



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	24-206-01425	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	NORTH HODGES MINIT MART	Audit Type:	10_Routine Inspection
Address:	4912 HWY 25 NORTH	Start Date:	19 Jul 2016 01:15 PM
Facility Service (Full/Limited):	L	End Date:	19 Jul 2016 01:38 PM
City/State/Zip:	HODGES, SC 296530000 GREENWOOD	Inspector:	Jessica Jaynes
Contact Name:	Larry Anderson		

Overall Score
89%

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	Not Observed	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) <i>Dirty dishes and bucket of sanitizer stored in hand washing sink. 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	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 Comments <ul style="list-style-type: none">Non-Violation Notes <i>Kitchen/crock pot: hot dog chili 185 F.</i>	In	3	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none">** Consecutive Violation ** 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>Kitchen/prep cooler: cut tomato 66 F, deli ham 45 F, lettuce 55 F. Not corrected - verification required.</i>	Out	0	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none">Provided Date Marking Fact Sheet3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation) <i>Pro</i>	Correction During Inspection	1	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 Comments <ul style="list-style-type: none">4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Priority Foundation Violation) <i>The prep cooler is not holding food products at or below 41 F. Not corrected - verification required.</i>	Out	0	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	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 Comments <ul style="list-style-type: none">4-501.11 - Good Repair and Proper Adjustment-Equipment <i>The inside of the microwave is in poor repair (melted and bubbled).</i>	Out	0	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	Out	0	2
Comments			
<ul style="list-style-type: none"> 5-205.15 (B) - System Maintained in Good Repair-Leakage <i>There is a leak present in the plumbing beneath the 3 compartment sink.</i> 			
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		89	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments	Yes		
<ul style="list-style-type: none"> All temperatures are recorded at Item#. 			
Totals			

Inspection Report Information

Comments:			
<i>Please correct items #20 and 31 by the follow-up inspection within 10 days.</i>			
Item	Answer	Points Current	Points to Total
Facility Category	Category 1		
Grade Posted	A		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	29 Jul 2016		
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: Larry Anderson

Jay

John Amador