



Retail Food COVID-19 Food Safety Check

Facility Information		Audit Information	
Permit:	46-111-11111	Audit Name:	Retail Food COVID-19 Food Safety Check
Facility Name:	Facility A Test	Audit Type:	31_Survey
Address:	11 Nowhere Street	Start Date:	06 Apr 2020 04:21 PM
Facility Service (Full/Limited):	F	End Date:	06 Apr 2020 04:24 PM
City/State/Zip:	My Town, SC 111110000 YORK		

Overall Rating
Check Complete

Safety Check

Item	Answer	Points Current	Points Total
Facility was able to perform Safety Check?	Yes	0	0
Totals			

Food Service Options

Item	Answer	Points Current	Points Total
Delivery	Yes	0	0
Drive-Through	Yes	0	0
Grab and Go	Yes	0	0
Self Service (e.g. hot dogs, etc...)	Yes	0	0
Self Service Buffet	Yes	0	0
Take Out (call-in/online orders)	Yes	0	0
Take Out (order placed inside facility)	Yes	0	0
Other Type of Service.	Yes	0	0
Specify "Other Service Type".	Drone		
Totals			

Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points Total
Facility Category	Category 1		
Hands clean and properly washed:	Yes	0	0
No bare hand contact with RTE foods / Gloves used properly: https://www.scdhec.gov/sites/default/files/Library/CR-011053.pdf https://www.scdhec.gov/sites/default/files/media/document/Food-Safety_Single-Use-Gloves.pdf	Yes	0	0
Food obtained from approved source:	Yes	0	0

Proper hot holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf	Yes	0	0
Proper cold holding temperatures: https://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf	Yes	0	0
Proper cooling time and temperature: https://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf	Yes	0	0
Proper reheating procedures for hot holding:	Yes	0	0
Proper date marking and disposition: https://www.scdhec.gov/sites/default/files/Library/CR-011694.pdf	Yes	0	0
Food-contact and non-food-contact surfaces (cleaned and sanitized)	Yes	0	0
Thermometers and test kits provided and accurate:	Yes	0	0
Totals			

General Information

Item	Answer	Points Current	Points to Total
Discussed COVID-19 Guidance? For fact sheets and additional COVID-19 guidance and information, please see: https://www.scdhec.gov/food-safety	Yes	0	0
Employee Health?	Yes	0	0
High Touch Area Sanitation?	Yes	0	0
Hand Hygiene?	Yes	0	0
Covering Coughs?	Yes	0	0
Social Distancing?	Yes	0	0
Is a Follow-Up required?	Yes	0	0
A Follow-up Inspection scheduled on:	10 Apr 2020		
Totals			

Contact Information

Item	Answer	Points Current	Points to Total
Facility Contact Name:	Manager One		
Facility Contact Phone:	111-222-3333		
Facility Contact E-mail:	NoOne@anywhere.com		
DHEC Contact Phone and Fax Number.	Midlands EA-BEHS Rock Hill - (803)909-7373 Fax- (803)285-5594		
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	0	0
Totals			