



Pre-Operational Inspection for Retail Food

Facility Information		Audit Information	
Permit:	23-206-13165	Audit Name:	Pre-Operational Inspection for Retail Food
Facility Name:	RAW LIFE ORGANICS	Audit Type:	11_Permit Issued Inspection-New Facility
Address:	420 P THE PARKWAY	Start Date:	08 Mar 2022 09:16 AM
Facility Service (Full/Limited):	F	End Date:	08 Mar 2022 10:37 AM
City/State/Zip:	GREER, SC 296500000 GREENVILLE		

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

Item	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

Item	Answer
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1. Consumer Advisories (Displayed/Accurate) Comments <ul style="list-style-type: none"> • POC is preparing fresh juice with a cold press. She is not using heat treating the product only maintaining it at 41 F. POC is ensure the product has proper labeling. <p>Labeled, "WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune system."</p>	IN
2. Handwashing Comments <ul style="list-style-type: none"> • Observed signage for all hand sinks. 	IN
3. Mobile Name	Not Applicable
4. Commissary Information	Not Applicable
5. Pet Dining	Not Applicable
6. Certified Food Protection Manager Comments <ul style="list-style-type: none"> • Certified Food Protection Manager Valid. 	IN

Storage

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

Construction, Equipment, Insect Control, Premise

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)	IN
6. Drainboards, Racks, Tables (Provided)	IN
7. Food Equipment (Location)	IN
8. Food Equipment (Installation)	IN
9. Food Equipment (Design/Construction)	IN
10. Lockers (or Other Facilities)	IN
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

Item	Answer
1. Food (TMD)	IN
2. Refrigeration (Temperatures/TMD)	IN
3. Mechanical Warewasher Irreversible TMD	IN
4. Chemical Test Kit(s)	IN
Comments	
<ul style="list-style-type: none"> • <i>Facility provided test strips and chemical sanitizer.</i> 	
5. Hot Water Temperatures	IN
Comments	
<ul style="list-style-type: none"> • <i>All hand sinks properly supplied with water temperature above 100 F, 3 compartment sink water temperature above 110 F.</i> 	

Permitting and DHEC Contact Information

Item	Answer
Permit Issued	Yes
Grade Posted	A
DHEC Contact Phone and Fax Number.	Upstate EA-BEHS Greenville - (864)372-3273 Fax- (864)282-4371