



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	08-206-09093	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	PRINGLETOWN QUICK STOP	Audit Type:	15_Follow-Up Inspection
Address:	1088 OLD GILLIARD RD.	Start Date:	16 Nov 2018 08:00 AM
Facility Service (Full/Limited):	F	End Date:	16 Nov 2018 08:15 AM
City/State/Zip:	RIDGEVILLE, SC 294710000 BERKELEY	Inspector:	Nathan Paul Mitchell
Contact Name:	Deepak Patel, bhavin patel, Chrysanthia Brown, bharat cha		

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 • Non-Violation Notes <i>Facility has a certified food protection manager.</i>	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments • 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 • Non-Violation Notes <i>Staff are using tongs</i>	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	Not Applicable	2	2
13. Food separated and protected Comments • 3-302.11 (A3-8) - Packaged and Unpackaged Food-Separation, Packaging, and Segregation <i>Flour not properly covered in kitchen area (violation not corrected)(verification not required)</i> 	Out	0	3
14. Food-contact surfaces: cleaned and sanitized Comments • 4-602.11 (E) Non-TCS Foods – Cleaning Frequency <i>Ice machine has build up (violation not corrected)(verification not required)</i> 	Out	0	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 Applicable	3	3
19. Proper hot holding temperatures Comments • Non-Violation Notes <i>Display warmer: fried chicken-172F, chicken wings-141F, potatoe wedges-144F/</i>	In	3	3
20. Proper cold holding temperatures Comments	In	3	3

<ul style="list-style-type: none"> Non-Violation Notes Drink cooler holding 38F/ Creamer machine holding 39F/ Reach-in cooler holding 38F/ 			
21. Proper date marking and disposition	Not Observed	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	Out	0	2
Comments <ul style="list-style-type: none"> ** Consecutive Violation ** 3-305.11 - Food Storage-Preventing Contamination from the Premises <i>Food not stored 6" off of the floor in the drink cooler(violation not corrected)(verification required)</i>  <ul style="list-style-type: none"> ** Consecutive Violation ** The violation identified as consecutive may be referred to the Enforcement Section. 			
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"> 4-903.12 - Single-Service and Single-Use Articles-Storage Prohibitions <i>Single service not stored 6" off of the floor in the storage area (violation not corrected)(verification not required)</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"> ** Consecutive Violation ** 4-302.14 - Sanitizing Solutions-Testing Devices Provided (Priority Foundation Violation) - Advised PIC test kits must be provided to accurately measure sanitizing solutions. <i>No test strips for bleach (violation not corrected)(verification required)</i> ** Consecutive Violation ** The violation identified as consecutive may be referred to the Enforcement Section. 			
47. Non-food-contact surfaces clean	In	1	1
48. Hot and cold water available; adequate pressure	In	2	2
Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Facility hot water temp 125F/</i> 			
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	Out	0	1
Comments <ul style="list-style-type: none"> 4-204.11 - Ventilation Hood Systems-Drip Prevention <i>Hoods in kitchen area have build up (violation not corrected)(verification not required)</i> 			



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 • All temps are recorded next to the item numbers.	Yes		
Totals			

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	C		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	27 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: Nathan Paul Mitchell

Account Signature: Deepak Patel, bhavin patel, Chrysanthia Brown, bharaat chaudhari