


## Retail Food Establishment Inspection Report





Facility Information		Audit Information	
<b>Permit:</b>	10-206-03069	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	VICKERY'S SHRIMP BOAT LANE	<b>Audit Type:</b>	10_Routine Inspection
<b>Address:</b>	1313 SHRIMP BOAT LANE	<b>Start Date:</b>	29 Oct 2018 01:35 PM
<b>Facility Service (Full/Limited):</b>	F	<b>End Date:</b>	29 Oct 2018 04:44 PM
<b>City/State/Zip:</b>	MOUNT PLEASANT, SC 294640000 CHARLESTON	<b>Inspector:</b>	Jennifer Paige
<b>Contact Name:</b>	matt murphy		

**Overall Score**  
**71%**

### 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. <b>Comments</b> <ul style="list-style-type: none"> <li>• ** Consecutive Violation ** 2-102.11 - Demonstration (Priority Foundation Violation) - Advised the PIC of the multiple Priority violations that were out of compliance. <i>Two or more Priority Violations cited at time of inspection. Not Corrected - Verification Required</i></li> <li>• The violation identified as consecutive may be referred to the Enforcement Section.</li> </ul>	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.	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 <b>Comments</b> <ul style="list-style-type: none"> <li>• 3-301.11 - Preventing Contamination from Hands (Priority Violation) - Advised PIC that food employees may not contact exposed, ready-to-eat food that will not receive any further cooking step, with their bare hands. <i>Observed bare hand contact plating fried oysters.</i></li> </ul>	Correction During Inspection	1	3
8. Handwashing sinks, properly supplied and accessible <b>Comments</b> <ul style="list-style-type: none"> <li>• 5-204.11 - Handwashing Sinks-Location and Placement (Priority Foundation Violation) - Advised PIC that a handwashing sink shall be located to allow convenient use by employees. <i>Handsink near dishmachine is obstructed by brooms preventing convenient use. Observed strainer in handsink bar. Observed knife in cookline handsink.</i></li> </ul>  <ul style="list-style-type: none"> <li>• 6-301.12 - Hand Drying Provision (Priority Foundation Violation) - Advised PIC that all handwashing stations shall be properly supplied with paper towels. <i>No hand drying provision at handsink near dish room and in bar.</i></li> </ul>	Correction During Inspection	1	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 <b>Comments</b> <ul style="list-style-type: none"> <li>• Non-Violation Notes <i>Salmon is farm raised and pellet fed; tuna is yellowfin.</i></li> </ul>	In	2	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized <b>Comments</b> <ul style="list-style-type: none"> <li>• 4-602.11 (A) (1-5) - TCS Foods - Equipment Food-Contact Surfaces and Utensils-Cleaning Frequency (Priority Violation) - Advised PIC that food surfaces of equipment shall be cleaned at any time during the operation when contamination may have occurred. <i>Observed soiled knives stored on magnetic strip on the end of cookline; magnetic strip was also soiled. Corrected - Verification Required.</i></li> <li>• 4-602.11 (E) Non-TCS Foods - Cleaning Frequency <i>Ice machine has black mold accumulation.</i></li> <li>• 4-701.10 - Food-Contact Surfaces and Utensils, Sanitizing Procedures <i>Observed active dish washing at 3 bay sink. Dished were not properly sanitized after wash. Corrected</i></li> </ul>	Out	0	3

<ul style="list-style-type: none"> <li>** Consecutive Violation ** 4-501.114 - Warewashing Equipment-Chemical Sanitization-Criteria (Priority Violation) - Advised PIC that warewashing equipment must operate according to manufacture's data plate or meet the criteria specified in 7-204.11. <i>Kitchen: chemical dish machine: Opm, chlorine test strip used. Not Corrected - Verification Required.</i></li> <li>The violation identified as consecutive may be referred to the Enforcement Section.</li> <li>Non-Violation Notes <i>Bar: chemical dish machine: wash 120 F. rinse 50 ppm, chlorine test strips used.</i></li> </ul>			
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Fried: crawfish 184 F, oyster 189 F / flat top: chicken 182 F</i></li> </ul>	In	3	3
17. Proper reheating procedures for hot holding <b>Comments</b> <ul style="list-style-type: none"> <li>** Consecutive Violation ** 3-403.11 - Reheating for Hot Holding (Priority Violation) - Provided and explained Fact Sheet - Cooking/Reheating <i>Observed rice in warming cabinet at 100 F which was placed in cabinet 4 hour prior for reheat. Observed mashed potatoes in hot well at 140 F which, through discussion, were not rapidly reheated 165 F prior to being placed in hot well. Both foods voluntarily discarded-verification required.</i></li> <li>The violation identified as consecutive may be referred to the Enforcement Section.</li> </ul>	Out	0	3
18. Proper cooling time and temperatures <b>Comments</b> <ul style="list-style-type: none"> <li>3-501.14 - Cooling (Priority Violation) - Provided and explained Fact Sheet - Cooling <i>Observed tasso gravy from breakfast sitting on counter in lidded food storage container for cooling at 86 F (temp along edges) 108 F (temp in center). Voluntarily discarded</i></li> <li>Non-Violation Notes <i>Collard: 128 F ( 1:47); 89 F ( 2:44) = .68 cooling rate; pass.</i></li> </ul>	Out	0	3
19. Proper hot holding temperatures <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Heated cabinet: grits 148 F, mashed potato 147 F / cookline; brown gravy 144 F, butter 139 F, greens 149 F, prep area: mashed potato 184 F</i></li> </ul>	In	3	3
20. Proper cold holding temperatures <b>Comments</b> <ul style="list-style-type: none"> <li>** Consecutive Violation ** 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 - Time as a Public Health Control Measure for Hot or Cold Food. <i>Ice bath on cookline: inadequate ice bath: blue chees 50 F, cut tomato 48 F / pick up area: inadequate ice bath; potato salad 45 F, cole slaw 48 F / lowboy: salad area: chicken salad 45 F, egg salad 44 F Not Corrected - Verification Required.</i></li> <li>The violation identified as consecutive may be referred to the Enforcement Section.</li> <li>Non-Violation Notes <i>Basement: walk in: salmon 40 F, cheddar 41 F / walk in: potato 40 F / Upstairs: walk in: wing 40 F, fish 39 F, rice 39 F, cheese sauce 39 F / cookline: lowboy; pico 40 F, bourbon butter 40 F, crab cake 40 F / 4 drawer unit: salmon 41 F, beef patty 40 F, chicken 40 F / counter height: raw chicken 39 F, cooked wings 40 F / salad lowboy: shredded cheese 43 F, cut lettuce 42 F, turkey 40 F</i></li> </ul>	Out	0	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 <b>Comments</b> <ul style="list-style-type: none"> <li>Disclosure Reminder Verified.</li> </ul>	In	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 <b>Comments</b> <ul style="list-style-type: none"> <li>** Consecutive Violation ** 3-501.15 (A) - Cooling Methods (Priority Foundation Violation) - Provided and explained Fact Sheet - Proper Cooling Temperatures. <i>Observed collard greens 128 F in deep lidded container cooling at room temperature with out the assistance of ice and or stirring. Ice bath introduced, placed in uncovered shallow pan. Corrected - Verification Required.</i></li> <li>The violation identified as consecutive may be referred to the Enforcement Section.</li> </ul>	Out	0	1
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used <b>Comments</b> <ul style="list-style-type: none"> <li>** Consecutive Violation ** 3-501.13 - Thawing <i>Observed thawed tuna in ROP packaging where packing states to remove from packaging prior to thawing. Corrected - Verification Required.</i></li> <li>The violation identified as consecutive may be referred to the Enforcement Section.</li> </ul>	Out	0	1
34. Thermometers provided and accurate <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Accurate probe thermometer available at facility.</i></li> </ul>	In	1	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals <b>Comments</b>	Out	0	2

<ul style="list-style-type: none"> <li>6-202.15 - Outer Openings-Protected <i>Exit door in basement is not self closing and tight fitting.</i></li> </ul>			
37. Contamination prevented during food preparation, storage and display <b>Comments</b> <ul style="list-style-type: none"> <li>3-305.11 - Food Storage-Preventing Contamination from the Premises <i>Observed food stored on the floor of the walk in cooler upstairs. Observed ice Held for back up stored on floor in basement freezer.</i></li> </ul> 	Out	0	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 <b>Comments</b> <ul style="list-style-type: none"> <li>4-904.11 (A&amp;C) - Single-Service and Single-Use Articles-Preventing Contamination <i>Observed clean dishes being put away with bare hands; observed bare hand contact on food contact surfaces. Corrected</i></li> </ul>	Out	0	1
44. Gloves used properly	In	1	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used <b>Comments</b> <ul style="list-style-type: none"> <li>4-501.11 - Good Repair and Proper Adjustment-Equipment <i>Salad lowboy is in poor adjustment. Not all TCS foods in unit are holding at 41 F and below.</i></li> </ul>	Out	0	2
46. Warewashing facilities: installed, maintained and used; test strips <b>Comments</b> <ul style="list-style-type: none"> <li>4-302.14 - Sanitizing Solutions-Testing Devices Provided (Priority Foundation Violation) - Advised PIC test kits must be provided to accurately measure sanitizing solutions. <i>Chlorine test strips not provided. Not Corrected - Verification Required.</i></li> </ul>	Out	0	1
47. Non-food-contact surfaces clean <b>Comments</b> <ul style="list-style-type: none"> <li>4-601.11 (C) - Nonfood-Contact Surfaces-Clean <i>Racks to store foods are covered in mold.</i></li> <li>4-602.13 - Nonfood Contact Surfaces-Cleaning Frequency <i>Racks in coolers are not cleaned at a frequency to prevent accumulation of mold.</i></li> </ul> 	Out	0	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 <b>Comments</b> <ul style="list-style-type: none"> <li>6-501.11 - Repairing-Premises, Structures, Attachments, and Fixtures-Methods <i>Ceiling tiles missing in basement. walls in dishroom are in poor repair.</i></li> </ul>  <ul style="list-style-type: none"> <li>6-501.12 - Cleaning Frequency and Restrictions <i>Floors of walk-ins are littered and soiled. Ceilings in kitchen and walls in dishroom are excessively soiled, moldy and fuzzy.</i></li> </ul> 	Out	0	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
<b>Totals</b>		<b>71</b>	<b>100</b>

## Temperature Observations

### Comments:

Temperatures indicated at appropriate item number.

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

### Inspection Report Information

**Comments:**

*Correct Verification Required violations by follow up inspection.*

Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	C		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	01 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 <a href="http://www.scdhec.gov/food">www.scdhec.gov/food</a> .			
<b>Totals</b>			

**Auditor Signature: Jennifer Paige**



**Account Signature: matt murphy**

