



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	24-206-03030	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	CAMPUS STORE @PIED. TEC. COL.	Audit Type:	10_Routine Inspection
Address:	620 NORTH EMERALD ROAD	Start Date:	19 Jul 2016 01:30 PM
Facility Service (Full/Limited):	L	End Date:	19 Jul 2016 02:52 PM
City/State/Zip:	GREENWOOD, SC 296480000 GREENWOOD	Inspector:	Debra McNeill
Contact Name:	Debbie Moore		

Overall Score
96%

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 • Provided Fact Sheet for Certified Food Protection Manager	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments • Provided Fact Sheet for Employee Health • 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 • Provided Fact Sheet for No Bare Hand Contact	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 Comments • Provided Fact Sheet for Shellfish/Shellstock	Not Applicable	2	2
13. Food separated and protected	In	3	3

14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none">Non-Violation Notes <i>manual 3-ct sink---quat sanitizer--sink not set up</i>	In	3	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures Comments <ul style="list-style-type: none">Provided Fact Sheet for Proper Cooking/Reheating (proper cooking)	Not Observed	3	3
17. Proper reheating procedures for hot holding Comments <ul style="list-style-type: none">Provided Fact Sheet for Proper Cooking/Reheating (proper reheating)	Not Observed	3	3
18. Proper cooling time and temperatures Comments <ul style="list-style-type: none">Provided Fact Sheet for Proper Cooling (cooling temps)	Not Observed	3	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none">Provided Fact Sheet for Proper Holding (hot holding)Non-Violation Notes <i>meat balls in steam well 160 F.</i>	Not Applicable	3	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none">Provided Fact Sheet for Proper Holding (cold holding)3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>In cold foods display: meat burrito @ 47 F. This cooler was holding at 47 to 50 degrees according to their thermometers attached to unit. Corrected--but verification is required.</i>Non-Violation Notes <i>In 2-dr True reach-in cooler: All packaged food items. Ambient temperature of 32 F.</i>	Correction During Inspection	1	3
21. Proper date marking and disposition	Not Applicable	3	3
22. Time as a Public Health Control: procedures and records Comments <ul style="list-style-type: none">Provided Fact Sheet for Time as a PH Control	In	2	2
23. Consumer advisory provided for raw or undercooked foods Comments <ul style="list-style-type: none">Provided Fact Sheet for Consumer Advisory	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	In	2	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 Comments <ul style="list-style-type: none">Provided Fact Sheet for Proper Cooling (cooling methods)	In	1	1
32. Plant food properly cooked for hot holding	Not Applicable	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"> Non-Violation Notes 3-ct sink hot water temp-- 120 F. Has test strips for quat sanitizer. 	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 Comments <ul style="list-style-type: none"> ** Consecutive Violation ** 5-202.14 - Backflow Prevention- Design Standard (Priority Violation) No dual check backflow prevention device (Watts #7 or equivalent) on their mop sink faucet that has a "Y" splitter on it. Not corrected. Verification required. 	Out	0	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		96	100

Temperature Observations

Comments:			
<i>Food temps recorded under item no.s</i>			
Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
Totals			

Inspection Report Information

Comments:

For more information on the new food regulation, visit the DHEC website at--- <http://www.scdhec.gov>. Obtain a copy of the new Food Regulation 61-25, this can be a printed copy or an electronic copy. This should be kept accessible.

Item	Answer	Points Current	Points to Total
Facility Category	Category 1		
Grade Posted	A		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	29 Jul 2016		
DHEC Contact Phone and Fax Number.	Upstate EQC Greenwood - (864)227-5915 Fax- (864)942-3680		
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.	Notification	0	0
For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food .			
Totals			

Auditor Signature: Debra McNeill



Account Signature: Debbie Moore

