



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	24-206-01946	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	GREAT WALL OF CHINA	Audit Type:	10_Routine Inspection
Address:	234 BYPASS 72 NW STE 7080	Start Date:	26 Jul 2016 01:00 PM
Facility Service (Full/Limited):	F	End Date:	26 Jul 2016 02:45 PM
City/State/Zip:	GREENWOOD, SC 296490000 GREENWOOD	Inspector:	Debra McNeill
Contact Name:	Li		

Overall Score
96%

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"> • Provided Fact Sheet for Certified Food Protection Manager • 2-102.20 - Food Protection Manager Certification <i>No CFPM for this facility yet. Will re-check this violation next routine.</i>	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Employee Health • 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 Comments <ul style="list-style-type: none"> • Provided Fact Sheet for No Bare Hand Contact 	In	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	Not Applicable	2	2

<ul style="list-style-type: none"> • Provided Fact Sheet for Shellfish/Shellstock 			
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>chemical dishmachine---chlorine 100 ppm with strip</i> 			
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	In	3	3
Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Proper Cooking/Reheating (proper cooking) • Non-Violation Notes <i>Chicken in wok to 175 F.</i> 			
17. Proper reheating procedures for hot holding	Not Observed	3	3
Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Proper Cooking/Reheating (proper reheating) 			
18. Proper cooling time and temperatures	Not Observed	3	3
Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Proper Cooling (cooling temps) 			
19. Proper hot holding temperatures	In	3	3
Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Proper Holding (hot holding) • Non-Violation Notes <i>Hot buffet bar: crab meat 144 F, chicken 142 F, egg drop soup 155 F, chicken w/broccoli 160 F, shrimp 141 F, rice 150 F. rice steamer: white rice 160 F.</i> 			
20. Proper cold holding temperatures	In	3	3
Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Proper Holding (cold holding) • Non-Violation Notes <i>On cold bar: shrimp on ice 33 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) <i>No datemarking system at facility.</i> 			
22. Time as a Public Health Control: procedures and records	Not Applicable	2	2
Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Time as a PH Control 			
23. Consumer advisory provided for raw or undercooked foods	Not Applicable	1	1
Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Consumer Advisory 			
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2	2
25. Food additives: approved and properly used	In	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
Comments			
• Provided Fact Sheet for Proper Cooling (cooling methods)			
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	In	2	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
Comments			
• Non-Violation Notes			
3-ct sink hot water temp-- 112 F. Has test strips for chlorine sanitizer.			
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	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		96	100

Temperature Observations

Comments:			
<i>Food temps recorded under item no.s</i>			
Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
Totals			

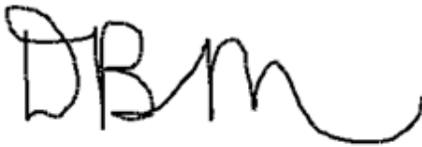
Inspection Report Information

Comments:

For more information on the new food regulation, visit the DHEC website at--- <http://www.scdhec.gov>. Obtain a copy of the new Food Regulation 61-25, this can be a printed copy or an electronic copy. This should be kept accessible.

Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	A		
Is a Follow-Up required within 10 days?	No		
DHEC Contact Phone and Fax Number.	Upstate EQC Greenwood - (864)227-5915 Fax- (864)942-3680		
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: Debra McNeill



Account Signature: Li

