



## Retail Food COVID-19 Limited Scope Inspection

Facility Information		Audit Information	
<b>Permit:</b>	23-206-11644	<b>Audit Name:</b>	Retail Food COVID-19 Limited Scope Inspection
<b>Facility Name:</b>	NAKED PASTA	<b>Audit Type:</b>	15_Follow-Up Inspection
<b>Address:</b>	1286 PENDLETON STREET	<b>Start Date:</b>	20 Nov 2020 01:50 PM
<b>Facility Service (Full/Limited):</b>	F	<b>End Date:</b>	20 Nov 2020 03:12 PM
<b>City/State/Zip:</b>	GREENVILLE, SC 296110000 GREENVILLE		

**Overall Rating**  
**Pass**

### Inspection Method

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: <a href="https://www.scdhec.gov/food-safety">https://www.scdhec.gov/food-safety</a> <a href="https://www.scdhec.gov/infectious-diseases/viruses/coronavirus-disease-2019-covid-19/retail-food-service-establishments-covid-19">https://www.scdhec.gov/infectious-diseases/viruses/coronavirus-disease-2019-covid-19/retail-food-service-establishments-covid-19</a>			
Employee health questionnaire	In - Discussed	0	0
Face coverings used	In - Observed	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 - Observed	0	0
Signage	In - Observed	0	0
<b>Totals</b>			

### Risk Factors and Interventions

Item	Answer	Points Current	Points to Total
Hands clean and properly washed: <a href="https://www.scdhec.gov/sites/default/files/Library/CR-000135.pdf">https://www.scdhec.gov/sites/default/files/Library/CR-000135.pdf</a>	In - Discussed	1	1

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

## General Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	N/A		
Is a Follow-Up required?	No	0	0
Additional Inspection Comments:	No		
<b>Totals</b>			

## Contact Information

Item	Answer	Points Current	Points to Total
Facility Contact Name:	Christina Barest		
Facility Contact Phone:	864-2833-5844		
Facility Contact E-mail:	N/a		
DHEC Contact Phone and Fax Number.	Upstate EA-BEHS Greenville - (864)372-3273 Fax- (864)282-4371		
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	Notification		

Information Act. For fact sheets, the regulation, and additional information, please see:

<https://www.scdhec.gov/food-safety>

**Totals**