



Retail Food Establishment Inspection Report


Facility Information		Audit Information	
Permit:	40-206-03251	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	CATHERINE'S KITCHEN	Audit Type:	10_Routine Inspection
Address:	2020 HAMPTON ST	Start Date:	27 Feb 2024 12:50 PM
City/State/Zip:	COLUMBIA, SC 292040000 RICHLAND	End Date:	27 Feb 2024 02:12 PM

Overall Score
92%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current
<p>1. PIC Present, Demonstration – Certification by accredited program, and Performs duties</p> <p style="color: #4a90e2; text-align: center;">Certified Food Protection Manager Fact Sheet Link</p> <p>Comments</p> <ul style="list-style-type: none"> 2-102.11 - Demonstration (Priority Foundation Violation) - Advised the PIC of the multiple Priority violations that were out of compliance. (Additional reference - 2-103.11 (A-N) - Responsibilities of the PIC) <i>Priority violations noted at time of inspection. Not Corrected - Verification Required.</i> 2-102.12 (A) - Certified Food Protection Manager Certificate - Person in Charge - CFPM Certification not verified or PIC does not possess a CFPM certification - Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. Provided and explained the Fact Sheet/Provided Link - Certified Food Protection Manager - https://scdhec.gov/sites/default/files/Library/CR-011110.pdf <i>PIC does not possess a CFPM certification/CFPM certification not verified.</i> 2-102.12 (B) - Food Handlers Certificate - Person in Charge - CFH Certification not verified or PIC does not possess a CFH certification -Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. Provided and explained the Fact Sheet/Provided Link - Certified Food Protection Manager - 	<p>Out</p>	<p>0</p>

https://scdhec.gov/sites/default/files/Library/CR-011110.pdf <i>PIC does not possess a CFH certification/CFH certification not verified.</i>		
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link	In	2
3. Proper use of reporting, restriction and exclusion	In	2
4. Proper eating, tasting, drinking, or tobacco use	In	2
5. No discharge from eyes, nose, and mouth	In	2
6. Hands clean and properly washed Comments <ul style="list-style-type: none"> 2-301.12 - Cleaning Procedure (Priority Violation) - Advised PIC on food employees requirements on how, when and where to wash their hands and arms. <i>Observed employee wash hands without soap and dry with common towel. Not Corrected - Verification Required</i> 2-301.14 - When to Wash (Priority Violation) - Advised PIC on food employees requirements on how, when and where to wash their hands and arms. <i>Observed employees changing gloves between working with raw and ready to eat foods without washing hands. Not Corrected - Verification Required</i> 2-301.15 - Where to Wash (Priority Foundation Violation) - Advised PIC on food employees requirements on how, when and where to wash their hands and arms. <i>Observed employee washing hands in three compartment sink. Not Corrected - Verification Required</i> 	Out	0
7. No bare hand contact with RTE foods	In	3
8. Handwashing sinks, properly supplied and accessible	In	2
9. Food obtained from approved source	In	2
10. Food received at proper temperature	Not Observed	2
11. Food in good condition, safe and unadulterated	In	2
12. Required records available: shellstock tags, parasite destruction Molluscan Shellfish & Shellstock Information Freezing for Parasite Destruction	Not Applicable	2
13. Food separated and protected	In	3
14. Food-contact surfaces: cleaned and sanitized	In	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2
16. Proper cooking time and temperature Cooking/Reheating Fact Sheet Link Comments <ul style="list-style-type: none"> All observed cooking temperatures are in proper range. 	In	3
17. Proper reheating procedures for hot holding Cooking/Reheating Fact Sheet Link	Not Observed	3

18. Proper cooling time and temperatures Cooling Fact Sheet	Not Observed	3
19. Proper hot holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet	Not Applicable	3
20. Proper Cold holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet	In	3
Comments <ul style="list-style-type: none"> All observed cold holding temperatures are 41 °F or lower. 		
21. Proper date marking and disposition. Date Marking Fact Sheet Fact Sheet	In	3
22. Time as a Public Health Control: procedures and records Time as a Public Health Control Measure for Hot or Cold Food	In	3
23. Consumer advisory provided for raw or undercooked foods Guide to Consumer Advisories	Not Applicable	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2
25. Food additives: approved and properly used	Not Applicable	2
26. Toxic substances properly identified, stored, and used	In	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan Guide to HACCP Plans	Not Applicable	2
28. Pasteurized eggs used where required	Not Applicable	1
29. Water and ice from approved source	In	2
30. Variance obtained for specialized processing methods	Not Applicable	1
31. Proper cooling methods used; adequate equipment for temperature control Proper Cooling Temperatures	In	1
32. Plant food properly cooked for hot holding Proper Cooking and Reheating Temperatures	Not Observed	1
33. Approved thawing methods used	Not Observed	1
34. Thermometers provided and accurate	In	1
35. Food properly labeled: original container Molluscan Shellfish & Shellstock Information	In	1
36. Insects and rodents not present; no unauthorized animals Comments <ul style="list-style-type: none"> 6-501.111 - Controlling Pests (Priority Foundation Violation) - Advised the PIC effective measures shall be taken to eliminate the presence of insects, rodents, and other pests. <i>Observed droppings throughout dry storage room. Not Corrected - Verification Required</i> 	Out	0



- 6-501.112 - Removing Dead or Trapped Birds, Insects, Rodents and other Pest -

Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department.

Observed dead rodents in glue trap beneath water heater.



37. Contamination prevented during food preparation, storage and display	In	2
38. Personal cleanliness	In	2
39. Wiping cloths: properly used and stored	In	1
40. Washing fruits and vegetables	In	1
41. In-use utensils: properly stored	In	1
42. Utensils, equipment and linens: properly stored, dried & handled	In	1
43. Single-use and single-service articles; properly stored and used	In	1
44. Gloves used properly	In	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2
46. Warewashing facilities: installed, maintained and used; test strips Comments	Out	0
<ul style="list-style-type: none"> • 4-302.14 - Sanitizing Solutions-Testing Devices Provided (Priority Foundation Violation) - Advised PIC test kits must be provided to accurately measure sanitizing solutions. <p><i>Chemical test strips not provided. Not Corrected - Verification Required</i></p>		
47. Non-food-contact surfaces clean	In	1
48. Hot and cold water available; adequate pressure	In	2
49. Plumbing installed; proper backflow devices	In	2
50. Sewage and waste water properly disposed	In	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1
52. Garbage and refuse properly disposed; facilities maintained	In	1
53. Physical facilities installed, maintained and clean	In	1
54. Meets ventilation and lighting requirements; designated areas used	In	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1
Totals		92

Inspection Report Information

Item	Answer	Points Current
Grade Posted	A	
Is a Follow-Up required?	Yes	
Follow-up Inspection will be performed within:	10 days	
Follow-Ups may be Virtual or Onsite	Onsite	
Is a Routine required within 60 days?	No	
Totals		

Inspection Information

Item	Answer	Points Current
Facility Category	Category 3	
Type of Inspection.	Onsite	
Change of Ownership Permit Pending	No	
DHEC Contact Phone and Fax Number.	Midlands Food Columbia - (803)896-0620 Email - Midlands-Food@dhec.sc.gov	
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 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: https://www.scdhec.gov/food-safety .		
Totals		