



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	10-206-09712	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	HOTEL INDIGO	Audit Type:	15_Follow-Up Inspection
Address:	250 JOHNNIE DODDS BLVD	Start Date:	08 Nov 2018 09:20 AM
Facility Service (Full/Limited):	F	End Date:	08 Nov 2018 11:22 AM
City/State/Zip:	MOUNT PLEASANT, SC 294640000 CHARLESTON	Inspector:	Jennifer Paige
Contact Name:	john burley		

Overall Score
88%

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"> • ** Consecutive Violation ** 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 cited at time of inspection. Not Corrected - Verification Required</i> • The violation identified as consecutive may be referred to the Enforcement Section. 	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.	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 food handler at omelet station (no handsink present in area) crack eggs into gloved hand, remove glove and continue food handling activities without washing hands. Not Corrected - Verification Required.</i> 	Out	0	4
7. No bare hand contact with RTE foods	Not Observed	3	3
8. Handwashing sinks, properly supplied and accessible	In	2	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"> • Non-Violation Notes <i>Documentation from vendor provided regarding farm raised and pellet feed salmon offered undercooked at facility.</i> 	In	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 <ul style="list-style-type: none"> • Non-Violation Notes <i>Through discussion, facility is fully cooking wings during first cooking stage to a minimum temperature of 165 F.</i> 	In	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures Comments <ul style="list-style-type: none"> • Non-Violation Notes <i>Observed sausage gravy cool from 80 F to 52 F within half an hour.</i> 	In	3	3
19. Proper hot holding temperatures	Not Applicable	3	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none"> • Non-Violation Notes <i>Facility is no longer leaving butter and cooked potatoes held out at room temperature. All ingredients including melted butter, cheese, ham and eggs at omelet station are held using Time as a Public Health Control for safety and immediately discarded at or within 4 hours.</i> 	Not Observed	3	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none"> • 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. 	Correction During Inspection	1	3

<i>Observed fully cooked chicken wings held past 7 days. Voluntarily discarded.</i>			
22. Time as a Public Health Control: procedures and records Comments • Non-Violation Notes <i>All foods placed out for service during breakfast buffet are held using Time as a Public Health Control and are immediately discarded within 4 hours (waffle batter, cut fruit, foods in chafer, omelet station ingredients & dairy included).</i> • SOP Observed.	In	2	2
23. Consumer advisory provided for raw or undercooked foods Comments • Disclosure Reminder Verified.	In	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 • Non-Violation Notes <i>Observed sausage gravy cooling in shallow pans on ice bath with frequent stirring.</i>	In	1	1
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used Comments • Non-Violation Notes <i>Observed thawed tuna in ROP with seal not in tact.</i>	In	1	1
34. Thermometers provided and accurate Comments • 4-502.11 (C) - Good Repair and Calibration-Pressure & Ambient Temperature Measuring Devices <i>Temperature gauges at hot water dish machine in kitchen are inaccurate for wash and final rinse temperature. Through discussion repair is to be made today.</i>	Out	0	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals Comments • Non-Violation Notes <i>Fruit flies in bar and rodent activity in dry storage is under control. Through discussion facility agreed to provide proof professional pest control invoices during next follow up inspection.</i>	In	2	2
37. Contamination prevented during food preparation, storage and display Comments • ** Consecutive Violation ** 3-306.11 - Food Display-Preventing Contamination by Consumers (Priority Violation) - Advised PIC that food on display shall be protected from contamination with the exception of nuts in the shell and whole, raw fruits and vegetables that will be further processed prior to consumption by the consumer. <i>Observed baked goods and cut fruit held on self service buffet without sneeze guards. Through discussion facility is in processes of selecting protective shields and or merchandisers. Not Corrected - Verification Required.</i> • The violation identified as consecutive may be referred to the Enforcement Section. • Non-Violation Notes <i>During follow up inspection omelet station ingredients were held away from potential consumer contamination and were being supervised by a foodhandler.</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 Comments • ** Consecutive Violation ** 4-302.13 - Temperature Measuring Devices-Manual and Mechanical Warewashing <i>Maximum registering thermometer or tape not provided for hot water dish machine. Through discussion the maximum registering tape has been ordered and is due to be delivered 11-9-2018. Not Corrected - Verification Required.</i> • ** Consecutive Violation ** 4-501.110 - Mechanical Warewashing Equipment-Wash Solution Temperature (Priority Foundation Violation) - Advised PIC the wash solution temperature should reflect the manufactures data plate. <i>Bar: chemical dish machine: wash 116 F; does not meet minimum requirement of 120 F. Not Corrected - Verification Required.</i> • The violation identified as consecutive may be referred to the Enforcement Section.	Out	0	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 Comments • Non-Violation Notes <i>Leak issues corrected at both locations (kitchen handsink & under chemical dish machine in bar).</i>	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		88	100

Temperature Observations

Comments:
Temperatures indicated at appropriate item number.


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

Inspection Report Information

Comments:
Correct Verification Required Violations by follow up inspection.

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.	16 Nov 2018		
DHEC Contact Phone and Fax Number.	Low Country EQC McMillian - (843)-953-0150 Fax- (842)- 953-0151		
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: Jennifer Paige



Account Signature: john burley

