



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	08-208-00117	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	MACDOUGALL CORRECTION	Audit Type:	10_Routine Inspection
Address:	1516 OLD GILLIARD ROAD	Start Date:	19 Jul 2022 10:30 AM
City/State/Zip:	RIDGEVILLE, SC 294727408 BERKELEY	End Date:	19 Jul 2022 11:00 AM

Overall Score
93%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current
1. PIC Present, Demonstration – Certification by accredited program, and Performs duties Certified Food Protection Manager Fact Sheet Link	In	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link	In	2
3. Proper use of reporting, restriction and exclusion	In	2
4. Proper eating, tasting, drinking, or tobacco use	In	2
5. No discharge from eyes, nose, and mouth	In	2
6. Hands clean and properly washed	In	3
7. No bare hand contact with RTE foods	In	3
8. Handwashing sinks, properly supplied and accessible	In	2
9. Food obtained from approved source	In	2
10. Food received at proper temperature	Not Observed	2
11. Food in good condition, safe and unadulterated	In	2
12. Required records available: shellstock tags, parasite destruction Molluscan Shellfish & Shellstock Information Freezing for Parasite Destruction	Not Applicable	2
13. Food separated and protected Comments	Out	0
<ul style="list-style-type: none"> • 3-302.11 (A)(3-8) - Packaged and Unpackaged Food-Separation, Packaging, and Segregation- Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <p><i>Food not properly stored 6" off of the floor (violation not corrected)(verification not required)</i></p>		



14. Food-contact surfaces: cleaned and sanitized	In	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2
16. Proper cooking time and temperature Cooking/Reheating Fact Sheet Link	Not Observed	3
17. Proper reheating procedures for hot holding Cooking/Reheating Fact Sheet Link	Not Observed	3
18. Proper cooling time and temperatures Cooling Fact Sheet	Not Observed	3
19. Proper hot holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet	In	3
Comments • All observed hot holding temperatures are 135 °F or higher.		
20. Proper Cold holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet	In	3
Comments • All observed cold holding temperatures are 41 °F or lower.		
21. Proper date marking and disposition. Date Marking Fact Sheet Fact Sheet	In	3
22. Time as a Public Health Control: procedures and records Time as a Public Health Control Measure for Hot or Cold Food	Not Observed	3
23. Consumer advisory provided for raw or undercooked foods Guide to Consumer Advisories	Not Applicable	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2
25. Food additives: approved and properly used	Not Applicable	2
26. Toxic substances properly identified, stored, and used	In	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan Guide to HACCP Plans	Not Applicable	2
28. Pasteurized eggs used where required	Not Applicable	1
29. Water and ice from approved source	In	2
30. Variance obtained for specialized processing methods	Not Applicable	1
31. Proper cooling methods used; adequate equipment for temperature control Proper Cooling Temperatures	In	1
32. Plant food properly cooked for hot holding Proper Cooking and Reheating Temperatures	Not Observed	1
33. Approved thawing methods used	Not Observed	1
34. Thermometers provided and accurate	In	1
35. Food properly labeled: original container Molluscan Shellfish & Shellstock Information	In	1
36. Insects and rodents not present; no unauthorized animals Comments • 6-202.15 - Outer Openings-Protected - Verification of correction will be made at the time of the next inspection or earlier if	Out	0

deemed necessary by the Department. <i>Exit Door near restroom not tlgbo fitting (violation not corrected)(verification not required)</i>		
		
37. Contamination prevented during food preparation, storage and display	In	2
38. Personal cleanliness	In	2
39. Wiping cloths: properly used and stored	In	1
40. Washing fruits and vegetables	In	1
41. In-use utensils: properly stored Comments <ul style="list-style-type: none"> 3-304.12 - In-Use Utensils-Between-Use Storage- Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Utensils stored wet (violation not corrected)(verification not required)</i> 	Out	0
42. Utensils, equipment and linens: properly stored, dried & handled	In	1
43. Single-use and single-service articles; properly stored and used	In	1
44. Gloves used properly	In	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1
47. Non-food-contact surfaces clean	In	1
48. Hot and cold water available; adequate pressure	In	2
49. Plumbing installed; proper backflow devices	In	2
50. Sewage and waste water properly disposed	In	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1
52. Garbage and refuse properly disposed; facilities maintained	In	1
53. Physical facilities installed, maintained and clean	In	1
54. Meets ventilation and lighting requirements; designated areas used Comments <ul style="list-style-type: none"> 6-202.11 - Light Bulbs-Protective Shielding Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Lights not properly covered in dry storage, and the walk-in cooler (violation not corrected)(verification not required)</i> 	Out	0
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1
Totals		93

Inspection Report Information

Item	Answer	Points Current
Grade Posted	A	
Is a Follow-Up required?	No	
Is a Routine required within 60 days?	No	
Totals		

Inspection Information

Item	Answer	Points Current
Facility Category	Category 3	
Type of Inspection.	Onsite	
Change of Ownership Permit Pending	No	
DHEC Contact Phone and Fax Number.	Low Country EA-BEHS McMillian - (843)- 953-0150 Fax- (842)- 953-0151	
<p>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.</p> <p>For fact sheets, the regulation, and additional information, please see: https://www.scdhec.gov/food-safety.</p>		
Totals		