



## Retail Food Establishment Inspection Report

Time/Temperature Control for Safety (TCS Food)	IN	OUT	NA	NO	CV
16. Proper cooking time and temperature <i>This item has Notes. See Footnote 1 at end of questionnaire.</i>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
17. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
18. Proper cooling time and temperatures	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
19. Proper hot holding temperature <i>This item has Notes. See Footnote 2 at end of questionnaire.</i>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
20. Proper cold holding temperature <i>This item has Notes. See Footnote 3 at end of questionnaire.</i>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
21. Proper date marking and disposition	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
22. Time as a Public Health Control: procedures and records	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Consumer Advisory	IN	OUT	NA	NO	CV
23. Consumer advisory provided for raw or undercooked foods	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Highly Susceptible Populations	IN	OUT	NA	NO	CV
24. Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Chemical	IN	OUT	NA	NO	CV
25. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
26. Toxic substances properly identified, stored, and used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Conformance with Approved Procedures	IN	OUT	NA	NO	CV
27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>

### Good Retail Practices

IN = In Compliance; OUT = Out of Compliance; NA = Not Applicable; NO = Not Observed; CV = Consecutive Violation

Safe Food & Water	IN	OUT	NA	NO	CV
28. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
29. Water and ice from approved source	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
30. Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Food Temperature Control	IN	OUT	NA	NO	CV
31. Proper cooling methods used, adequate equipment for temperature control	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
32. Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
33. Approved thawing methods used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
34. Thermometers provided and accurate	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Food Identification	IN	OUT	NA	NO	CV
35. Food properly labeled: original container	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Prevention of Food Contamination	IN	OUT	NA	NO	CV
36. Insects and rodents not present; no unauthorized animals	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
37. Contamination prevented during food preparation, storage, and display	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>

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	IN	OUT	NA	NO	CV
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- |   | IN                               | OUT                   | NA | NO | CV                       |
|---|----------------------------------|-----------------------|----|----|--------------------------|
| 38. Personal cleanliness                    | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |
| 39. Wiping cloths: properly used and stored | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |
| 40. Washing fruits and vegetables           | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |

	IN	OUT	NA	NO	CV
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- |  | IN                               | OUT                   | NA | NO | CV                       |
|--|----------------------------------|-----------------------|----|----|--------------------------|
| 41. In-use utensils: properly stored                                     | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |
| 42. Utensils, equipment, and linens: properly stored, dried, and handled | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |
| 43. Single-use and single-service articles: properly stored and used     | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |
| 44. Gloves used properly   | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |

	IN	OUT	NA	NO	CV
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- |  | IN                               | OUT                   | NA | NO | CV                       |
|--|----------------------------------|-----------------------|----|----|--------------------------|
| 45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |
| 46. Warewashing facilities: installed, maintained, and used; test strips   | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |
| 47. Non-food contact surfaces clean  | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |

	IN	OUT	NA	NO	CV
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- |  | IN                               | OUT                   | NA | NO | CV                       |
|--|----------------------------------|-----------------------|----|----|--------------------------|
| 48. Hot and cold water available; adequate pressure                    | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |
| 49. Plumbing installed; proper backflow devices                        | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |
| 50. Sewage and wastewater properly disposed                            | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |
| 51. Toilet facilities: properly constructed, supplied, and cleaned     | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |
| 52. Garbage and refuse properly disposed; facilities maintained        | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |
| 53. Physical facilities installed, maintained, and clean               | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |
| 54. Meets ventilation and lighting requirements; designated areas used | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |

	IN	OUT	NA	NO	CV
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- |  | IN                               | OUT                   | NA | NO | CV                       |
|--|----------------------------------|-----------------------|----|----|--------------------------|
| 55. Chapter 8: Compliance and Enforcement          | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |
| 56. Chapter 9: Standards for Additional Operations | <input checked="" type="radio"/> | <input type="radio"/> |    |    | <input type="checkbox"/> |

Comments
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Inspection Information
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Is a Follow-Up Required? No                      Is a Routine required within 60 days? No

Notification
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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.

## Retail Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

All observed cooking temperatures are in proper range.

### **Footnote 2**

**Notes:**

All observed hot holding temperatures are 135°F or higher.

### **Footnote 3**

**Notes:**

All observed cold holding temperatures are 41°F or lower.