



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	33-206-01272	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	TURNER'S GROCERY	Audit Type:	10_Routine Inspection
Address:	3008 W HIGHWAY 76	Start Date:	19 Feb 2020 11:50 AM
Facility Service (Full/Limited):	F	End Date:	19 Feb 2020 12:45 PM
City/State/Zip:	MARION, SC 295710000 MARION		

Overall Score
83%

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"> • 2-102.11 - Demonstration (Priority Foundation Violation) - Advised the PIC of the multiple Priority violations that were out of compliance. <i>Observed facility with two or more Priority Violations out of compliance during inspection. Verification required.</i> • Non-Violation Notes <i>Person in charge has a Certified Food Protection Manager certification.</i> 	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link - www.scdhec.gov/sites/default/files/Library/CR-011050.pdf Comments <ul style="list-style-type: none"> • 2-103.11(N)-(O) - Person in Charge-Duties (Priority Foundation Violation) – Provided and explained Fact Sheet/Provided Link – Employee Health - www.scdhec.gov/sites/default/files/Library/CR-011050.pdf <i>Facility unable to provide a written Employee Health Policy that defines reporting, restricting, and excluding of employees. Not corrected, verification required.</i> 	Out	0	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 - Advised PIC to inform the employees that they shall eat, drink or use tobacco in designated areas only. All personal drinks must have a lid. <i>Observed employee eating in kitchen area during inspection.</i> 	Out	0	2
5. No discharge from eyes, nose, and mouth	In	2	2
6. Hands clean and properly washed Comments	Out	0	4

<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 employee operating register/handling money then immediately prepare customer's order without hand washing in between the two tasks. Corrected, verification required.</i> 2-301.15 - Where to Wash (Priority Foundation Violation) - Advised PIC on food employees requirements on how, when and where to wash their hands and arms. <i>Observed employee wash hands at 3-compartment sink. Not corrected, verification required.</i> 			
<p>7. No bare hand contact with RTE foods</p> <p>Comments</p> <ul style="list-style-type: none"> Non-Violation Notes <i>Employees observed wearing gloves or using utensils when handling ready-to-eat food items during inspection.</i> 	In	3	3
<p>8. Handwashing sinks, properly supplied and accessible</p> <p>Comments</p> <ul style="list-style-type: none"> 5-203.11 - Handwashing Sinks-Minimum Number (Priority Foundation Violation) - Advised PIC that the facility must have at least (1) one sink that is designated and used exclusively for handwashing. <i>No handsink observed present in kitchen area during inspection. Person in charge stated handsink that was previously installed was removed. Not Corrected, verification required.</i> 	Out	0	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
<p>14. Food-contact surfaces: cleaned and sanitized</p> <p>Comments</p> <ul style="list-style-type: none"> Non-Violation Notes <i>3-compartment sink not set up during inspection.</i> 	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
<p>19. Proper hot holding temperatures</p> <p>Comments</p> <ul style="list-style-type: none"> 3-501.16 (A1)3-501.16 (A1) - TCS Food-Hot Holding (Priority Violation) - Provided and explained Fact Sheets/Provided Links - Proper Holding Temperatures and Time as a Public Health Control Measure for Hot or Cold Food - www.scdhec.gov/sites/default/files/Library/CR-011353.pdf www.scdhec.gov/sites/default/files/Library/CR-011059.pdf <i>Display: Fried chicken 109 F, Sliced bologna 77 F, Sausage 79 F. Stove: Hot dog 105 F. Not corrected, verification required.</i> Non-Violation Notes <i>Stove: Vegetable soup 190 F. Crockpot: Chili 160 F.</i> 	Out	0	3
<p>20. Proper cold holding temperatures</p> <p>Comments</p> <ul style="list-style-type: none"> Non-Violation Notes <i>Make table: Crumbled sausage 41 F, Mushrooms 41 F, Wings 41 F. Walk-in beverage cooler: Chili 41 F, Bologna 41 F. 2-door Fagor: Bologna 41 F, Raw sausage 41 F, Beef patty 41 F.</i> 	In	3	3
21. Proper date marking and disposition	In	3	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	In	1	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	Out	0	1
Comments			
<ul style="list-style-type: none"> 4-903.11 (A&C) - Single-Service and Single-Use Articles-Storing <i>Observed single-service items stored on floor in kitchen area beside stove.</i> 			
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	Out	0	1
Comments			
<ul style="list-style-type: none"> 4-302.14 - Sanitizing Solutions-Testing Devices Provided (Priority Foundation Violation) - Advised PIC test kits must be provided to accurately measure sanitizing solutions. <i>Facility unable to provided sanitizer testing kit during inspection. Not corrected, verification required.</i> 			
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		83	100

Temperature Observations

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

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	B		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	28 Feb 2020		
DHEC Contact Phone and Fax Number.	Pee Dee EQC Florence - (843)661-4825 Fax- (843)661-4858		
Violations may be subject to enforcement action including but not limited to a monetary penalty of \$1,000.00 per violation for each day of non-compliance per S.C. Code Ann. Section 44-1-150 and S.C. Regulation 61-25. If the retail food establishment obscures, covers, defaces, relocates, or removes the posted grade decal, this is a violation of S.C. Regulation 61-25 and may result in enforcement action. Information collected on this form is open to public scrutiny or release in accordance with the Freedom of Information Act. For fact sheets, the regulation, and additional information, please see: www.scdhec.gov/food-safety/food-service-industry-permits-rules .	Notification	0	0
Totals			