



Pre-Operational Inspection for Retail Food–Virtual

Facility Information		Audit Information	
Permit:	23-206-13186	Audit Name:	Pre-Operational Inspection for Retail Food–Virtual
Facility Name:	SWEETSMITH SPECIALTY GOODS	Audit Type:	11_Permit Issued Inspection-New Facility
Address:	420P THE PARKWAY	Start Date:	05 Apr 2022 12:26 PM
Facility Service (Full/Limited):	F	End Date:	05 Apr 2022 12:56 PM
City/State/Zip:	GREER, SC 296500000 GREENVILLE	Inspector:	Dale Harvey
Contact Name:	Stephanie Smith		

Overall Rating
Permit Issued

Retail Food Establishment Information

Item	Answer
Type of Establishment	Shared Use Operation
Shared use Operations	Shared Use Operation
Comments	
<ul style="list-style-type: none"> • Co-facilitator will be using Imagine Kitchen as shared-use. 	

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
1. Consumer Advisories (Displayed/Accurate)	IN
Comments	
<ul style="list-style-type: none"> • Labels reviewed and ingredient list and allergen information provided. 	
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
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
Comments	
• Mechanical dish machine / chlorine sanitizer 100ppm- test strips provided.	
6. Drainboards, Racks, Tables (Provided)	IN
Comments	
• Manual warewashing sink available. Mechanical dish machine was recently installed by shared-use facilitator. Side drain boards have not been installed .	
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


Item	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	IN

Permitting and DHEC Contact Information

Comments:
Operator is preparing baked goods such as cakes, cookies and pastries. All products considered non-TCS as final product. Products will be sold using methods as deliveries, mail orders and Farmers Markets.

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
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

Auditor Signature: Dale Harvey



Account Signature: Stephanie Smith

