



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	46-206-04828	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	MODEL A BREWING COMPANY	Audit Type:	15_Follow-Up Inspection
Address:	1175 STONECREST BLVD	Start Date:	09 May 2024 12:50 PM
City/State/Zip:	FORT MILL, SC 297080000 YORK	End Date:	09 May 2024 12:58 PM

Overall Score
100%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current
1. PIC Present, Demonstration – Certification by accredited program, and Performs duties Certified Food Protection Manager Fact Sheet Link	In	2
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	In	3
7. No bare hand contact with RTE foods	Not Observed	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 Observed	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	In	3

Comments		
<ul style="list-style-type: none"> All observed cooking temperatures are in proper range. 		
17. Proper reheating procedures for hot holding	Not Observed	3
Cooking/Reheating Fact Sheet Link		
18. Proper cooling time and temperatures	In	3
Cooling Fact Sheet		
Comments		
<ul style="list-style-type: none"> All observed cooling data points are in proper range. 		
19. Proper hot holding temperatures	In	3
Proper Holding Temperatures Fact Sheet		
Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet		
Comments		
<ul style="list-style-type: none"> All observed hot holding temperatures are 135 °F or higher. 		
20. Proper Cold holding temperatures	In	3
Proper Holding Temperatures Fact Sheet		
Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet		
Comments		
<ul style="list-style-type: none"> All observed cold holding temperatures are 41 °F or lower. 		
21. Proper date marking and disposition.	In	3
Date Marking Fact Sheet Fact Sheet		
22. Time as a Public Health Control: procedures and records	Not Observed	3
Time as a Public Health Control Measure for Hot or Cold Food		
23. Consumer advisory provided for raw or undercooked foods	In	1
Guide to Consumer Advisories		
24. Pasteurized foods used; prohibited foods not offered	In	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	Not Applicable	2
Guide to HACCP Plans		
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	In	1
Proper Cooling Temperatures		
32. Plant food properly cooked for hot holding	Not Observed	1
Proper Cooking and Reheating Temperatures		
33. Approved thawing methods used	Not Observed	1
34. Thermometers provided and accurate	In	1
35. Food properly labeled: original container	In	1
Molluscan Shellfish & Shellstock Information		
36. Insects and rodents not present; no unauthorized animals	In	2
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	In	1
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		100

Inspection Report Information

Item	Answer	Points Current
Grade Posted	A	
Is a Follow-Up required?	No	
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 Rock Hill - (803)909-7096 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