



Retail Food Establishment Inspection Report



Facility Information		Audit Information	
Permit:	17-206-00575	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	SAVMART	Audit Type:	10_Routine Inspection
Address:	2518 HIGHWAY 9 WEST	Start Date:	04 Feb 2020 11:23 AM
Facility Service (Full/Limited):	F	End Date:	04 Feb 2020 12:19 PM
City/State/Zip:	DILLON, SC 295360000 DILLON		

Overall Score
82%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points to Total
1. PIC Present, Demonstration - Certification by accredited program, and Performs duties. Comments <ul style="list-style-type: none"> • 2-102.11 - Demonstration (Priority Foundation Violation) - Advised the PIC of the multiple Priority violations that were out of compliance. <i>Two or more priority violations noted on inspection. Not Corrected, Verification Required.</i> 	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link - www.scdhec.gov/sites/default/files/Library/CR-011050.pdf	In	2	2
3. Proper use of reporting, restriction and exclusion	In	2	2
4. Proper eating, tasting, drinking, or tobacco use	In	2	2
5. No discharge from eyes, nose, and mouth	In	2	2
6. Hands clean and properly washed Comments <ul style="list-style-type: none"> • 2-301.12 - Cleaning Procedure (Priority Violation) - Advised PIC on food employees requirements on how, when and where to wash their hands and arms. <i>Employee handled money then rinsed hands and did not use cleaning compound before handling food. Corrected, Verification Required.</i> 	Out	0	4
7. No bare hand contact with RTE foods Comments <ul style="list-style-type: none"> • 3-301.11 - Preventing Contamination from Hands (Priority Violation) - Advised PIC that food employees may not contact exposed, ready-to-eat food that will not receive any further cooking step, with their bare hands. <i>Kitchen: Observed employee handle ready-to-eat bread with bare hands. Corrected, Verification Required.</i> 	Out	0	3
8. Handwashing sinks, properly supplied and accessible Comments	Out	0	2

<ul style="list-style-type: none"> 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Priority Foundation Violation) - Advised PIC that handwashing sinks shall be accessible at all times for employee use and that handwashing sinks shall not be used for purposes other than handwashing. <i>Kitchen: Food box stored on hand sink. Corrected, Verification Required.</i> ** Consecutive Violation ** 6-301.11 - Handwashing Cleanser-Availability (Priority Foundation Violation) - Advised PIC that all handwashing stations shall be properly supplied with soap. <i>Hand washing cleanser not provided at kitchen hand sink. Corrected, Verification Required.</i> If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. The violation identified as consecutive may be referred to the Enforcement Section. 			
9. Food obtained from approved source	In	2	2
10. Food received at proper temperature	In	2	2
Comments			
<ul style="list-style-type: none"> Non-Violation Notes <i>Pork 41 F.</i> 			
11. Food in good condition, safe and unadulterated	In	2	2
12. Required records available: shellstock tags, parasite destruction	Not Applicable	2	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized	In	3	3
Comments			
<ul style="list-style-type: none"> Non-Violation Notes <i>3-Compartment Sink not set up at time of inspection.</i> 			
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	Not Observed	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures	Not Observed	3	3
19. Proper hot holding temperatures	Out	0	3
Comments			
<ul style="list-style-type: none"> 3-501.16 (A1)3-501.16 (A1) - TCS Food-Hot Holding (Priority Violation) - Provided and explained Fact Sheets/Provided Links - Proper Holding Temperatures and Time as a Public Health Control Measure for Hot or Cold Food - www.scdhec.gov/sites/default/files/Library/CR-011353.pdf www.scdhec.gov/sites/default/files/Library/CR-011059.pdf <i>Kitchen/Warmer: Barbecued Pork 107 F. Kitchen/Warming Cabinet: Pork Chop 121 F. Corrected, Verification Required.</i> Non-Violation Notes <i>Crockpot: Hot Dog 142 F. Warming Cabinet: Potato Wedge 136 F. Steam Unit: Chili 140 F.</i> 			
20. Proper cold holding temperatures	In	3	3
Comments			
<ul style="list-style-type: none"> Non-Violation Notes <i>Walk-in Cooler: Egg 41 F. Kitchen/Refrigerator: Hot Dog 41 F, Chicken 41 F.</i> 			
21. Proper date marking and disposition	Not Observed	3	3
22. Time as a Public Health Control: procedures and records	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods	Not Applicable	1	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2	2
25. Food additives: approved and properly used	Not Applicable	2	2
26. Toxic substances properly identified, stored, and used	In	2	2

27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	Not Applicable	2	2
28. Pasteurized eggs used where required	Not Applicable	1	1
29. Water and ice from approved source	In	2	2
30. Variance obtained for specialized processing methods	Not Applicable	1	1
31. Proper cooling methods used; adequate equipment for temperature control	In	1	1
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used	Not Observed	1	1
34. Thermometers provided and accurate	In	1	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals	In	2	2
37. Contamination prevented during food preparation, storage and display Comments • 3-305.11 - Food Storage-Preventing Contamination from the Premises <i>Kitchen: Box of food stored in hand sink.</i>	Out	0	2
38. Personal cleanliness	In	2	2
39. Wiping cloths: properly used and stored	In	1	1
40. Washing fruits and vegetables	In	1	1
41. In-use utensils: properly stored	In	1	1
42. Utensils, equipment and linens: properly stored, dried & handled	In	1	1
43. Single-use and single-service articles; properly stored and used	In	1	1
44. Gloves used properly	In	1	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
47. Non-food-contact surfaces clean Comments • 4-602.13 - Nonfood Contact Surfaces-Cleaning Frequency <i>Fryer has grease buildup.</i> 	Out	0	1
48. Hot and cold water available; adequate pressure	In	2	2
49. Plumbing installed; proper backflow devices	In	2	2
50. Sewage and waste water properly disposed	In	2	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1	1
52. Garbage and refuse properly disposed; facilities maintained	In	1	1
53. Physical facilities installed, maintained and clean Comments • 6-501.12 - Cleaning Frequency and Restrictions <i>Walk-in Cooler: Fan covers have buildup.</i> 	Out	0	1
54. Meets ventilation and lighting requirements; designated areas used	In	1	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1	1

Totals		82	100
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Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments <ul style="list-style-type: none"> • <i>Temperatures documented under appropriate items.</i> 	Yes		
Totals			

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	B		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	14 Feb 2020		
DHEC Contact Phone and Fax Number.	Pee Dee EQC Florence - (843)661-4825 Fax- (843)661-4858		
Violations may be subject to enforcement action including but not limited to a monetary penalty of \$1,000.00 per violation for each day of non-compliance per S.C. Code Ann. Section 44-1-150 and S.C. Regulation 61-25. If the retail food establishment obscures, covers, defaces, relocates, or removes the posted grade decal, this is a violation of S.C. Regulation 61-25 and may result in enforcement action. Information collected on this form is open to public scrutiny or release in accordance with the Freedom of Information Act. For fact sheets, the regulation, and additional information, please see: www.scdhec.gov/food-safety/food-service-industry-permits-rules .	Notification	0	0
Totals			