



South Carolina
DEPARTMENT OF AGRICULTURE
 RETAIL FOOD SAFETY & COMPLIANCE DEPARTMENT
 350 Ballard Court, West Columbia, SC 29172

Hugh E. Weathers, Commissioner

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Name _____ Score _____ Rating _____
 Address _____ Date _____ Start Time _____ End Time _____
 City _____ Zip _____ County _____ Category 1 2 3 4 Follow up: Within _____ days
 Type of Inspection _____ Permit # _____

FOODBORNE ILLNESS RISK FACTORS & INTERVENTIONS					GOOD RETAIL PRACTICES						
SUPERVISION					SAFE FOOD AND WATER						
				OUT					OUT		
1	IN			PIC present, demonstration, certification, performance	2	28	IN	NA	Pasteurized eggs used where required	1	
EMPLOYEE HEALTH					FOOD TEMPERATURE CONTROL						
2	IN			Management; employee knowledge; responsibilities and reporting	2	29	IN		Water and ice from approved source	2	
3	IN			Proper use of reporting, restriction, and exclusion	2	30	IN	NA	Variance obtained for specialized processing methods	1	
EMPLOYEE GOOD HYGIENIC PRACTICES					FOOD IDENTIFICATION						
4	IN			Proper eating, tasting, drinking, or tobacco use	2	31	IN		Food properly labeled: original container	1	
5	IN			No discharge from eyes, nose, or mouth	2	32	IN	NA	NO	Proper cooling methods used, adequate equipment for temperature control	1
PREVENTING CONTAMINATION BY HANDS					PREVENTION OF FOOD CONTAMINATION						
6	IN			Hands clean and properly washed	3	33	IN	NA	NO	Plant food properly cooked for hot holding	1
7	IN		NO	No bare-hand contact with RTE foods	3	34	IN	NA	NO	Approved thawing methods used	1
8	IN			Handwashing sinks supplied and accessible	2	35	IN			Thermometers provided and accurate	1
APPROVED SOURCE					PROPER USE OF UTENSILS						
9	IN			Food obtained from approved source	2	36	IN			In-use utensils: properly stored	1
10	IN		NO	Food received at proper temperature	2	37	IN			Utensils, equipment, and linens: properly stored, dried, and handled	1
11	IN			Food in good condition, safe, and unadulterated	2	38	IN			Single-use and single-service articles: properly stored and used	1
12	IN	NA	NO	Required records available: shell stock tags, parasite destruction	2	39	IN			Gloves used properly	1
PROTECTION FROM CONTAMINATION					UTENSILS & EQUIPMENT						
13	IN	NA		Food separated and protected	3	40	IN			Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	2
14	IN			Food-contact surfaces: cleaned and sanitized	3	41	IN			Warewashing facilities: installed, maintained, and used; test strips	1
15	IN			Proper disposition of returned, previously served, reconditioned, and unsafe food	2	42	IN			Non-food contact surfaces clean	1
TIME/TEMPERATURE CONTROL FOR SAFETY (TCS FOOD)					PHYSICAL FACILITIES						
16	IN	NA	NO	Proper cooking time and temperature	3	43	IN			Hot and cold water available; adequate pressure	2
17	IN	NA	NO	Proper reheating procedures for hot holding	3	44	IN			Plumbing installed; proper backflow devices	2
18	IN	NA	NO	Proper cooling time and temperatures	3	45	IN			Sewage and wastewater properly disposed	2
19	IN	NA	NO	Proper hot holding temperature	3	46	IN			Toilet facilities: properly constructed, supplied, and cleaned	1
20	IN	NA	NO	Proper cold holding temperature	3	47	IN			Garbage and refuse properly disposed; facilities maintained	1
21	IN	NA	NO	Proper date marking and disposition	3	48	IN			Physical facilities installed, maintained, and clean	1
22	IN	NA	NO	Time as a Public Health Control: procedures and records	3	49	IN			Meets ventilation and lighting requirements; designated areas used	1
CONSUMER ADVISORY					CHAPTER 8 & 9 VIOLATIONS						
23	IN	NA		Consumer advisory provided for raw or undercooked foods	1	50	IN			Chapter 8: Compliance and Enforcement	
HIGHLY SUSCEPTIBLE POPULATIONS					CHAPTER 9: Standards for Additional Operations						
24	IN	NA		Pasteurized foods used; prohibited foods not offered	2	51	IN			Chapter 9: Standards for Additional Operations	1
CHEMICAL											
25	IN	NA		Food additives: approved and properly used	2	52	IN				
26	IN			Toxic substances properly identified, stored, and used	2	53	IN				
CONFORMANCE WITH APPROVED PROCEDURES											
27	IN	NA		Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan	2	54	IN				
						55	IN				
						56	IN				

NOTIFICATION

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 SC Code Ann. Section 44-1-150 and S. Regulation 61-25. If the retail food establishment obscures, covers, defaces, relocates, or removes the posted grade decal, this is a violation of SC 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.

Follow-up Inspection: Virtual Onsite For fact sheets, the regulation, and additional information, please see agriculture.sc.gov/retail-food-safety.

SCDA Inspector Name _____ SCDA Inspector Signature _____ Phone # _____

PIC Name _____ PIC Signature _____



INSTRUCTIONS FOR COMPLETING RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

PURPOSE

Items with a point value circled indicate violations observed during the inspection.

Items marked out of compliance on this inspection report must be corrected by the next routine inspection or such a period of time that may be specified in writing by the Department. Failure to comply with this notice may result in downgrade of the establishment, enforcement action, or permit suspension.

If required, an inspector from the Department will return within the specified time in this inspection report to conduct a follow-up inspection.

EXPLANATION AND DEFINITION

The following options are used to indicate the status of a citation. NA or NO may not apply to specific citations; therefore, those options have been removed.

IN = In compliance

OUT = Out of compliance

NA = Not Applicable

NO = Not Observed

Foodborne Illness Risk Factors and Interventions – Contributing factors that increase the chance of developing foodborne illness.

Good Retail Practices – Preventative measures to control the addition of pathogens, chemicals, and physical objects into food.

SCORE & RATING

Score Rating

88–100 = A

78–87 = B

≤77 = C

CATEGORY

Categories of a Retail Food Establishment may be assigned based on the complexity of foods prepared and the facility's compliance with the Regulation.

To obtain a copy of the SC Regulation 61-25, Retail Food Establishments, or to learn more information, please visit agriculture.sc.gov/retail-food-safety.