



South Carolina
DEPARTMENT OF AGRICULTURE
RETAIL FOOD SAFETY 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					
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		Proper cooling methods used, adequate equipment for temperature control	1
5	IN			No discharge from eyes, nose, or mouth	2	32	IN	NA	Plant food properly cooked for hot holding	1
PREVENTING CONTAMINATION BY HANDS					PREVENTION OF FOOD CONTAMINATION					
6	IN			Hands clean and properly washed	3	33	IN	NA	Approved thawing methods used	1
7	IN		NO	No bare-hand contact with RTE foods	3	34	IN		Thermometers provided and accurate	1
8	IN			Handwashing sinks supplied and accessible	2	FOOD IDENTIFICATION				
APPROVED SOURCE					PREVENTION OF FOOD CONTAMINATION					
9	IN			Food obtained from approved source	2	35	IN		Food properly labeled: original container	1
10	IN		NO	Food received at proper temperature	2	36	IN		Insects and rodents not present; no unauthorized animals	2
11	IN			Food in good condition, safe, and unadulterated	2	37	IN		Contamination prevented during food preparation, storage, and display	2
12	IN	NA	NO	Required records available: shell stock tags, parasite destruction	2	38	IN		Personal cleanliness	2
PROTECTION FROM CONTAMINATION					PROPER USE OF UTENSILS					
13	IN	NA		Food separated and protected	3	39	IN		Wiping cloths: properly used and stored	1
14	IN			Food-contact surfaces: cleaned and sanitized	3	40	IN		Washing fruits and vegetables	1
15	IN			Proper disposition of returned, previously served, reconditioned, and unsafe food	2	UTENSILS & EQUIPMENT				
TIME/TEMPERATURE CONTROL FOR SAFETY (TCS FOOD)					UTENSILS & EQUIPMENT					
16	IN	NA	NO	Proper cooking time and temperature	3	41	IN		In-use utensils: properly stored	1
17	IN	NA	NO	Proper reheating procedures for hot holding	3	42	IN		Utensils, equipment, and linens: properly stored, dried, and handled	1
18	IN	NA	NO	Proper cooling time and temperatures	3	43	IN		Single-use and single-service articles: properly stored and used	1
19	IN	NA	NO	Proper hot holding temperature	3	44	IN		Gloves used properly	1
20	IN	NA	NO	Proper cold holding temperature	3	PHYSICAL FACILITIES				
21	IN	NA	NO	Proper date marking and disposition	3	45	IN		Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	2
22	IN	NA	NO	Time as a Public Health Control: procedures and records	3	46	IN		Warewashing facilities: installed, maintained, and used; test strips	1
CONSUMER ADVISORY					PHYSICAL FACILITIES					
23	IN	NA		Consumer advisory provided for raw or undercooked foods	1	47	IN		Non-food contact surfaces clean	1
HIGHLY SUSCEPTIBLE POPULATIONS					PHYSICAL FACILITIES					
24	IN	NA		Pasteurized foods used; prohibited foods not offered	2	48	IN		Hot and cold water available; adequate pressure	2
CHEMICAL					PHYSICAL FACILITIES					
25	IN	NA		Food additives: approved and properly used	2	49	IN		Plumbing installed; proper backflow devices	2
26	IN			Toxic substances properly identified, stored, and used	2	50	IN		Sewage and wastewater properly disposed	2
CONFORMANCE WITH APPROVED PROCEDURES					CHAPTER 8 & 9 VIOLATIONS					
27	IN	NA		Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan	2	51	IN		Toilet facilities: properly constructed, supplied, and cleaned	1
					CHAPTER 8 & 9 VIOLATIONS					
					52 IN Chapter 8: Compliance and Enforcement					
					53 IN Chapter 9: Standards for Additional Operations					
					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 _____



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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.