



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	24-206-01914	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	FRED'S STORE #3937/3938	Audit Type:	10_Routine Inspection
Address:	734 NORTH GREENWOOD AVENUE	Start Date:	28 Jul 2016 10:45 AM
Facility Service (Full/Limited):	L	End Date:	28 Jul 2016 11:44 AM
City/State/Zip:	WARE SHOALS, SC 296920000 GREENWOOD	Inspector:	Jessica Jaynes
Contact Name:	Jennifer Cathcart		

Overall Score
92%

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.	In	2	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	In	4	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"> • 6-301.12 - Hand Drying Provision (Priority Foundation Violation) <i>Paper towels not provided in the men's restroom. Corrected.</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	Not Applicable	2	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized	In	3	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures Comments	In	3	3

<ul style="list-style-type: none"> Non-Violation Notes <i>Kitchen/broiler: hamburger 202 F.</i> 			
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	In	3	3
Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Kitchen/warmer: hamburger in water 171 F. Kitchen/crock pots: hot dogs 145 F, hot dog chili 145 F.</i> 			
20. Proper cold holding temperatures	Correction During Inspection	1	3
Comments <ul style="list-style-type: none"> 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>Kitchen/ice cream toppings station: crushed pineapple 45 F, strawberries in syrup 48 F. Corrected.</i> Non-Violation Notes <i>Kitchen/prep cooler: tomatoes 43 F, ham 38 F, chicken salad 43 F, hot dogs 38 F. Back room/ 2 door refrigerator: hot dogs 38 F.</i> 			
21. Proper date marking and disposition	Correction During Inspection	1	3
Comments <ul style="list-style-type: none"> Provided Date Marking Fact Sheet 3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation) 			
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	In	2	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	Correction During Inspection	1	1
Comments <ul style="list-style-type: none"> 3-304.12 - In-Use Utensils-Between-Use Storage <i>Water for the dipper well was not turned on. The ice cream scoops were left in standing water.</i> 			
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 Comments • 3-304.15 (B-D) - Gloves-Use Limitations <i>Employee observed washing and drying gloves.</i>	Correction During Inspection	1	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used Comments • 4-501.11 - Good Repair and Proper Adjustment-Equipment <i>The inside of the microwave is in poor repair.</i>	Out	0	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
47. Non-food-contact surfaces clean Comments • 4-601.11 (C) - Nonfood-Contact Surfaces-Clean <i>Where the gaskets touch the unit on the 2 door refrigerator there is a build-up of mildew. The racks on the inside of the 2 door refrigerator have a build-up of mold and mildew.</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	In	1	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		92	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments • <i>All temperatures are recorded at Item#.</i>	Yes		
Totals			

Inspection Report Information

Comments: <i>Please correct all violations by the next routine inspection.</i>			
Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	A		
Is a Follow-Up required within 10 days?	No		
DHEC Contact Phone and Fax Number.	Upstate EQC Anderson - (864)260-5585 Fax- (864)222-3923		
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: Jessica Jaynes



Account Signature: Jennifer Cathcart

