



**Inspection Report
Bureau of Environmental Health
Food Protection**

Type Inspection:

City/County/District:

Program Code/ Permit Number:

Name of Establishment:

Owners Name:

Address:

Based on an inspection this day, the mark to the left of each item below identifies the violations in operations which must be corrected by the next routine inspection or such period of time as may be specified in writing by the health authority. Failure to comply with this notice may result in suspension of your permit (or downgrading of the establishment as applicable.) In= In compliance, Out= Out of compliance, N/O= Not observed, N/A= Not applicable, COS= Correction on the spot, R= Repeat

* Critical Items requiring immediate action

Item	Critical Risk Factors	PT	Remarks
1	IN OUT N/O N/A *Properly cooked- Potentially hazardous food	5	
2	IN OUT N/O N/A *Proper holding temperature- Potentially hazardous food	5	
3	IN OUT N/O N/A *Proper cooling & reheating- Potentially hazardous food	5	
4	IN OUT *Personnel with infections restricted	5	
5	IN OUT *Proper hygiene: hands clean, nails, properly washed, glove use, handsink access	5	
6	IN OUT *Cross contamination prevented/ Food protected	5	
7	IN OUT *Wash, Rinse, Sanitize: clean, concentration	5	
8	IN OUT *Food from an approved source & sound condition	5	
Critical Violations		PT	
9	*Water source safe, Hot & Cold under pressure, Back siphonage, Sewage	5	
10	*Handling foods minimized	4	
11	*Insects/Rodents/Animals restricted	4	
12	*Toxic substances properly identified, stored, used	4	
Violations		PT	
13	Food protection: Storage, Preparation, Display; Thawing	2	
14	Personal hygiene, Outer clothing clean	2	
15	Food contact surfaces: clean, free of abrasives, detergents	2	
16	Food contact surfaces: designed, constructed, maintained, installed, located	2	
17	Handsink: good repair, clean, soap/paper towels	2	
18	Warewash: constructed, maintained, installed, clean	2	
19	Towel sanitization: proper concentration, clean, labeled	2	
20	Thermometers: provided, used, accurate, proper test kits	2	
21	Mobile unit: return to base station	2	
22	Non-food-contact surfaces of equipment and utensils clean	1	
23	Non-food-contact surfaces: designed, constructed, maintained, installed	1	
24	Proper storage: utensils (stored/in use), equipment, single service, linens	1	
25	Labeling: Food	1	
26	Floors and floor coverings: drained, constructed, good repair, clean	1	
27	Walls, Ceilings, Attached equipment: constructed, good repair, clean	1	
28	Personal items, Authorized persons, Separate living quarters	1	
29	Ventilation: Adequate	1	
30	Lighting provided as required, fixtures shielded	1	
31	Plumbing installed, maintained	1	
32	Toilet: selfclosing, repairs, supplied, waste receptacles	1	
33	Garbage/refuse: containers clean, adequate, covered	1	
34	Can wash/Mop sink; Waste water disposal	1	
35	Cleaning equipment stored orderly, maintained	1	
36	Premises maintained, unnecessary articles	1	

<p align="center">INSPECTION RESULTS</p> <p>Rating Score of the Establishment: _____</p> <p>Posted Grade: _____</p> <p><input type="checkbox"/> Non-Grading Program</p>	<p align="center">RATING SCALE</p> <p>88-100 Points = A 78-87 Points = B 70-77 Points = C Less than 70 points = Permit Suspension</p>	<p align="center">FOLLOW-UP</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Date: _____</p> <p align="center">* Critical items Requiring Immediate Action</p>
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Time allowed to correct violations: _____

Remarks: _____

Owner, Manager or other interviewed _____ Date _____ Health Authority _____ Phone _____

INSTRUCTIONS FOR COMPLETING DHEC RISK BASED INSPECTION REPORT,
FORMS AND REGULATIONS REQUISITION- BUREAU OF ENVIRONMENTAL HEALTH
DHEC EXP 116 (02/2005)

I. Purpose: Food inspectors will use this form during a trial period as the Division of Food Protection is determining the benefits of Risk Based Inspections. If a Risk Based Inspection process is adopted, then the new form will replace the existing Inspection Report (DHEC 1722)

II. Explanation and Definition:

- a. Food Inspectors will complete form when a Risk Based Inspection is performed on a food establishment.
- b. The Division of Food Protection will maintain the inventory for all forms and reorder as needed.

c. Item by Item Instructions:

- i. The Food Inspector will perform an inspection on the food service facility and will mark facility violations beside the corresponding form number and/or description.
- ii. If additional room is needed to describe violations, then the inspector may also use DHEC form 1724.
- iii. The Food Inspector will put in the facility name, location of facility, permit number, type of inspection, program code and district number at the top of form. Food Inspector will put their name, date of inspection and allow owner/manager to sign the bottom of form.
- iv. A copy of the finished inspection form will be given to the owner/ manager of facility, one copy will be given to District Supervisor and a copy will be placed in the facility file

III. Office Mechanics and Filing:

- a. Copy of completed inspection form will be filed in the facility file.
- b. See General Records Retention Schedules 12-300 and 12-307 for retention guidelines.