

Retail Food Establishment Inspection Report

	Facility Information		Audit Information
Permit:	40-208-00881	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	KIRKLAND CORRECTIONAL INST	Audit Type:	10_Routine Inspection
Address:	4434 BROAD RIVER RD	Start Date:	17 Sep 2019 10:56 AM
City/State/Zip:	COLUMBIA, SC 292100000 RICHLAND	End Date:	17 Sep 2019 12:13 PM

Overall Score 95%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points to Total
PIC Present, Demonstration - Certification by accredited program, and Performs duties. Omments Non-Violation Notes Observed CFPM	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 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. Observed person making sandwhich with bare hands. Corrected. 	Out	0	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 2 1 13. Food separated and protected In 3 3 3 3 14. Food-contact surfaces: cleaned and sanitized In 3 3 3 3 14. Food-contact surfaces: cleaned and sanitized In 3 3 3 3 15. Food separated and protected In 3 3 3 3 16. Food separated and protected In 3 3 3 3 17. Proper disposition of returned, previously served, reconditioned, and In 3 3 3 3 18. Food separated and the water sanitization tested at 165 F tested with MRT dishplate. 15. Proper disposition of returned, previously served, reconditioned, and In 3 3 3 3 17. Proper cooking time and temperatures Not Observed 3 3 3 3 17. Proper cooking time and temperatures Not Applicable 3 3 3 3 18. Proper cooling time and temperatures Not Observed 3 3 3 3 19. Proper lot holding temperatures Not Observed 3 3 3 3 19. Proper lot holding temperatures Not Observed 3 3 3 3 19. Proper lot holding temperatures Not Observed 3 3 3 3 19. Proper date marking and disposition Notes Wahkin: odd cuts, 41 F; raw chicken, 43 F. 21. Proper date marking and disposition Not Applicable 3 3 3 3 12. Time as a Public Health Control: procedures and records Not Applicable 3 3 3 3 12. Time as a Public Health Control: procedures and records Not Applicable 3 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				
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		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 Comments • All temperatures are documented in designated areas	Yes		
Totals			

Inspection Report Information

moposition report information			
Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	Α		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	27 Sep 2019		
DHEC Contact Phone and Fax Number.	Midlands EQC 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	Notification	0	0

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:
www.scdhec.gov/food-safety/food-service-industry-permitsrules.

Totals