



Retail Food COVID-19 Limited Scope Inspection

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 Rating

Inspection Method

Item	Answer
Inspection Method:	
Discussed COVID-19 Guidance?	
Employee health questionnaire	
Face coverings used	
Social distancing measures	
Monitoring self-service areas (buffets, drink dispensers)	
High touch areas disinfected regularly	
Signage	
For fact sheets and additional COVID-19 guidance and information, please see: https://www.scdhec.gov/food-safety https://www.scdhec.gov/infectious-diseases/viruses/coronavirus-disease-2019-covid-19/retail-food-service-establishments-covid-19	
Employee health questionnaire	
Face coverings used	
Social distancing measures	
Monitoring self-service areas (buffets, drink dispensers)	
High touch areas disinfected regularly	
Signage	

Risk Factors and Interventions

Item	Answer

Hands clean and properly washed: https://www.scdhec.gov/sites/default/files/Library/CR-000135.pdf	
No bare hand contact with RTE foods / Gloves used properly: https://www.scdhec.gov/sites/default/files/Library/CR-012644.pdf	
Food obtained from approved source:	
Proper Cooking temperatures: https://www.scdhec.gov/food-safety-proper-cooking-reheating-temperatures	
Proper hot holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf	
Proper cold holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf	
Time as a public health control: https://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf	
Proper cooling time and temperature: https://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf	
Proper reheating procedures for hot holding: https://www.scdhec.gov/sites/default/files/Library/CR-011334.pdf	
Proper date marking and disposition: https://www.scdhec.gov/sites/default/files/Library/CR-011694.pdf	
Food-contact and non-food-contact surfaces (cleaned and sanitized): https://www.scdhec.gov/sites/default/files/Library/CR-002161.pdf	
Thermometers and test kits provided and accurate:	
Towel sanitizer solution:	
Shellstock tags maintained:	
Plumbing (Water/Waste water):	
Pest Control:	
Special Processes: Sushi Rice, ROP, Sous Vide, Cook, Chill, etc.:	

General Information

Item	Answer
Facility Category	
Grade Posted	
Is a Follow-Up required?	
Additional Inspection Comments:	

Contact Information

Item	Answer
DHEC Contact Phone and Fax Number.	
<p>All Virtual Inspections (VI) and the observed items documented for correction or items documented as corrected are subject to re-evaluation during any subsequent physical on-site inspection. Any Regulation 61-25 requirement that was not observed during a Virtual Inspection may be documented at the time of the next inspection. Information collected on this form is subject to public scrutiny or release as well as the Freedom of Information Act. For fact sheets, the regulation, and additional information, please see:</p> <p style="text-align: center;">https://www.scdhec.gov/food-safety</p>	