



Retail Food Establishment Inspection Report


Facility Information		Audit Information	
Permit:	26-206-08682	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	CASA VILLA-LRIVER	Audit Type:	10_Routine Inspection
Address:	1529 HWY 17	Start Date:	10 Feb 2020 01:21 PM
Facility Service (Full/Limited):	F	End Date:	10 Feb 2020 02:21 PM
City/State/Zip:	LITTLE RIVER, SC 295660000 HORRY		

Overall Score
83%

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. 	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	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	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 <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. <i>Observed employee with the same gloves handling raw shrimp, chicken, and beef."Violations corrected - verification required"</i> 	Out	0	3
14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none"> • 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. 	Out	0	3

<i>Dish machine @ 170 F and 20 psi final rinse. Checked with MRT with a plate temperature of 129 F. "Violations not corrected - verification required"</i>			
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures Comments • Non-Violation Notes <i>Kitchen - griddle - chicken 181 F.</i>	In	3	3
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 Comments • 3-501.16 (A1)3-501.16 (A1) - TCS Food-Hot Holding (Priority Violation) - Provided and explained Fact Sheets/Provided Links - Proper Holding Temperatures and 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>Kitchen - hot box - rice 111 F. "Violations corrected - verification required"</i> • Non-Violation Notes <i>Kitchen - steam table - beans 145 F, pork 147 F, taco meat 135 F, chicken 144 F, beef 145 F.</i>	Out	0	3
20. Proper cold holding temperatures Comments • Non-Violation Notes <i>Kitchen - refrigerator - salsa 43 F, chicken 43 F, cut lettuce 43 F, cut tomatoes 40 F, sour cream 40 F, shrimp 41 F.</i>	In	3	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	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	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 Comments • 3-305.11 - Food Storage-Preventing Contamination from the Premises <i>Observed food products stored less than 6" off of floor.</i>	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 Comments • 3-304.12 - In-Use Utensils-Between-Use Storage <i>Observed tongs stored on lower oven handles.</i>	Out	0	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 Comments • 4-501.11 - Good Repair and Proper Adjustment-Equipment <i>Observed shelves in dry storage in poor repair.</i>	Out	0	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
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 Comments • ** Consecutive Violation ** 6-501.11 - Repairing-Premises, Structures, Attachments, and Fixtures-Methods <i>Observed damaged floor in kitchen, dish wash area, dry storage area, and walk in cooler.</i>	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
Totals		83	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments • <i>Temperatures recorded under applicable item number.</i>	Yes		
Totals			

Inspection Report Information

Comments: <i>Temperatures recorded under applicable item number.</i>			
Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	B		
Is a Follow-Up required within 10 days?	Yes		

A Follow-up Inspection will be performed by the date indicated.	20 Feb 2020		
DHEC Contact Phone and Fax Number.	Pee Dee EQC Conway - (843)915-8801 Fax- (843)915-6503		
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. For fact sheets, the regulation, and additional information, please see: www.scdhec.gov/food-safety/food-service-industry-permits-rules .	Notification	0	0
Totals			