







Retail Food Establishment Inspection Report

| Facility Information | | Audit Information | |
|----------------------------------|----------------------------|-------------------|---|
| Permit: | 26-206-12991 | Audit Name: | Retail Food Establishment Inspection Report |
| Facility Name: | CHINA TOWN | Audit Type: | 10_Routine Inspection |
| Address: | 2608 MAIN STREET # G | Start Date: | 27 Feb 2020 03:34 PM |
| Facility Service (Full/Limited): | F | End Date: | 27 Feb 2020 05:01 PM |
| City/State/Zip: | CONWAY, SC 295260000 HORRY | | |

Overall Score
70%




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>2 or more PRIORITY violations cited on inspection. - VERIFICATION REQUIRED</i> • 2-102.12 (B) – Food Handlers Certificate – Person in Charge <i>No Food Handler Certification. CFPM not present at time of inspection. Employee with a Food Handler Certification must be present during food service hours if Certified Food Protection Manager is not present.</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"> • Non-Violation Notes • 2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement. <i>Vomit-Diarrhea Clean-up Policy observed.</i> | 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 | Not Observed | 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 <ul style="list-style-type: none"> • 3-101.11 - Safe, Unadulterated and Honestly Presented (Priority Violation) - Advised PIC that all food shall be safe for use. | Out | 0 | 2 |

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|---|----------------|---|---|
| <p>Hair in cornstarch. - CORRECTED - VERIFICATION REQUIRED</p>  | | | |
| <p>12. Required records available: shellstock tags, parasite destruction</p> | Not Applicable | 2 | 2 |
| <p>13. Food separated and protected</p> <p>Comments</p> <ul style="list-style-type: none"> 3-302.11 (A1-2) - Raw Animal Food-Separation, Packaging, and Segregation (Priority Violation) - Advised PIC that foods must be protected from potential cross contamination. Raw chicken on a stick in a thin, open bag laying on top of cooked pork in thin bags. - CORRECTED - VERIFICATION REQUIRED (See photo)  <ul style="list-style-type: none"> 3-304.11 - Food Contact-Equipment and Utensils (Priority Violation) - Advised PIC that food may not come into contact with soiled equipment and utensils. Cooked chicken in cardboard boxes that originally contained raw chicken (6 boxes). - CORRECTED - VERIFICATION REQUIRED (See photo) <p>Mushrooms in contact with heavily soiled wiping cloth - CORRECTED - VERIFICATION REQUIRED</p>  | Out | 0 | 3 |
| <p>14. Food-contact surfaces: cleaned and sanitized</p> <p>Comments</p> <ul style="list-style-type: none"> 4-601.11 (A) - Equipment, Food-Contact Surfaces, and Utensils-Clean (Priority Foundation Violation) - Advised PIC that food surface equipment must be clean to sight and touch. Cutting board stored with raw chicken fat on cutting board. - CORRECTED - VERIFICATION REQUIRED <p>Cutting board stored dirty. - CORRECTED - VERIFICATION REQUIRED</p> <p>Utensils stored dirty - CORRECTED - VERIFICATION REQUIRED</p>  <ul style="list-style-type: none"> Non-Violation Notes | Out | 0 | 3 |
| <p>15. Proper disposition of returned, previously served, reconditioned, and unsafe food</p> | In | 2 | 2 |
| <p>16. Proper cooking time and temperatures</p> | Not Observed | 3 | 3 |
| <p>17. Proper reheating procedures for hot holding</p> | Not Observed | 3 | 3 |
| <p>18. Proper cooling time and temperatures</p> <p>Comments</p> | Out | 0 | 3 |

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| <ul style="list-style-type: none"> 3-501.14 - Cooling (Priority Violation) - Provided and explained Fact Sheet/Provided Link - Cooling - www.scdhec.gov/sites/default/files/Library/CR-011352.pdf <i>Container 1 of cooked chicken on speed rack- 83 F @ 3:38 pm, then 77 F @ 4:08 pm. Cooling rate (135F - 70F)= 0.20 degrees / minute, which is LESS than minimum rate of 0.54 degrees / minute.</i> <i>Container 2 of cooked chicken on speed rack- 81 F @ 3:38 pm, then 79 F @ 4:08 pm. Cooling rate (135F - 70F)= 0.06 degrees / minute, which is LESS than minimum rate of 0.54 degrees / minute.</i> <i>Container 1 of rice sitting out of temp control- 88 F @ 3:38 pm, then 88 F @ 4:08 pm. Cooling rate (135F - 70F)= 0 degrees / minute, which is LESS than minimum rate of 0.54 degrees / minute.</i> <i>Container 2 of rice sitting out of temp control- 96 F @ 3:38 pm, then 96 F @ 4:08 pm. Cooling rate (135F - 70F)= 0 degrees / minute, which is LESS than minimum rate of 0.54 degrees / minute.</i> <p>CORRECTED - VERIFICATION REQUIRED</p> | | | |
| <p>19. Proper hot holding temperatures</p> <p>Comments</p> <ul style="list-style-type: none"> Non-Violation Notes <i>Rice Warmer: rice- 163 F</i> <i>Steam Table: egg drop soup- 161 F, broth soup- 169 F</i> | In | 3 | 3 |
| <p>20. Proper cold holding temperatures</p> <p>Comments</p> <ul style="list-style-type: none"> 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) - Proper Holding Temperatures and Time as a Public Health Control Measure for Hot or Cold Food. - Provided and explained Fact Sheet/Provided Link - 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>Prep Table: cut cabbage- 55 F, cooked noodles- 55 F - CORRECTED - VERIFICAITON REQUIRED</i> Non-Violation Notes <i>Walk-in-Cooler: General Tso chicken- 42 F, sweet & sour chicken- 43 F, cooked pork- 42 F, cut cabbage- 41 F, raw wings- 41 F</i> <i>Prep Cooler: raw shrimp- 42 F, raw chicken- 41 F, cooked rib meat- 43 F, boiled chicken- 42 F</i> <i>Samsung Residential Refrigerator: cooked rib meat- 41 F, raw chicken on a stick- 40 F</i> | Out | 0 | 3 |
| <p>21. Proper date marking and disposition</p> <p>Comments</p> <ul style="list-style-type: none"> ** Consecutive Violation ** 3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation) - Advised PIC that refrigerated, ready-to-eat, TCS foods prepared and held for more than 24 hours shall be clearly marked to indicate the use by, sold or discarded date, not to exceed 7 days. (See 3-501.17 for more details and exceptions) ** Consecutive Violation ** 3-501.18 - Ready-To-Eat TCS Food-Disposition (Priority Violation) - Advised PIC that refrigerated, ready-to-eat, TCS foods shall be discarded if the temperature and time combination exceeds 7 days or if the package is not properly date marked. Provided Date Marking Fact Sheet/Provided Link - www.scdhec.gov/sites/default/files/Library/CR-011694.pdf ** Consecutive Violation ** | Out | 0 | 3 |

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| <ul style="list-style-type: none"> The violation identified as consecutive may be referred to the Enforcement Section. <p>No date marking on ready-to-eat foods TCS held beyond 24 hours: cooked General Tso Chicken, cooked sweet & sour chicken, cooked ribs, cut cabbage, cooked egg rolls, etc. - CORRECTED - VERIFICATION REQUIRED</p> | | | |
| <p>22. Time as a Public Health Control: procedures and records</p> <p>Comments</p> <ul style="list-style-type: none"> ** Consecutive Violation ** 3-501.19 - Time as a Public Health Control (Priority Violation) - Provided and explained Fact Sheet/Provided Link - Time as a Public Health Measure for Hot or Cold Food - www.scdhec.gov/sites/default/files/Library/CR-011059.pdf ** Consecutive Violation ** The violation identified as consecutive may be referred to the Enforcement Section. <p>No discard times indicated on cooked foods using Time as a Public Health Control: General Tso Chicken, Sweet & Sour Chicken, Egg Rolls, Chicken Wings - CORRECTED - VERIFICATION REQUIRED</p> <p>No written Standard Operating Procedure for Time as a Public Health Control. - NOT CORRECTED - VERIFICATION REQUIRED</p> | Out | 0 | 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 |
| <p>31. Proper cooling methods used; adequate equipment for temperature control</p> <p>Comments</p> <ul style="list-style-type: none"> 3-501.15 (A) - Cooling Methods (Priority Foundation Violation) - Provided and explained Fact Sheet - Proper Cooling Temperatures - www.scdhec.gov/sites/default/files/Library/CR-011352.pdf <p>Chicken cooling without temperature control. - CORRECTED - VERIFICATION REQUIRED</p> <p>Rice cooling in large, deep containers without temperature control. Volume of rice is too large to meet cooling parameters. - CORRECTED - VERIFICATION REQUIRED</p> | Out | 0 | 1 |
| 32. Plant food properly cooked for hot holding | Not Observed | 1 | 1 |
| <p>33. Approved thawing methods used</p> <p>Comments</p> <ul style="list-style-type: none"> 3-501.13 - Thawing <p>Ribs thawing in standing water.</p> <p>Shrimp thawing in standing water.</p> | Out | 0 | 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 |
| <p>37. Contamination prevented during food preparation, storage and display</p> <p>Comments</p> | Out | 0 | 2 |

| | | | |
|--|-----|---|---|
| <ul style="list-style-type: none"> 3-305.11 - Food Storage-Preventing Contamination from the Premises Bag on onion stored on floor. <p>Food stored on floor in walk-in-freezer.</p> <ul style="list-style-type: none"> 3-307.11 - Miscellaneous Sources of Contamination Container of raw chicken wings stored over produce in walk-in-cooler.  | | | |
| 38. Personal cleanliness | In | 2 | 2 |
| 39. Wiping cloths: properly used and stored | Out | 0 | 1 |
| Comments <ul style="list-style-type: none"> 3-304.14 - Wiping Cloths-Use Limitation Wiping cloths not stored in sanitizer buckets between uses. | | | |
| 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 <ul style="list-style-type: none"> 4-101.11 (A) - Utensils and Food Contact Surface Material Characteristics-Safe (Priority Violation) - Advised PIC materials that are used in the construction of utensils and food-contact surfaces of equipment shall meet the requirements of 4-101.11. Plastic grocery bags used to store foods. - NOT CORRECTED - VERIFICATION REQUIRED  | | | |
| <ul style="list-style-type: none"> 4-202.16 - Nonfood-Contact Surfaces-Design Crates used for storage containers are not approved for use. Crates also heavily soiled. <p>Excessive use of cardboard for storage. Cardboard is not approved for re-use as it is not cleanable.</p>  | | | |
| <ul style="list-style-type: none"> 4-205.10 - Food Equipment-Certification and Classification Samsung Residential Refrigerator installed within the last 6 months (since last routine inspection) is not approved for use of storage of TCS Foods. Refrigerators must meet ANSI/NSF classifications. | | | |
| <ul style="list-style-type: none"> 4-501.11 - Good Repair and Proper Adjustment-Equipment Grease interceptor lid is rusted and has a hole in the top | | | |



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| 46. Warewashing facilities: installed, maintained and used; test strips | In | 1 | 1 |
| 47. Non-food-contact surfaces clean Comments | Out | 0 | 1 |
| <ul style="list-style-type: none"> 4-602.13 - Nonfood Contact Surfaces-Cleaning Frequency ** Consecutive Violation ** 4-602.13 - Nonfood Contact Surfaces-Cleaning Frequency Bottom shelves of prep tables have accumulation of grime. - NOT CORRECTED - VERIFICATION REQUIRED - Non-Violation Notes | | | |
| 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 Comments | Out | 0 | 1 |
| <ul style="list-style-type: none"> 6-501.12 - Cleaning Frequency and Restrictions Walls have accumulation of splash. Floors have accumulation of grease & grime under equipment 6-501.114 - Maintaining Premises-Unnecessary Items and Litter Unused and broken equipment is stored dirty Broken ice machine is filled with plastic bags, junk, etc. | | | |
| 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 | | 70 | 100 |

Temperature Observations

| Item | Answer | Points Current | Points to Total |
|--|--------|----------------|-----------------|
| PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments | Yes | | |
| <ul style="list-style-type: none"> See applicable item numbers. | | | |
| Totals | | | |

Inspection Report Information

Comments:

Follow-up inspection within 10 calendar days (on or BEFOER March 6, 2020) for items marked VERIFICATION REQUIRED

| Item | Answer | Points Current | Points to Total |
|--|---|----------------|-----------------|
| Facility Category | Category 4 | | |
| Grade Posted | C | | |
| Is a Follow-Up required within 10 days? | Yes | | |
| A Follow-up Inspection will be performed by the date indicated. | 06 Mar 2020 | | |
| DHEC Contact Phone and Fax Number. | Pee Dee EQC Conway - (843)915-8801 Fax- (843)915-6503 | | |
| <p>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.</p> <p>For fact sheets, the regulation, and additional information, please see: www.scdhec.gov/food-safety/food-service-industry-permits-rules.</p> | Notification | 0 | 0 |
| Totals | | | |