



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	41-206-00877	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	MIG'S PIZZA CASTLE	Audit Type:	10_Routine Inspection
Address:	216 GREENWOOD HWY	Start Date:	01 Jul 2016 01:32 PM
Facility Service (Full/Limited):	F	End Date:	01 Jul 2016 03:07 PM
City/State/Zip:	SALUDA, SC 291380000 SALUDA	Inspector:	Kisha Colyer-Brown
Contact Name:	George T Kerhoulas		

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"> • 2-102.20 - Food Protection Manager Certification <i>No certified food manager on staff.</i> 	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments <ul style="list-style-type: none"> • 2-103.11(N) - Employees are informed of their responsibility to report to the Person in Charge about their health as related to diseases transmissible through food. (Priority Foundation Violation) • 2-103.11(O) -Policy / References are not in place for employee health exclusion, restriction and reinstatement. (Priority Foundation Violation) • 2-201.11 (A) - Responsibility of Person in Charge-Require Reporting to PIC (Priority Violation) • 2-501.11 - Clean-up of Vomiting and Diarrheal Events (Priority Foundation Violation) <i>No written employee health policy or reference materials provided.</i> 	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	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	In	3	3
14. Food-contact surfaces: cleaned and sanitized	In	3	3
Comments			
• Non-Violation Notes <i>Dish Machine: Chemical/100 ppm/Chlorine Test Strips</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			
• Non-Violation Notes <i>Fryer: Shrimp 183 F, Chicken Strips 180 F, Deviled Crab 185 F.</i>			
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures	Not Observed	3	3
19. Proper hot holding temperatures	In	3	3
Comments			
• Non-Violation Notes <i>Steam Line: Burger 179 F, Baked Potato 178 F, Meatballs 205 F, Tomato Sauce 165 F, Chicken 155 F, Steak 159 F.</i>			
20. Proper cold holding temperatures	Out	0	3
Comments			
• 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>Sandwich Prep Cooler: Roast beef 50 F, Turkey 46 F, Ham 45 F, Salami 45 F. Cooked peppers & onions sitting out on cook line 90 F.</i>			
• Non-Violation Notes <i>Pizza Prep: Ham 41 F, Sausage 40 F, Pepperoni 42 F, Beef 32 F; 2 Dr Everest Cooler: Pasta 41 F, Salad 41 F; Prep Cooler: Shrimp 40 F, Chicken 41 F, Fish 43 F.</i>			
21. Proper date marking and disposition	Correction During Inspection	1	3
Comments			
• 3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation) <i>No date marking procedures in place for TCS foods.</i>			
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	In	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	Out	0	1
Comments			
<ul style="list-style-type: none"> 4-502.13 - Single-Service and Single-Use Articles-Use Limitations <i>Plastic containers used for salads are being washed and re-used.</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	In	1	1
47. Non-food-contact surfaces clean	Out	0	1
Comments			
<ul style="list-style-type: none"> 4-601.11 (C) - Nonfood-Contact Surfaces-Clean <i>Fans covered in dust over food prep areas. Stand for mixer has excessive food build up.</i> 			
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	Yes		
Comments			
<ul style="list-style-type: none"> <i>Product temperatures recorded under proper citation numbers.</i> 			
Totals			

Inspection Report Information

Comments:			
<i>Follow-up inspection is scheduled for 7-11-16 to verify correction of priority violations #2, #20, and #21. Complaint reference number 24043, not verified.</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.	11 Jul 2016		
DHEC Contact Phone and Fax Number.	Midlands EQC Aiken - (803)642-1637 Fax- (803)643-4027		

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 additional information see. www.scdhec.gov/Agency/RegulationsAndUpdates/LawsAndRegulations/Food/	Notification	0	0
Totals			

Auditor Signature: Kisha Colyer-Brown



Account Signature: George T Kerhoulas

