; facilities maintained	In	1	1
53. Physical facilities installed, maintained and clean	In	1	1
54. Meets ventilation and lighting requirements; designated areas used	In	1	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1	1
Totals		95	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
Comments			
• All temperatures are recorded under proper citation numbers.			
Totals			

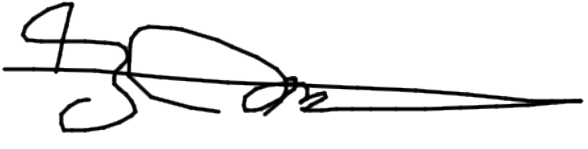
Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	A		
Is a Follow-Up required within 10 days?	No		
DHEC Contact Phone and Fax Number.	Midlands EQC Aiken - (803)642-1637 Fax- (803)643-4027		
Violations may be subject to enforcement action and penalty. Information collected on this form is subject to public scrutiny or release as well as the Freedom of Information Act.	Notification	0	0
For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food-safety/food-service-industry-permits-rules .			
Totals			

Auditor Signature: Candice Broadwater-Nabriat

Account Signature: George Dukes

Condore B Nabok of

A handwritten signature in black ink, appearing to be 'Condore B Nabok', written in a cursive style. The signature is contained within a rectangular box.