



Retail Food COVID-19 Limited Scope Inspection

Facility Information		Audit Information	
Permit:	30-208-00055	Audit Name:	Retail Food COVID-19 Limited Scope Inspection
Facility Name:	WARE SHOALS PRIMARY	Audit Type:	15_Follow-Up Inspection
Address:	15269 INDIAN MOUND RD	Start Date:	26 May 2021 01:41 PM
City/State/Zip:	WARE SHOALS, SC 296920000 LAURENS	End Date:	26 May 2021 01:52 PM

Overall Rating
Pass

Inspection Method

Comments:

Follow up to LSI On 5/21/21

Item	Answer	Points Current	Points to Total
Inspection Method:	Video Conference	0	0
Discussed COVID-19 Guidance?	Yes	0	0
Employee health questionnaire			
Face coverings used			
Social distancing measures			
Monitoring self-service areas (buffets, drink dispensers)			
High touch areas disinfected regularly			
Signage			
For fact sheets and additional COVID-19 guidance and information, please see: https://www.scdhec.gov/food-safety https://www.scdhec.gov/infectious-diseases/viruses/coronavirus-disease-2019-covid-19/retail-food-service-establishments-covid-19			
Employee health questionnaire	In - Discussed	0	0
Face coverings used	In - Discussed	0	0
Social distancing measures	In - Discussed	0	0
Monitoring self-service areas (buffets, drink dispensers)	In - Discussed	0	0
High touch areas disinfected regularly	In - Discussed	0	0
Signage	In - Discussed	0	0
Totals			

Risk Factors and Interventions

Item	Answer	Points Current	Points to Total
Hands clean and properly washed: https://www.scdhec.gov/sites/default/files/Library/CR-000135.pdf	N/O - Discussed	1	1
No bare hand contact with RTE foods / Gloves used properly: https://www.scdhec.gov/sites/default/files/Library/CR-012644.pdf	N/O - Discussed	1	1
Food obtained from approved source:	N/O - Discussed	1	1
Proper Cooking temperatures: https://www.scdhec.gov/food-safety-proper-cooking-reheating-temperatures	N/O - Discussed	1	1
Proper hot holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf	N/O - Discussed	1	1
Proper cold holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf	N/O - Discussed	1	1
Time as a public health control: https://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf	N/O - Discussed	1	1
Proper cooling time and temperature: https://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf	N/O - Discussed	1	1
Proper reheating procedures for hot holding: https://www.scdhec.gov/sites/default/files/Library/CR-011334.pdf	N/O - Discussed	1	1
Proper date marking and disposition: https://www.scdhec.gov/sites/default/files/Library/CR-011694.pdf	N/O - Discussed	1	1
Food-contact and non-food-contact surfaces (cleaned and sanitized): https://www.scdhec.gov/sites/default/files/Library/CR-002161.pdf	N/O - Discussed	1	1
Thermometers and test kits provided and accurate:	N/O - Discussed	1	1
Towel sanitizer solution:	N/O - Discussed	1	1
Shellstock tags maintained:	N/A	1	1
Plumbing (Water/Waste water):	N/O - Discussed	1	1
Pest Control: Comments • <i>All areas observed are in compliance.</i>	In - Observed	1	1
Special Processes: Sushi Rice, ROP, Sous Vide, Cook, Chill, etc.:	N/A	1	1
Totals		17	17

General Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	N/A		
Is a Follow-Up required?	No	0	0
Additional Inspection Comments:	No		
Totals			

Contact Information

Item	Answer	Points Current	Points to Total
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Facility Contact Name:	E Edens		
Facility Contact Phone:	864-861-2261		
Facility Contact E-mail:	Eedens@gwd51.org		
DHEC Contact Phone and Fax Number.	Upstate EA-BEHS Anderson - (864)260-5585 Fax- (864)222-3923		
All Virtual Inspections (VI) and the observed items documented for correction or items documented as corrected are subject to re-evaluation during any subsequent physical on-site inspection. Any Regulation 61-25 requirement that was not observed during a Virtual Inspection may be documented at the time of the next inspection. Information collected on this form is subject to public scrutiny or release as well as the Freedom of Information Act. For fact sheets, the regulation, and additional information, please see: https://www.scdhec.gov/food-safety	Notification		
Totals			