



Retail Food Establishment Inspection Report

Facility Information	Audit Information
Permit: Facility Name: Address: Facility Service (Full/Limited): F City/State/Zip:	Audit Name: Audit Type: Start Date: End Date:

Overall Score

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.		2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link - www.scdhec.gov/sites/default/files/Library/CR-011050.pdf		2	2
3. Proper use of reporting, restriction and exclusion		2	2
4. Proper eating, tasting, drinking, or tobacco use		2	2
5. No discharge from eyes, nose, and mouth		2	2
6. Hands clean and properly washed		4	4
7. No bare hand contact with RTE foods		3	3
8. Handwashing sinks, properly supplied and accessible		2	2
9. Food obtained from approved source		2	2
10. Food received at proper temperature		2	2
11. Food in good condition, safe and unadulterated		2	2
12. Required records available: shellstock tags, parasite destruction		2	2
13. Food separated and protected		3	3
14. Food-contact surfaces: cleaned and sanitized		3	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food		2	2
16. Proper cooking time and temperatures		3	3
17. Proper reheating procedures for hot holding		3	3
18. Proper cooling time and temperatures		3	3
19. Proper hot holding temperatures		3	3
20. Proper cold holding temperatures		3	3
21. Proper date marking and disposition		3	3
22. Time as a Public Health Control: procedures and records		2	2
23. Consumer advisory provided for raw or undercooked foods		1	1
24. Pasteurized foods used; prohibited foods not offered		2	2
25. Food additives: approved and properly used		2	2

26. Toxic substances properly identified, stored, and used	2	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	2
28. Pasteurized eggs used where required	1	1
29. Water and ice from approved source	2	2
30. Variance obtained for specialized processing methods	1	1
31. Proper cooling methods used; adequate equipment for temperature control	1	1
32. Plant food properly cooked for hot holding	1	1
33. Approved thawing methods used	1	1
34. Thermometers provided and accurate	1	1
35. Food properly labeled: original container	1	1
36. Insects and rodents not present; no unauthorized animals	2	2
37. Contamination prevented during food preparation, storage and display	2	2
38. Personal cleanliness	2	2
39. Wiping cloths: properly used and stored	1	1
40. Washing fruits and vegetables	1	1
41. In-use utensils: properly stored	1	1
42. Utensils, equipment and linens: properly stored, dried & handled	1	1
43. Single-use and single-service articles; properly stored and used	1	1
44. Gloves used properly	1	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	2	2
46. Warewashing facilities: installed, maintained and used; test strips	1	1
47. Non-food-contact surfaces clean	1	1
48. Hot and cold water available; adequate pressure	2	2
49. Plumbing installed; proper backflow devices	2	2
50. Sewage and waste water properly disposed	2	2
51. Toilet facilities: properly constructed, supplied and cleaned	1	1
52. Garbage and refuse properly disposed; facilities maintained	1	1
53. Physical facilities installed, maintained and clean	1	1
54. Meets ventilation and lighting requirements; designated areas used	1	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	0	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	1	1
Totals	100	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments			
Totals			

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category			
Grade Posted			

Is a Follow-Up required within 10 days?			
DHEC Contact Phone and Fax Number.			
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: www.scdhec.gov/food-safety/food-service-industry-permits-rules .	Notification	0	0
Totals			