



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	30-206-01231	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	BUCK'S QUICK STOP	Audit Type:	10_Routine Inspection
Address:	28 N MAIN ST	Start Date:	28 Jul 2016 11:00 AM
Facility Service (Full/Limited):	L	End Date:	28 Jul 2016 01:03 PM
City/State/Zip:	CROSS HILL, SC 293320000 LAURENS	Inspector:	Debra McNeill
Contact Name:	Don Davis		

Overall Score
91%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Comments:

The new food application was given to owner/manager to fill out in its entirety and send back to the Greenwood County Health Department within ten days.

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>No CFPM for facility yet. Will re-check 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	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	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 Comments	Correction During Inspection	1	2

<ul style="list-style-type: none"> 3-101.11 - Safe, Unadulterated and Honestly Presented (Priority Violation) <i>Found molded hamburger buns (1 pack) under prep area shelving. Corrected.</i> 			
12. Required records available: shellstock tags, parasite destruction Comments <ul style="list-style-type: none"> 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 <ul style="list-style-type: none"> Non-Violation Notes <i>manual 3-ct sink---chlorine sanitizer---sink not set up</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 <ul style="list-style-type: none"> <i>meat pizza through Impinger oven to 189 F.</i> Provided Fact Sheet for Proper Cooking/Reheating (proper cooking) 	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 Applicable	3	3
18. Proper cooling time and temperatures Comments <ul style="list-style-type: none"> Provided Fact Sheet for Proper Cooling (cooling temps) 	Not Applicable	3	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none"> Provided Fact Sheet for Proper Holding (hot holding) 3-501.16 (A1) - TCS Food-Hot Holding (Priority Violation) <i>meat pizza held in pizza warmer was 122 F. Corrected.</i> Non-Violation Notes <i>In warmer: chicken wings 133 F, sausage biscuit 150 F. In steamer: chili 141 F, hot dogs 142 F.</i> 	Correction During Inspection	1	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none"> <i>In prep cooler: chopped lettuce 42 F, chicken patties 42 F, hamburgers 39 F, pizza topping 40 F, sliced cheese 42 F, chicken wings 32 F. In prep cooler: hot dogs 41 F and shredded cheese 43 F. In WIC: Hot dogs 43 F.</i> Provided Fact Sheet for Proper Holding (cold holding) Non-Violation Notes <i>In pizza prep cooler: beef topping 42 F and sausage topping 41 F. In residential refrigerator: sausage patties 37 F.</i> 	In	3	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none"> Provided Date Marking Fact Sheet 	Not Observed	3	3
22. Time as a Public Health Control: procedures and records Comments <ul style="list-style-type: none"> Provided Fact Sheet for Time as a PH Control 	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods Comments <ul style="list-style-type: none"> 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	In	1	1
Comments			
• Provided Fact Sheet for Proper Cooling (cooling methods)			
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	Correction During Inspection	1	1
Comments			
• 3-304.14 - Wiping Cloths-Use Limitation <i>In use wiping cloths not stored in sanitizer solution.</i>			
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	Out	0	2
Comments			
• 4-202.16 - Nonfood-Contact Surfaces-Design <i>Paint flaking off of storage shelf.</i>			
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
Comments			
• <i>Manual 3-ct sink hot water temp was 140 F. Had test strips for chlorine.</i>			
• Non-Violation Notes <i>3-ct sink hot water temp--140 F. Has test strips for quat sanitizer.</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	Out	0	1
Comments			
• 6-501.11 - Repairing-Premises, Structures, Attachments, and Fixtures-Methods			

<p><i>Floor leading into back storage room not in good repair. Has hole in entry way.</i></p> <ul style="list-style-type: none"> 6-501.12 - Cleaning Frequency and Restrictions <p><i>Ceiling fan has accumulation of dust.</i></p>			
<p>54. Meets ventilation and lighting requirements; designated areas used</p> <p>Comments</p> <ul style="list-style-type: none"> 6-202.11 - Light Bulbs-Protective Shielding <p><i>Tube lights over self beverage area not covered, shielded or shatter resistant.</i></p>	Out	0	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		91	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>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. This should be kept accessible.</i>			
Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	A		
Is a Follow-Up required within 10 days?	No		
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: Don Davis

