



Retail Food Establishment Inspection Report

Facility Information	Audit Information
Permit: 29-208-00384	Audit Name: Retail Food Establishment Inspection Report
Facility Name: KERSHAW CORRECTIONAL INSTITUTE	Audit Type: 15_Follow-Up Inspection
Address: 4848 GOLD MINE HWY	Start Date: 12 Jun 2019 11:36 AM
City/State/Zip: KERSHAW, SC 290670000 LANCASTER	End Date: 12 Jun 2019 12:12 PM

Overall Score
100%

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.	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link - www.scdhec.gov/sites/default/files/Library/CR-011050.pdf	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	In	3	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	In	2	2
11. Food in good condition, safe and unadulterated	In	2	2
12. Required records available: shellstock tags, parasite destruction	In	2	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized	In	3	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	In	3	3
17. Proper reheating procedures for hot holding	In	3	3
18. Proper cooling time and temperatures	In	3	3

19. Proper hot holding temperatures	In	3	3
20. Proper cold holding temperatures	In	3	3
21. Proper date marking and disposition	In	3	3
22. Time as a Public Health Control: procedures and records	In	2	2
23. Consumer advisory provided for raw or undercooked foods	In	1	1
24. Pasteurized foods used; prohibited foods not offered	In	2	2
25. Food additives: approved and properly used	In	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	In	2	2
28. Pasteurized eggs used where required	In	1	1
29. Water and ice from approved source	In	2	2
30. Variance obtained for specialized processing methods	In	1	1
31. Proper cooling methods used; adequate equipment for temperature control	In	1	1
32. Plant food properly cooked for hot holding	In	1	1
33. Approved thawing methods used	In	1	1
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
Comments			
• Non-Violation Notes			
<i>Pest control was in facility on Monday.</i>			
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		100	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	No Temperatures to Document		
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 Rock Hill - (803)909-7373 Fax- (803)285-5594		
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. For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food-safety/food-service-industry-permits-rules .	Notification	0	0
Totals			