



# Retail Food Establishment Inspection Report

Bureau of Environmental Health Services

Division of Food Protection & Rabies Prevention

**Score**      **Rating**

Establishment Name

**Inspection**

Date:      Start Time:      End Time:

Type of Inspection

Address

**Category**

**Follow up**

Permit #

City

County

Zip

1 2 3 4       Within \_\_\_\_ days

**Foodborne Illness Risk Factors & Interventions**

**Good Retail Practices**

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

Safe Food & Water				OUT	CDI
28	IN	NA	Pasteurized eggs used where required	1	0
29	IN		Water and ice from approved source	2	1
30	IN	NA	Variance obtained for specialized processing methods	1	
Food Temperature Control					
31	IN		Proper cooling methods used; adequate equipment for temperature control	1	0
32	IN	NA NO	Plant food properly cooked for hot holding	1	0
33	IN	NA NO	Approved thawing methods used	1	0
34	IN		Thermometers provided and accurate	1	0
Food Identification					
35	IN		Food properly labeled: original container	1	0
Prevention of Food Contamination					
36	IN		Insects & rodents not present; no unauthorized animals	2	0
37	IN		Contamination prevented during food preparation, storage & display	2	1
38	IN		Personal cleanliness	2	1
39	IN		Wiping cloths: properly used and stored	1	0
40	IN		Washing fruits and vegetables	1	0
Proper Use of Utensils					
41	IN		In-use utensils: properly stored	1	0
42	IN		Utensils, equipment and linens: properly stored, dried and handled	1	0
43	IN		Single-use and single-service articles: properly stored and used	1	0
44	IN		Gloves used properly	1	0
Utensils & Equipment					
45	IN		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	2	1
46	IN		Warewashing facilities: installed, maintained & used; test strips	1	0
47	IN		Non-food contact surfaces clean	1	0
Physical Facilities					
48	IN		Hot and cold water available; adequate pressure	2	1
49	IN		Plumbing installed; proper backflow devices	2	1
50	IN		Sewage and waste water properly disposed	2	1
51	IN		Toilet facilities: properly constructed, supplied & cleaned	1	0
52	IN		Garbage & refuse properly disposed; facilities maintained	1	0
53	IN		Physical facilities installed, maintained and clean	1	0
54	IN		Meets ventilation and lighting requirements; designated areas used	1	0
Chapter 8 & 9 Violations					
55	IN		Chapter 8: Compliance & Enforcement		
56	IN		Chapter 9: Standards for Additional Operations	1	

Remarks:

DHEC Inspector Name \_\_\_\_\_ DHEC Inspector Signature \_\_\_\_\_ Phone # \_\_\_\_\_  
 PIC Name \_\_\_\_\_ PIC Signature \_\_\_\_\_

# 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

In = In compliance  
Out = Out of compliance  
NA = Not Applicable  
NO = Not Observed  
CDI = Corrected During Inspection

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.

## III. Score & Rating

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

## 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 Regulation 61-25, Retail Food Establishments, or to learn more information, please go to [www.scdhec.gov/food](http://www.scdhec.gov/food).