

Pre-Operational Inspection for Retail Food-Virtual

Facility Information		Audit Information	
Permit:	23-206-13201	Audit Name:	Pre-Operational Inspection for Retail Food-Virtual
Facility Name:	DIP'T COOKIES	Audit Type:	11_Permit Issued Inspection-New Facility
Address:	420P THE PARKWAY	Start Date:	12 Apr 2022 01:00 PM
Facility Service (Full/Limited):	F	End Date:	12 Apr 2022 01:45 PM
City/State/Zip:	GREER, SC 296500000 GREENVILLE	Inspector:	Gehad Abadeer
Contact Name:	Kristen Rutkowski		

Overall Rating
Permit Issued

Retail Food Establishment Information

	Item	Answer
Type of Establishment		Shared Use Operation
Shared use Operations		Shared Use Operation

Water, Wastewater, Fixtures, Plumbing

ltem	Answer
1. Drinking Water Supply	IN
2. Sewage Disposal	IN
3. Hand Sinks (Conveniently Located)	IN
4. Mop Sink/Can Wash	IN
5. Manual Warewashing Sink	IN
6. Backflow Prevention (Water)	IN
7. Backflow Prevention (Sewage)	IN
8. Grease Trap/Grease Interceptor	IN

Operations

Item	Answer
1. Hand Sinks (Soap, Hand Drying)	IN
2. Food Contact Surfaces Clean	IN
3. Non-Food Contact Surfaces Clean	IN
4. Construction Materials/Debris Removed	IN

Signage, Documentation

ltem	Answer
1. Consumer Advisories (Displayed/Accurate)	Not Applicable
2. Handwashing	IN
3. Mobile Name	Not Applicable
4. Commissary Information	Not Applicable
5. Pet Dining	Not Applicable
6. Certified Food Protection Manager	IN

Storage

	Item	Answer
1. Chemical Storage		IN
2. Dry Storage (Food, Single-Service/Use)		IN
3. Equipment, Utensils, Linens		IN
Secured Storage/Designated Refrigeration		IN

Construction, Equipment, Insect Control, Premise

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	Item	Answer
1. Lighting (Protected, Intensity)		IN
2. Finishes (Walls, Ceilings, Floors)		IN
3. Utility Line Installation		IN
4. Toilet Room(s)		IN

5. Mechanical Warewasher(s) Comments • Mechanical warewashing / dish machine/ chlorine sanitizer 100 ppm. Facility provided test strips.	IN
6. Drainboards, Racks, Tables (Provided) Comments Back area/ manual ware washing/ 3 compartment sink/ quaternary sanitizer 300 ppm. Facility provided test strips.	IN
7. Food Equipment (Location)	IN
8. Food Equipment (Installation)	IN
9. Food Equipment (Design/Construction)	IN
10. Lockers (or Other Facilities)	Not Applicable
11. Sneeze Guard(s)/Food Guard(s)	Not Applicable
12. Laundry Equipment	Not Applicable
13. Outer Openings Protected	IN
14. Serving Window	Not Applicable
15. Indoor (Refuse Storage)	IN
16. Premises (Refuse Storage)	IN
17. Premises (Walking/Driving Surface)	IN
18. Servicing Area (Mobile)	Not Applicable
19. Outdoor Cooking Area	Not Applicable
20. Barbecue Pit Room	Not Applicable

Temperatures, Temperature Measuring Devices(TMD), Test Kits

ltem	Answer
1. Food (TMD)	IN
2. Refrigeration (Temperatures/TMD)	IN
3. Mechanical Warewasher Irreversible TMD	Not Applicable
4. Chemical Test Kit(s)	IN
 5. Hot Water Temperatures Comments Kitchen/ hand sink/ hot water 100 F / 3 compartment sink/ hot water 112 F. 	IN

Permitting and DHEC Contact Information

Comments:		
Please feel free to contact me with any questions at abadeegg@dhec.sc.gov or by phone (864)372-3038 and for more information please visit http://www.scdhec.gov/FoodSafety/FoodServiceIndustry		
Item	Answer	
Permit Issued	Yes	
Grade Posted	Α	
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 Information Act.	Notification	



