



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	30-206-00983	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	CLOCK OF LAURENS-AMB FOOD INC	Audit Type:	10_Routine Inspection
Address:	24 FAIRGROUNDS RD	Start Date:	07 Sep 2016 10:55 AM
Facility Service (Full/Limited):	F	End Date:	07 Sep 2016 01:36 PM
City/State/Zip:	LAURENS, SC 293600000 LAURENS	Inspector:	Debra McNeill
Contact Name:	John Powell		

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"> Provided Fact Sheet for Certified Food Protection Manager 2-102.20 - Food Protection Manager Certification <i>Facility does not have a CFPM at this time. Will re-check for this 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 Comments <ul style="list-style-type: none"> 2-401.11- Eating, Drinking, or Using Tobacco <i>Employee smoking in the storage room.</i>	Out	0	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 3-301.11 - Preventing Contamination from Hands (Priority Violation) <i>Had bare hand contact with ready-to-eat foods. Corrected. Verification required.</i>	Out	0	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 • Provided Fact Sheet for Shellfish/Shellstock	Not Applicable	2	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized Comments • Non-Violation Notes <i>Chemical dishmachine---chlorine---100 ppm with test strip. Manual 3-ct sink---quat tablets for sanitizer--- 400 ppm with test strip.</i>	In	3	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures Comments • Provided Fact Sheet for Proper Cooking/Reheating (proper cooking) • Non-Violation Notes <i>On stove top: beef tips 202 F. Boneless chicken breast on flat grill 196 F.</i>	In	3	3
17. Proper reheating procedures for hot holding Comments • Provided Fact Sheet for Proper Cooking/Reheating (proper reheating)	Not Observed	3	3
18. Proper cooling time and temperatures Comments • Provided Fact Sheet for Proper Cooling (cooling temps)	Not Observed	3	3
19. Proper hot holding temperatures Comments • Provided Fact Sheet for Proper Holding (hot holding) • Non-Violation Notes <i>In steamer: vegetable soup 188 F, chili 193 F, mac n' cheese 163 F, corn 203 F. On stove top: white gravy 165 F.</i>	In	3	3
20. Proper cold holding temperatures Comments • Provided Fact Sheet for Proper Holding (cold holding) • 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>In WIC: Had beef steaks at 44 F, pork chops at 44 F, fish at 45 F, baked potatoes at 44 F, raw chicken breasts at 44 F, pickles at 44 F. Ambient temperature of WIC at 44 F. In 2-dr Pepsi reach-in cooler: Had chicken patties at 44 F. Ambient temperature of this cooler at 44 F. In 1-dr reach-in beside flat grill (meat cooler): Had steaks at 48 F. Corrected. Verification required.</i> • Non-Violation Notes <i>In WIC: chopped tomatoes 43 F, potato salad 43 F. In prep cooler across from cookline: potato salad 40 F, deli ham 43 F, deli turkey 43 F, sliced tomatoes 42 F and shredded lettuce 43 F.</i>	Out	0	3
21. Proper date marking and disposition Comments • Provided Date Marking Fact Sheet	Not Observed	3	3
22. Time as a Public Health Control: procedures and records Comments • Provided Fact Sheet for Time as a PH Control	Not Applicable	2	2

23. Consumer advisory provided for raw or undercooked foods Comments • Provided Fact Sheet for Consumer Advisory	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 • Provided Fact Sheet for Proper Cooling (cooling methods)	In	1	1
32. Plant food properly cooked for hot holding Comments • Non-Violation Notes <i>On stove top: green beans 191 F, pinto beans 200 F, vegetable soup 210 F.</i>	In	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 Comments • 4-301.12 (A-B) - Manual Warewashing-Requirements (Priority Foundation Violation) <i>3-compartment sink not set up properly. Corrected. Verification is required.</i> • Non-Violation Notes <i>3-ct sink hot water temp--147 F. Has test strips available for use for both quat and chlorine.</i>	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 • 5-203.14 - Backflow Prevention Device-When Required (Priority Violation)	Correction During Inspection	1	2

<i>No dual check valve backflow preventer (Watts #7 or an equivalent) at mop sink, on hose with trigger nozzle attached. Corrected. Verification is required.</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		88	100

Temperature Observations

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

Inspection Report Information

Comments:			
<i>Also checked complaint #25083---Complaint of roaches in storage room, employees smoking in storage room, and food is left out overnite to thaw. Did not observe any roaches while in facility. I checked facility's pest control paperwork, and they have ECOLAB Pest Service coming once a month to check and treat. They were here last on 8/29/16. Did not observe any food that was thawing sitting out of cooler. Employees were smoking inside the dry storage room on their breaks, instead of a designated smoking area. Manager states the designated smoking area is located out the back door of facility. 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 and should be kept accessible.</i>			
Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	A		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	16 Sep 2016		
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: John Powell

DBM

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