



Retail Food Establishment Inspection Report

| Facility Information | | Audit Information | |
|---|-----------------------------|--------------------|---|
| Permit Number: | 41-206-00919 | Audit Name: | Retail Food Establishment Inspection Report |
| Facility Name: | DAN'S IN SALUDA | Audit Type: | 10_Routine Inspection |
| Address: | 103 BONHAM RD | Start Date: | 14 Jul 2016 12:20 PM |
| Facility Service (Full/Limited): | F | End Date: | 14 Jul 2016 02:53 PM |
| City/State/Zip: | SALUDA, SC 291380000 SALUDA | Inspector: | Bob Bailey |

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|----------------------|
| 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. Comments <ul style="list-style-type: none"> Provided Fact Sheet for Certified Food Protection Manager Provided Fact Sheet for Delayed Implementation | In | 2 | 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 are not in place for employee health exclusion, restriction and reinstatement. (Priority Foundation Violation) <p><i>Employee Health Policy missing or not complete. Reference material was left with Person in charge. Policy must be mailed or faxed within 10 days (or provided on follow up)to: Bob Bailey Food Protection Greenwood Health Department 1736 S. Main Street Greenwood SC 29646 864.942.3680</i></p> | Out | 0 | 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 Comments <ul style="list-style-type: none"> 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Priority Foundation Violation) | Out | 0 | 2 |

| | | | |
|---|------------------------------|---|---|
| <i>Hand sink in bar blocked with strainer (using as dump sink), sink in waitress station being used as dump sink. Verification required.</i> | | | |
| 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"> • Provided Fact Sheet for Shellfish/Shellstock • Non-Violation Notes <i>Per Manager only offer on special events during the year, not on a regular basis.</i> | Not Observed | 2 | 2 |
| 13. Food separated and protected | In | 3 | 3 |
| 14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none"> • 4-602.11 - Equipment Food-Contact Surfaces and Utensils-Cleaning Frequency (Priority Violation) <i>Employee cutting partially cooked chicken on cutting board used for ready to eat. Corrected.</i> | Out | 0 | 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"> • Provided Fact Sheet for Proper Cooking/Reheating (proper cooking) • Non-Violation Notes <i>Fried fish 178 F, grilled chicken 167 F, hamburger 181 F.</i> | In | 3 | 3 |
| 17. Proper reheating procedures for hot holding Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Proper Cooking/Reheating (proper reheating) | Not Observed | 3 | 3 |
| 18. Proper cooling time and temperatures Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Proper Cooling (cooling temps) | In | 3 | 3 |
| 19. Proper hot holding temperatures Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Proper Holding (hot holding) • Non-Violation Notes <i>Rice blend 177 F, taco meat 177 F, chili 166 F.</i> | In | 3 | 3 |
| 20. Proper cold holding temperatures Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Proper Holding (cold holding) • 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>House made ranch dressing 74 F. Corrected.</i> <ul style="list-style-type: none"> • Non-Violation Notes <i>Upright - shrimp 40 F// small under counter - buttermilk 36 F// prep table - chicken salad 36 F, cole slaw 34 F, pico de gallo 34 F, pimento cheese 33 F, mozzarella 34 F, diced tomatoes 37 F, lettuce 58 F// salad prep - lettuce 44 F, tomatoes 54 F. Coke cooler - chicken salad 39 F, cooked chicken 44 F// coke cooler (pies) key lime 44 F//residential fridge #1 Juice 34 F, salad mix 42 F.</i> | Correction During Inspection | 1 | 3 |

| | | | |
|---|------------------------------|---|---|
| 21. Proper date marking and disposition Comments • Provided Fact Sheet for Delayed Implementation | Delayed Implementation | 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 • 3-603.11 (A-C) - Consumer Advisory-Animal Foods that are Not Processed to Eliminate Pathogens (Priority Foundation Violation) <i>Verification required.</i> | Out | 0 | 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) • 3-501.15 (A) - Cooling Methods (Priority Foundation Violation) <i>Rice cooling in deep pan. Corrected.</i> | Out | 0 | 1 |
| 32. Plant food properly cooked for hot holding | Not Observed | 1 | 1 |
| 33. Approved thawing methods used | In | 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 • 4-501.116 - Warewashing Equipment-Chemical Sanitizer Concentration (Priority Foundation Violation) <i>Dish machine not sanitizing. Corrected.</i> | Correction During Inspection | 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 | 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 | | 89 | 100 |

Temperature Observations

| Item | Answer | Points Current | Points to Total |
|---|--------|----------------|-----------------|
| PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments • <i>see below.</i> | Yes | | |
| Totals | | | |

Inspection Report Information

| 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. | 21 Jul 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. For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food . | Notification | 0 | 0 |
| Totals | | | |

Auditor Signature: Bob Bailey



Account Signature:

