

Retail Food Establishment Inspection Report

Facility Information	Audit Information
Permit:	Audit Name:
Facility Name:	Audit Type:
Address:	Start Date:
Facility Service (Full/Limited): F	End Date:
City/State/Zip:	

Overall Score

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer Poin Curre	· to
1. PIC Present, Demonstration - Certification by accredited program, and Performs duties.	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link - www.scdhec.gov/sites/default/files/Library/CR-011050.pdf	2	2
3. Proper use of reporting, restriction and exclusion	2	2
4. Proper eating, tasting, drinking, or tobacco use	2	2
5. No discharge from eyes, nose, and mouth	2	2
6. Hands clean and properly washed	4	4
7. No bare hand contact with RTE foods	3	3
8. Handwashing sinks, properly supplied and accessible	2	2
9. Food obtained from approved source	2	2
10. Food received at proper temperature	2	2
11. Food in good condition, safe and unadulterated	2	2
12. Required records available: shellstock tags, parasite destruction	2	2
13. Food separated and protected	3	3
14. Food-contact surfaces: cleaned and sanitized	3	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	2	2
16. Proper cooking time and temperatures	3	3
17. Proper reheating procedures for hot holding	3	3
18. Proper cooling time and temperatures	3	3
19. Proper hot holding temperatures	3	3
20. Proper cold holding temperatures	3	3
21. Proper date marking and disposition	3	3
22. Time as a Public Health Control: procedures and records	2	2
23. Consumer advisory provided for raw or undercooked foods	1	1
24. Pasteurized foods used; prohibited foods not offered	2	2
25. Food additives: approved and properly used	2	2

27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP pilan 1 1 28. Pasteurized aggs used where required 1 1 29. Water and ice from approved source 2 2 30. Variance obtained for specialized processing methods 1 1 31. Proper cooling methods used; adequate equipment for temperature control 1 1 32. Plant food properly cooked for hot holding 1 1 33. Approved thawing methods used 1 1 41. Thermometers provided and accurate 1 1 35. Food properly labeled: original container 1 1 36. Insects and rodents not present; no unauthorized animals 2 2 37. Contamination prevented during food preparation, storage and display 2 2 38. Personal cleanliness 2 2 39. Wiping cloths: properly used and stored 1 1 40. Washing fruits and vegetables 1 1 41. In-use utensits: properly stored 1 1 42. Utensits: properly stored 1 1 43. Single-use and single-service articles; properly stored and used 1 1 44. Glo	26. Toxic substances properly identified, stored, and used	2	2
29. Water and ice from approved source 2 2 30. Variance obtained for specialized processing methods 1 1 31. Proper cooling methods used, adequate equipment for temperature control 1 1 32. Plant food properly cooked for hot holding 1 1 33. Approved thawing methods used 1 1 34. Thermometers provided and accurate 1 1 35. Food properly labeled: original container 1 1 36. Insects and rodents not present; no unauthorized animals 2 2 37. Contamination prevented during food preparation, storage and display 2 2 38. Personal cleanliness 2 2 39. Wiping cloths: properly used and stored 1 1 40. Washing fruits and vegetables 1 1 41. In-use utensils: properly stored 1 1 42. Utensils, equipment and linens: properly stored, dried & handled 1 1 43. Single-use and single-service articles; properly stored and used 1 1 44. Gloves used properly 2 2 45. Equipment, food and non-food-contact surfaces approved; cleanable, properly 2 2 46.		2	2
30. Variance obtained for specialized processing methods 1 1 31. Proper cooling methods used; adequate equipment for temperature control 1 1 32. Plant food properly cooked for hot holding 1 1 33. Approved thawing methods used 1 1 34. Thermometers provided and accurate 1 1 35. Food properly labeled: original container 1 1 36. Insects and rodents not present; no unauthorized animals 2 2 37. Contamination prevented during food preparation, storage and display 2 2 38. Personal cleanliness 2 2 39. Wiping cloths: properly used and stored 1 1 40. Washing fruits and vegetables 1 1 41. In-use utensils: properly stored 1 1 42. Utensils, equipment and linens: properly stored, dried & handled 1 1 43. Single-use and single-service articles; properly stored and used 1 1 44. Gloves used properly 1 1 45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used 1 1 46. Warewashing facilities: installed, maintained and used; test strips	28. Pasteurized eggs used where required	1	1
31. Proper cooling methods used; adequate equipment for temperature control 1 1 32. Plant food properly cooked for hot holding 1 1 33. Approved thawing methods used 1 1 34. Thermometers provided and accurate 1 1 35. Food properly labeled: original container 1 1 36. Insects and rodents not present; no unauthorized animals 2 2 37. Contamination prevented during food preparation, storage and display 2 2 38. Personal cleanliness 2 2 39. Wiping cloths: properly used and stored 1 1 40. Washing fruits and vegetables 1 1 41. In-use utensils: properly stored 1 1 42. Utensils, equipment and linens: properly stored, dried & handled 1 1 43. Single-use and single-service articles; properly stored and used 1 1 44. Gloves used properly 1 1 45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used 1 1 46. Warewashing facilities: installed, maintained and used; test strips 1 1 47. Non-food-contact surfaces clean 1 <	29. Water and ice from approved source	2	2
32. Plant food properly cooked for hot holding 33. Approved thawing methods used 34. Thermometers provided and accurate 35. Food properly labeled: original container 36. Insects and rodents not present; no unauthorized animals 37. Contamination prevented during food preparation, storage and display 38. Personal cleanliness 39. Wiping cloths: properly used and stored 40. Washing fruits and vegetables 41. In-use utensils: properly stored 42. Utensils, equipment and linens: properly stored, dried & handled 43. Single-use and single-service articles; properly stored and used 44. Gloves used properly 45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used 46. Warewashing facilities: installed, maintained and used; test strips 47. Non-food-contact surfaces clean 48. Hot and cold water available; adequate pressure 49. Plumbing installed; properly disposed 50. Sewage and waste water properly disposed 51. Toilet facilities: properly disposed: facilities maintained 52. Garbage and refuse properly disposed; facilities maintained 53. Physical facilities installed, maintained and clean 54. Meets ventilation and lighting requirements; designated areas used 55. Chapter 8 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	30. Variance obtained for specialized processing methods	1	1
33. Approved thawing methods used 34. Thermometers provided and accurate 35. Food properly labeled: original container 36. Insects and rodents not present; no unauthorized animals 37. Contamination prevented during food preparation, storage and display 38. Personal cleanliness 39. Wiping cloths: properly used and stored 40. Washing fruits and vegetables 11. 1 41. In-use utensils: properly stored 42. Utensils, equipment and linens: properly stored, dried & handled 43. Single-use and single-service articles; properly stored and used 44. Gloves used properly 45. Equipment, food and non-food-contact surfaces approved; cleanable, properly 46. Equipment, food and non-food-contact surfaces approved; cleanable, properly 47. Non-food-contact surfaces clean 48. Hot and cold water available; adequate pressure 49. Plumbing installed; proper backflow devices 50. Sewage and waste water properly disposed 51. Toilet facilities: properly disposed; facilities maintained and cleaned 53. Physical facilities installed, maintained and cleaned 54. Meets ventilation and lighting requirements; designated areas used 55. Chapter 8 - Meets all requirements of Chapter 9: Standards for Additional Operations	31. Proper cooling methods used; adequate equipment for temperature control	1	1
34.Thermometers provided and accurate 1 1 35. Food properly labeled: original container 1 1 36. Insects and rodents not present; no unauthorized animals 2 2 37. Contamination prevented during food preparation, storage and display 2 2 38. Personal cleanliness 2 2 39. Wiping cloths: properly used and stored 1 1 40. Washing fruits and vegetables 1 1 41. In-use utensils: properly stored 1 1 42. Utensils, equipment and linens: properly stored, dried & handled 1 1 43. Single-use and single-service articles; properly stored and used 1 1 44. Gloves used properly 1 1 45. Equipment, food and non-food-contact surfaces approved; cleanable, properly 2 2 designed, constructed and used 1 1 46. Warewashing facilities: installed, maintained and used; test strips 1 1 47. Non-food-contact surfaces clean 1 1 48. Hot and cold water available; adequate pressure 2 2 49. Plumbing installed; proper backflow devices 2 2 50. Sewage and wast	32. Plant food properly cooked for hot holding	1	1
35. Food properly labeled: original container 36. Insects and rodents not present; no unauthorized animals 2 2 3 37. Contamination prevented during food preparation, storage and display 2 2 2 38. Personal cleanliness 2 2 2 39. Wiping cloths: properly used and stored 1 1 40. Washing fruits and vegetables 1 1 41. In-use utensils: properly stored 42. Utensils, equipment and linens: properly stored, dried & handled 43. Single-use and single-service articles; properly stored and used 44. Gloves used properly 45. Equipment, food and non-food-contact surfaces approved; cleanable, properly 46. Warewashing facilities: installed, maintained and used; test strips 47. Non-food-contact surfaces clean 48. Hot and cold water available; adequate pressure 49. Plumbing installed; proper backflow devices 20. Sewage and waste water properly disposed 50. Sewage and refuse properly disposed 51. Toilet facilities: properly constructed, supplied and cleaned 53. Physical facilities installed, maintained and clean 54. Meets ventilation and lighting requirements; designated areas used 55. Chapter 8 - Meets all requirements of Chapter 9: Standards for Additional Operations	33. Approved thawing methods used	1	1
36. Insects and rodents not present; no unauthorized animals 2 2 37. Contamination prevented during food preparation, storage and display 2 2 38. Personal cleanliness 2 2 2 39. Wiping cloths: properly used and stored 4 0. Washing fruits and vegetables 4 1 1 4 1. In-use utensils: properly stored 4 2. Utensils, equipment and linens: properly stored, dried & handled 4 2. Utensils, equipment and linens: properly stored and used 4 3. Single-use and single-service articles; properly stored and used 4 4. Gloves used properly 4 5. Equipment, food and non-food-contact surfaces approved; cleanable, properly 4 6. Warewashing facilities: installed, maintained and used; test strips 4 7. Non-food-contact surfaces clean 4 8. Hot and cold water available; adequate pressure 4 9. Plumbing installed; proper backflow devices 4 9. Plumbing installed; proper backflow devices 4 9. Sewage and waste water properly disposed 5 0. Sewage and refuse properly disposed 5 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	34.Thermometers provided and accurate	1	1
37. Contamination prevented during food preparation, storage and display 2 2 38. Personal cleanliness 2 2 39. Wiping cloths: properly used and stored 1 1 40. Washing fruits and vegetables 1 1 41. In-use utensiis: properly stored 42. Utensils, equipment and linens: properly stored, dried & handled 43. Single-use and single-service articles; properly stored and used 44. Gloves used properly 45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used 46. Warewashing facilities: installed, maintained and used; test strips 1 1 47. Non-food-contact surfaces clean 48. Hot and cold water available; adequate pressure 49. Plumbing installed; proper backflow devices 20. Sewage and waste water properly disposed 50. Sewage and refuse properly disposed; facilities maintained 51. Toilet facilities: properly constructed, supplied and cleaned 52. Garbage and refuse properly disposed; facilities maintained 53. Physical facilities installed, maintained and clean 54. Meets ventilation and lighting requirements; designated areas used 55. Chapter 8 - Meets all requirements of Chapter 9: Standards for Additional Operations	35. Food properly labeled: original container	1	1
38. Personal cleanliness 2 2 2 39. Wiping cloths: properly used and stored 1 1 40. Washing fruits and vegetables 1 1 41. In-use utensils: properly stored 1 1 42. Utensils, equipment and linens: properly stored, dried & handled 1 1 43. Single-use and single-service articles; properly stored and used 1 1 44. Gloves used properly 1 1 1 45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used 1 1 47. Non-food-contact surfaces clean 1 1 48. Hot and cold water available; adequate pressure 2 2 49. Plumbing installed; proper backflow devices 2 2 49. Plumbing installed; proper backflow devices 2 2 50. Sewage and waste water properly disposed 2 2 51. Toilet facilities: properly disposed 1 1 52. Garbage and refuse properly disposed; facilities maintained 1 1 53. Physical facilities installed, maintained and clean 1 1 54. Meets ventilation and lighting requirements; designated areas used 1 1 55. Chapter 9 - Meets all requirements of Chapter 9: Standards for Additional Operations	36. Insects and rodents not present; no unauthorized animals	2	2
39. Wiping cloths: properly used and stored 40. Washing fruits and vegetables 41. In-use utensils: properly stored 42. Utensils, equipment and linens: properly stored, dried & handled 43. Single-use and single-service articles; properly stored and used 44. Gloves used properly 45. Equipment, food and non-food-contact surfaces approved; cleanable, properly 46. Equipment, food and non-food-contact surfaces approved; cleanable, properly 47. Non-food-contact surfaces clean 48. Hot and cold water available; adequate pressure 49. Plumbing installed; proper backflow devices 50. Sewage and waste water properly disposed 51. Toilet facilities: properly constructed, supplied and cleaned 52. Garbage and refuse properly disposed; facilities maintained 53. Physical facilities installed, maintained and clean 54. Meets ventilation and lighting requirements; designated areas used 55. Chapter 8 - Meets all requirements of Chapter 9: Standards for Additional Operations	37. Contamination prevented during food preparation, storage and display	2	2
40. Washing fruits and vegetables 41. In-use utensils: properly stored 42. Utensils, equipment and linens: properly stored, dried & handled 43. Single-use and single-service articles; properly stored and used 44. Gloves used properly 45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used 46. Warewashing facilities: installed, maintained and used; test strips 47. Non-food-contact surfaces clean 48. Hot and cold water available; adequate pressure 49. Plumbing installed; proper backflow devices 50. Sewage and waste water properly disposed 51. Toilet facilities: properly disposed 52. Garbage and refuse properly disposed; facilities maintained 52. Garbage and refuse properly disposed; facilities maintained 53. Physical facilities installed, maintained and clean 54. Meets ventilation and lighting requirements; designated areas used 55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement 56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	38. Personal cleanliness	2	2
41. In-use utensils: properly stored 42. Utensils, equipment and linens: properly stored, dried & handled 43. Single-use and single-service articles; properly stored and used 44. Gloves used properly 45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used 46. Warewashing facilities: installed, maintained and used; test strips 47. Non-food-contact surfaces clean 48. Hot and cold water available; adequate pressure 49. Plumbing installed; proper backflow devices 50. Sewage and waste water properly disposed 51. Toilet facilities: properly constructed, supplied and cleaned 52. Garbage and refuse properly disposed; facilities maintained 53. Physical facilities installed, maintained and clean 54. Meets ventilation and lighting requirements; designated areas used 55. Chapter 8 - Meets all requirements of Chapter 9: Standards for Additional Operations	39. Wiping cloths: properly used and stored	1	1
42. Utensils, equipment and linens: properly stored, dried & handled 43. Single-use and single-service articles; properly stored and used 44. Gloves used properly 45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used 46. Warewashing facilities: installed, maintained and used; test strips 47. Non-food-contact surfaces clean 48. Hot and cold water available; adequate pressure 49. Plumbing installed; proper backflow devices 50. Sewage and waste water properly disposed 51. Toilet facilities: properly constructed, supplied and cleaned 52. Garbage and refuse properly disposed; facilities maintained 53. Physical facilities installed, maintained and clean 54. Meets ventilation and lighting requirements; designated areas used 55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement 56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	40. Washing fruits and vegetables	1	1
43. Single-use and single-service articles; properly stored and used 44. Gloves used properly 45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used 46. Warewashing facilities: installed, maintained and used; test strips 47. Non-food-contact surfaces clean 48. Hot and cold water available; adequate pressure 49. Plumbing installed; proper backflow devices 20. Sewage and waste water properly disposed 50. Sewage and waste water properly disposed 51. Toilet facilities: properly constructed, supplied and cleaned 52. Garbage and refuse properly disposed; facilities maintained 53. Physical facilities installed, maintained and clean 54. Meets ventilation and lighting requirements; designated areas used 55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement 56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	41. In-use utensils: properly stored	1	1
44. Gloves used properly 45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used 46. Warewashing facilities: installed, maintained and used; test strips 1 1 47. Non-food-contact surfaces clean 1 1 48. Hot and cold water available; adequate pressure 2 2 49. Plumbing installed; proper backflow devices 2 2 50. Sewage and waste water properly disposed 51. Toilet facilities: properly constructed, supplied and cleaned 51. Toilet facilities: properly disposed; facilities maintained 52. Garbage and refuse properly disposed; facilities maintained 53. Physical facilities installed, maintained and clean 54. Meets ventilation and lighting requirements; designated areas used 55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement 56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	42. Utensils, equipment and linens: properly stored, dried & handled	1	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used 46. Warewashing facilities: installed, maintained and used; test strips 1 1 47. Non-food-contact surfaces clean 1 1 48. Hot and cold water available; adequate pressure 2 2 49. Plumbing installed; proper backflow devices 2 2 50. Sewage and waste water properly disposed 51. Toilet facilities: properly constructed, supplied and cleaned 52. Garbage and refuse properly disposed; facilities maintained 53. Physical facilities installed, maintained and clean 54. Meets ventilation and lighting requirements; designated areas used 55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement 56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	43. Single-use and single-service articles; properly stored and used	1	1
designed, constructed and used 46. Warewashing facilities: installed, maintained and used; test strips 1 1 47. Non-food-contact surfaces clean 1 1 48. Hot and cold water available; adequate pressure 2 2 49. Plumbing installed; proper backflow devices 2 2 50. Sewage and waste water properly disposed 2 2 51. Toilet facilities: properly constructed, supplied and cleaned 1 1 52. Garbage and refuse properly disposed; facilities maintained 1 1 53. Physical facilities installed, maintained and clean 54. Meets ventilation and lighting requirements; designated areas used 1 1 55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement 56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	44. Gloves used properly	1	1
47. Non-food-contact surfaces clean 48. Hot and cold water available; adequate pressure 2 2 49. Plumbing installed; proper backflow devices 50. Sewage and waste water properly disposed 2 2 51. Toilet facilities: properly constructed, supplied and cleaned 52. Garbage and refuse properly disposed; facilities maintained 53. Physical facilities installed, maintained and clean 54. Meets ventilation and lighting requirements; designated areas used 55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement 56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations		2	2
48. Hot and cold water available; adequate pressure 49. Plumbing installed; proper backflow devices 20 50. Sewage and waste water properly disposed 51. Toilet facilities: properly constructed, supplied and cleaned 52. Garbage and refuse properly disposed; facilities maintained 53. Physical facilities installed, maintained and clean 54. Meets ventilation and lighting requirements; designated areas used 55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement 56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	46. Warewashing facilities: installed, maintained and used; test strips	1	1
49. Plumbing installed; proper backflow devices 2 2 50. Sewage and waste water properly disposed 2 2 51. Toilet facilities: properly constructed, supplied and cleaned 52. Garbage and refuse properly disposed; facilities maintained 53. Physical facilities installed, maintained and clean 54. Meets ventilation and lighting requirements; designated areas used 55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement 56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	47. Non-food-contact surfaces clean	1	1
50. Sewage and waste water properly disposed 2 2 51. Toilet facilities: properly constructed, supplied and cleaned 52. Garbage and refuse properly disposed; facilities maintained 53. Physical facilities installed, maintained and clean 54. Meets ventilation and lighting requirements; designated areas used 55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement 56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	48. Hot and cold water available; adequate pressure	2	2
51. Toilet facilities: properly constructed, supplied and cleaned 52. Garbage and refuse properly disposed; facilities maintained 1 1 53. Physical facilities installed, maintained and clean 1 1 54. Meets ventilation and lighting requirements; designated areas used 1 1 55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement 0 0 56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	49. Plumbing installed; proper backflow devices	2	2
52. Garbage and refuse properly disposed; facilities maintained 1 1 53. Physical facilities installed, maintained and clean 54. Meets ventilation and lighting requirements; designated areas used 1 1 55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement 0 0 56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	50. Sewage and waste water properly disposed	2	2
53. Physical facilities installed, maintained and clean 1 1 54. Meets ventilation and lighting requirements; designated areas used 1 1 55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement 0 0 56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	51. Toilet facilities: properly constructed, supplied and cleaned	1	1
54. Meets ventilation and lighting requirements; designated areas used 1 1 55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement 0 0 56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	52. Garbage and refuse properly disposed; facilities maintained	1	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement 0 0 56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	53. Physical facilities installed, maintained and clean	1	1
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for 1 1 Additional Operations	54. Meets ventilation and lighting requirements; designated areas used	1	1
Additional Operations	55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	0	0
Totals 100 100		1	1
	Totals	100	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments			
Totals			

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category			
Grade Posted			

Is a Follow-Up required within 10 days?			
DHEC Contact Phone and Fax Number.			
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. For fact sheets, the regulation, and additional information, please see: www.scdhec.gov/food-safety/food-service-industry-permits-rules .	Notification	0	0
Totals			