



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	32-206-06408	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	LEXINGTON DETENTION CENTER	Audit Type:	10_Routine Inspection
Address:	521 GIBSON RD	Start Date:	13 Jul 2016 03:04 PM
Facility Service (Full/Limited):	F	End Date:	13 Jul 2016 04:03 PM
City/State/Zip:	LEXINGTON, SC 290720000 LEXINGTON	Inspector:	Amanda Hawes
Contact Name:	christine bowers		

Overall Score
85%

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 <ul style="list-style-type: none"> • 2-102.11 - Demonstration (Priority Foundation Violation) <i>Multiple priority violations were documented during the inspection.</i> • 2-102.20 - Food Protection Manager Certification <i>Food safety certification not provided.</i> 	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments <ul style="list-style-type: none"> • 2-103.11(O) -Policy / References are not in place for employee health exclusion, restriction and reinstatement. (Priority Foundation Violation) 	Out	0	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	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	Out	0	3

<ul style="list-style-type: none"> 4-501.114 - Warewashing Equipment-Chemical Sanitization-Criteria (Priority Violation) <i>3-sink: 0 ppm of chlorine sanitizer, chlorine test kit. Corrected to 100 ppm of chlorine, chlorine test kit.</i> 			
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 <ul style="list-style-type: none"> 3-501.16 (A1) - TCS Food-Hot Holding (Priority Violation) <i>TCS foods not maintained at 135 F or above. Prep line: Turkey from the oven: 90 F. Corrected-Verification required. These items were not documented on the preparation logs.</i> 	Out	0	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none"> 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>TCS foods not maintained at 45 F or below. Prep line: Pasta salad with carrots 72 F, these items were not documented on the preparation logs. Walk-in: Chili 55 F, bologna 57 F, ham 60 F, pasta salad 72 F, steak patties 53 F, salami 54 F, rice 53 F. Corrected-verification reburied. Temperature of the walk-in was 37 F at the fans at the end of the inspection.</i> Non-Violation Notes 	Out	0	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Facility has a date marking system and proper date marks were observed.</i> 	In	3	3
22. Time as a Public Health Control: procedures and records	Not Observed	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 Comments <ul style="list-style-type: none"> 7-204.11 - Sanitizers-Criteria (Priority Violation) <i>Sanitizer bucket at 400 ppm of quat, QT test kit. Corrected</i> 	Correction During Inspection	1	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	In	1	1
32. Plant food properly cooked for hot holding Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Kettle: Spinach 165 F</i> 	In	1	1
33. Approved thawing methods used	Not Observed	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
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 Comments <ul style="list-style-type: none"> 4-302.13 - Temperature Measuring Devices-Manual and Mechanical Warewashing <i>Maximum registering thermometer or heat test kit not provided for hot water dishmachine.</i> 	Out	0	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		85	100

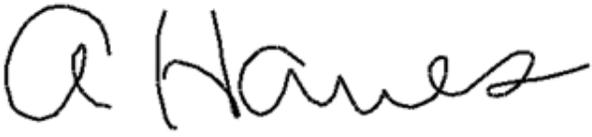
Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments <ul style="list-style-type: none"> <i>Documented at item number</i> 	Yes		
Totals			

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	B		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	22 Jul 2016		
DHEC Contact Phone and Fax Number.	Midlands EQC Columbia - (803)896-0620 Fax (803)896-0617		
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 additional information see. www.scdhec.gov/Agency/RegulationsAndUpdates/LawsAndRegulations/Food/	Notification	0	0
Totals			

Auditor Signature: Amanda Hawes



A handwritten signature in black ink that reads "A Hawes". The letter "A" is large and loops around the "H". The signature is contained within a rectangular box.

Account Signature: christine bowers



A handwritten signature in black ink that reads "Christine Bowers". The signature is written in a cursive style and is contained within a rectangular box.