



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	15-206-00693	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	CHINA BUFFET	Audit Type:	10_Routine Inspection
Address:	2056 BELLS HIGHWAY	Start Date:	30 Oct 2018 12:30 PM
Facility Service (Full/Limited):	F	End Date:	30 Oct 2018 02:22 PM
City/State/Zip:	WALTERBORO, SC 294880000 COLLETON	Inspector:	Jeff Hollenbeck
Contact Name:	shuting dong		

Overall Score
75%

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>Observed two or more priority violations during inspection. Not corrected, verification required</i> • Non-Violation Notes <i>Observed food protection manager certificate</i> 	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments <ul style="list-style-type: none"> • 2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement. 	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"> • 2-301.14 - When to Wash (Priority Violation) - Advised PIC on food employees requirements on how, when and where to wash their hands and arms. <i>Observed employee handle raw chicken then handle ready to eat mushrooms with out washing hands. Corrected, Verification not required.</i> 	Correction During Inspection	2	4
7. No bare hand contact with RTE foods	In	3	3
8. Handwashing sinks, properly supplied and accessible Comments <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>Observed hand washing sink blocked with gloves and pan insert. Corrected, verification not required.</i> 	Correction During Inspection	1	2
9. Food obtained from approved source	In	2	2
10. Food received at proper temperature	Not Observed	2	2
11. Food in good condition, safe and unadulterated	In	2	2
12. Required records available: shellstock tags, parasite destruction Comments <ul style="list-style-type: none"> • 3-203.12 - Shellstock, Maintaining Identification (Priority Foundation Violation) - Provided and explained Fact Sheet - Molluscan Shellfish & Shellstock Information <i>Observed oysters being served without proper documentation or recorded keeping system. Corrected, verification required.</i> 	Out	0	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none"> • 4-501.114 - Warewashing Equipment-Chemical Sanitization-Criteria (Priority Violation) - Advised PIC that warewashing equipment must operate according to manufacture's data plate or meet the criteria specified in 7-204.11. <i>Mechanical dishmachine: 0 ppm chlorine, test strips. 127 F, MRT.</i> • 4-501.115 - Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers <i>3 comp sink: 0 ppm chlorine, test strips. Corrected, verification required</i> • 4-601.11 (A) - Equipment, Food-Contact Surfaces, and Utensils-Clean (Priority Foundation Violation) - Advised PIC that food surface equipment must be clean to sight and touch. <i>Prep surfaces throughout kitchen not clean to sight and touch.</i> 	Out	0	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	In	3	3
17. Proper reheating procedures for hot holding	In	3	3

18. Proper cooling time and temperatures Comments • 3-501.14 - Cooling (Priority Violation) - Provided and explained Fact Sheet - Cooling <i>Walk in cooler: chicken wings 56 F @ 12:37 - 55 F @ 1:07= Rate .03 (Fail) .12 or greater required.</i>	Out	0	3
19. Proper hot holding temperatures Comments • Non-Violation Notes <i>Buffet: dumpling soup 155 F, egg drop 179 F, rice 178 F, cheese stick 176 F, beef stir fry 137 F, chicken wings 138 F, meat balls 160 F, chicken and mushrooms 175 F, black pepper chicken 140 F, fried rice 160 F. Rice cooker in cooler: rice 150 F.</i>	In	3	3
20. Proper cold holding temperatures Comments • Non-Violation Notes <i>Cold buffet: crab salad 38 F, cut tomato 41 F, lettuce 41 F. Walk in cooler: chicken 39 F, pork 37 F, crab salad 38 F, oysters 36 F, shrimp 37 F. Reach in cooler: chicken 41 F, pork 41 F, cooked potato 41 F, beef 42 F.</i>	In	3	3
21. Proper date marking and disposition Comments • 3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation) - Advised PIC that refrigerated, ready-to-eat, TCS foods prepared and held for more than 24 hours shall be clearly marked to indicate the use by, sold or discarded date, not to exceed 7 days. (See 3-501.17 for more details and exceptions) <i>Facility doesn't have a date marking system. Not corrected, verification required.</i> • 3-501.18 - Ready-To-Eat TCS Food-Disposition (Priority Violation) - Advised PIC that refrigerated, ready-to-eat, TCS foods shall be discarded if the temperature and time combination exceeds 7 days or if the package is not properly date marked. <i>Facility doesn't have a date marking system. Not corrected verification required.</i>	Out	0	3
22. Time as a Public Health Control: procedures and records	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods Comments • 3-603.11 (A-C) - Consumer Advisory-Animal Foods that are Not Processed to Eliminate Pathogens (Priority Foundation Violation) - Provided and explained Fact Sheet - Guide to Consumer Advisories <i>Consumer advisory not available for raw oyster. Corrected, verification required</i>	Out	0	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 Comments • 7-102.11 - Common Name-Working Containers (Priority Foundation Violation) - Advised PIC that working containers of cleaners/sanitizers shall be labeled with the common name of the material. <i>Observed food container filled with chlorine without label. Corrected verification required</i>	Out	0	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	In	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	In	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 Comments • 6-501.111 - Controlling Pests (Priority Foundation Violation) - Advised the PIC effective measures shall be taken to eliminate the presence of insects, rodents, and other pests. <i>Observed baby roaches and fruit flies in kitchen. Not corrected verification required.</i>	Out	0	2
37. Contamination prevented during food preparation, storage and display Comments • 3-305.11 - Food Storage-Preventing Contamination from the Premises <i>Observed food stored on the floor of walk in cooler and cook/prep line. Corrected.</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	In	1	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 Comments • 6-202.14 - Toilet Rooms-Enclosed <i>Observed bathroom in kitchen doesn't have a self-closing door.</i>	Out	0	1

52. Garbage and refuse properly disposed; facilities maintained	In	1	1
53. Physical facilities installed, maintained and clean	In	1	1
54. Meets ventilation and lighting requirements; designated areas used	Out	0	1
Comments			
<ul style="list-style-type: none"> 6-501.14 - Cleaning Ventilation Systems-Nuisance and Discharge Prohibition <i>Observed large amount of dust on ventilation hood above cook line.</i> 			
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		75	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
Totals			

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	C		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	09 Nov 2018		
DHEC Contact Phone and Fax Number.	Low Country EQC Beaufort - (843)846-1030 Fax- (843)846-0604		
Violations may be subject to enforcement action and penalty. Information collected on this form is subject to public scrutiny or release as well as the Freedom of Information Act.	Notification	0	0
For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food .			
Totals			

Auditor Signature: Jeff Hollenbeck



Account Signature: shuting dong

