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PROMOTE PROTECT PROSPER

South Carolina Department of Health and Environmental Control

Retail Food Establishment Inspection Report

Bureau of Environmental Health Services
Division of Food Protection & Rabies Prevention

Score	Rating

Establishment Name		
Address	Type of Inspection	Permit # - -
City	County	Zip

Inspection		
Date / /	Start Time :	End Time :
Category 1 2 3 4	**Follow up** ☐ Within ___ days	

Foodborne Illness Risk Factors & Interventions

	IN	OUT	CDI			
Supervision						
1	IN	2				PIC Present, Demonstration, Certification, Performance
Employee Health						
2	IN	2				Management; employee knowledge; responsibilities & reporting
3	IN	2				Proper use of reporting, restriction, and exclusion
Employee Good Hygienic Practices						
4	IN	2	1			Proper eating, tasting, drinking or tobacco use
5	IN	2				No discharge from eyes, nose, or mouth
Preventing Contamination by Hands						
6	IN	4	2			Hands clean & properly washed
7	IN	3	2		NO	No bare hand contact with RTE foods
8	IN	2	1			Handwashing sinks supplied & accessible
Approved Source						
9	IN	2	1			Food obtained from approved source
10	IN	2	1		NO	Food received at proper temperature
11	IN	2	1			Food in good condition, safe, and unadulterated
12	IN	2		NA	NO	Required records available: shell stock tags, parasite destruction
Protection from Contamination						
13	IN	3	2	NA	NO	Food separated & protected
14	IN	3	2			Food-contact surfaces: cleaned & sanitized
15	IN	2	1			Proper disposition of returned, previously served, reconditioned, and unsafe food
Time/Temperature Control for Safety (TCS Food)						
16	IN	3	2	NA	NO	Proper cooking time and temperature
17	IN	3	2	NA	NO	Proper reheating procedures for hot holding
18	IN	3	2	NA	NO	Proper cooling time and temperatures
19	IN	3	2	NA	NO	Proper hot holding temperature
20	IN	3	2	NA	NO	Proper cold holding temperature
21	IN	3	2	NA	NO	Proper date marking and disposition
22	IN	2	1	NA	NO	Time as a Public Health Control: procedures & records
Consumer Advisory						
23	IN	1		NA		Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations						
24	IN	3	2	NA		Pasteurized foods used; prohibited foods not offered
Chemical						
25	IN	2	1	NA		Food additives: approved and properly used
26	IN	2	1			Toxic substances properly identified stored and used
Conformance with Approved Procedures						
27	IN	2		NA		Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan

Good Retail Practices

	IN	OUT	CDI			
Safe Food & Water						
28	IN	1	0	NA		Pasteurized eggs used where required
29	IN	2	1			Water and ice from approved source
30	IN	1		NA		Variance obtained for specialized processing methods
Food Temperature Control						
31	IN	1	0			Proper cooling methods used; adequate equipment for temperature control
32	IN	1	0	NA	NO	Plant food properly cooked for hot holding
33	IN	1	0	NA	NO	Approved thawing methods used
34	IN	1	0			Thermometers provided and accurate
Food Identification						
35	IN	1	0			Food properly labeled: original container
Prevention of Food Contamination						
36	IN	2				Insects & rodents not present; no unauthorized animals
37	IN	2	1			Contamination prevented during food preparation, storage & display
38	IN	2	1			Personal cleanliness
39	IN	1	0			Wiping cloths: properly used and stored
40	IN	1	0			Washing fruits and vegetables
Proper Use of Utensils						
41	IN	1	0			In-use utensils: properly stored
42	IN	1	0			Utensils, equipment and linens: properly stored, dried and handled
43	IN	1	0			Single-use and single-service articles: properly stored and used
44	IN	1	0			Gloves used properly
Utensils & Equipment						
45	IN	2	1			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used
46	IN	1	0			Warewashing facilities: installed, maintained & used; test strips
47	IN	1	0			Non-food contact surfaces clean
Physical Facilities						
48	IN	2	1			Hot and cold water available; adequate pressure
49	IN	2	1			Plumbing installed; proper backflow devices
50	IN	2	1			Sewage and waste water properly disposed
51	IN	1	0			Toilet facilities: properly constructed, supplied & cleaned
52	IN	1	0			Garbage & refuse properly disposed; facilities maintained
53	IN	1	0			Physical facilities installed, maintained and clean
54	IN	1	0			Meets ventilation and lighting requirements; designated areas used

PIC Name	DHEC Inspector Name	Phone #
PIC Signature	DHEC Inspector Signature	

SAMPLE

Consecutive 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

Retail Food Establishment Inspection Report

I. Purpose

Items with a point value circled indicate violations observed during this inspection.

Based on this inspection report, items marked out of compliance must be corrected by the next routine inspection or such a period of time as may be specified in writing by the Department. Failure to comply with this notice may result in suspension of your permit, or downgrading of the establishment.

If required, an inspector from the Department will return within 10 days of this inspection to conduct a followup inspection.

II. Explanation and Definition

Out = Out of compliance
NA = Not Applicable
NO = Not Observed

Foodborne Illness Risk Factors and Interventions - Contributing factors that increase the chance of developing foodborne illness.

Good Retail Practices - Preventative measures to control the addition of pathogens, chemicals, and physical objects into food.

Item - The term 'Item' refers to the violation number on the Retail Food Establishment Inspection Report and Retail Food Establishment Documentation Report.

Citation - The section(s) of the Retail Food Establishment Regulation that corresponds with the violation items.

III. Score & Rating

Score		Rating
88-100	=	A
78-87	=	B
70-77	=	C
< 70	=	Permit Suspension

IV. Category

Categories of a Retail Food Establishment may be assigned based on the complexity of foods prepared and the facility's compliance with the Regulation.

V. Point Deductions

Items that have a second point value available are allowed to be corrected during an inspection and may be scored at the reduced point value. Violation correction and point deductions are at the discretion of the Department.

To obtain a copy of the SC Retail Food Establishments Regulation 61-25 Reference Materials, please go to www.scdhec.gov/food.

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