

In-Person Food Inspections are Back!

Inspections are a snapshot of how well food safety guidelines are performed in a retail food establishment. These inspections are a good opportunity to ask the inspector questions that you may have on current food handling procedures or possible changes to your operation.

Recent inspections have shown a pattern of several citations being marked. Included below are tools to assist with avoiding these violations during your food inspection and reinforcing safe practices throughout food service operations in your facility.

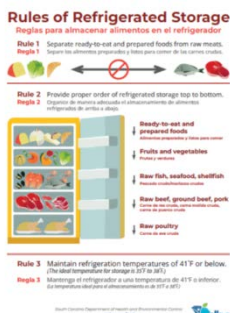
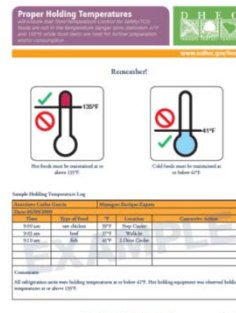
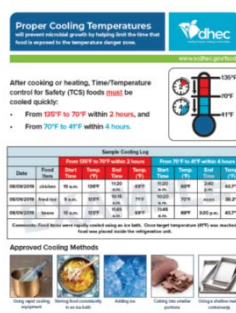
Handwashing

Handwashing is an important factor in food safety. Knowing when and how to wash hands and applying these practices help to prevent potential food contamination. Handwashing sinks must be stocked and easily accessible.



Cooking, Cooling, Thawing, Holding, and Storage of TCS Foods

It is important to ensure time/temperature control for safety (TCS) foods are handled safely throughout preparation and storage to prevent foodborne illness. This includes proper date marking.



Proper Warewashing

Equipment and utensils used in the retail food establishment operation must be properly washed, rinsed, and sanitized. Test strips for checking the sanitizing chemical concentration must be available, and must match the type of chemical being used. If hot water sanitization is used, proper testing devices must be available and in good working order.



Demonstration of Food Safety Knowledge

To ensure that food safety procedures are effectively performed by the food team, it is important to have a person in charge (PIC) that can monitor and train food staff. This person must be a Certified Food Protection Manager (CFPM). Someone must be onsite at all times when food is being prepared or served that holds either a CFPM or a Food Handler's Certificate.

Retail Food Establishments: Certified Food Protection Manager
Regulation 01-25 Retail Food Establishments

Five Key Risk Factors

- Employee Training
- Substandard Cooking
- Contaminated Equipment
- Food from Unsafe Sources
- Food Handler Hygiene

Regulation 01-25
Sanitation of Retail Food

Public Health Division

Retail Food Establishments: Food Handler Certificate
Regulation 01-25 Retail Food Establishments

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Cleaning, Maintenance, and Pest Control

Proper cleaning and maintenance of the food establishment promotes effective pest control. Making sure that structural items are repaired in a timely fashion prevents insects and rodents from finding nice, dark, moist places to make a new home. Equipment that is no longer in use or not in good repair and is stored inside the food establishment creates great places for pests to live and breed.

★ This item is available as a sticker. The local DHEC office may be contacted to request these materials for posting in your retail food establishment.