





Retail Food Establishment Inspection Report


Facility Information		Audit Information	
Permit:	26-206-14002	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	OSAKA SUSHI BUFFET	Audit Type:	10_Routine Inspection
Address:	794 OAK FOREST LANE	Start Date:	31 Jan 2020 10:26 AM
Facility Service (Full/Limited):	F	End Date:	31 Jan 2020 12:32 PM
City/State/Zip:	MYRTLE BEACH, SC 295770000 HORRY		





Overall Score
74%



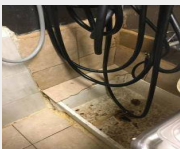
Foodborne Illness Risk Factors & Interventions and Good Retail Practices

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"> • Non-Violation Notes <i>Certified food protection manager certificate observed, present on inspection.</i> 	In	2	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. 	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 Comments <ul style="list-style-type: none"> • Non-Violation Notes 	In	4	4
7. No bare hand contact with RTE foods Comments <ul style="list-style-type: none"> • 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>Bare hand contact observed while cutting cucumbers for the buffet. Bare hand contact observed while handling lettuce for the buffet - (Corrected - Verification required).</i> 	Out	0	3
8. Handwashing sinks, properly supplied and accessible Comments <ul style="list-style-type: none"> • 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Priority Foundation Violation) - Advised PIC that handwashing sinks shall be accessible at all times for employee use and that handwashing sinks shall not be used for purposes other than handwashing. <i>Scouring pad observed being stored in the hand sink near the dish machine - (Corrected - Verification required).</i> 	Out	0	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 Comments • Non-Violation Notes <i>Invoices observed for tuna and salmon. Invoices retained onsite.</i>	In	2	2
13. Food separated and protected Comments • 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>Uncooked chicken observed being stored above uncovered cooked shrimp - (Corrected - Verification required).</i>  • 3-302.11 (A3-8) - Packaged and Unpackaged Food-Separation, Packaging, and Segregation <i>Food observed being stored uncovered in reach in coolers on the cook line.</i> 	Out	0	3
14. Food-contact surfaces: cleaned and sanitized Comments • Non-Violation Notes <i>3 compartment sink observed with water temperature of F, sanitizer tested with facilities chlorine test strips at 100 parts per million (PPM)///Dish machine tested with chlorine test strips. Dish machines sanitizer concentration observed at 50 parts per million (ppm). Dish machine operating in accordance with manufactures instructions on the data plate.</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 • Non-Violation Notes <i>Fryer: fried chicken wings 168 F//oven: baked salmon 180 F</i>	In	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures Comments • Non-Violation Notes <i>No cooling observed at time of inspection. Reviewed cooling methods with person in charge (PIC).</i>	Not Observed	3	3
19. Proper hot holding temperatures Comments • Non-Violation Notes <i>Rice steamer on the cook line: white rice 172 F.</i>	In	3	3
20. Proper cold holding temperatures Comments • Non-Violation Notes <i>Make top on the cook line: lo mein noodles 41 F, uncooked chicken 41 F, uncooked beef 40 F, uncooked shrimp 39 F, wontons 38 F, imitation crab meat 38 F//reach in cooler: egg rolls 38 F, gyoza 38 F, fried shrimp 43 F, uncooked chicken 39 F//walk in cooler: uncooked chicken 40 F, uncooked beef 40 F, uncooked tilapia 39 F, uncooked salmon 40 F//sushi display: uncooked salmon 41 F, uncooked tuna 41 F, imitation crab stick 39 F, spicy salmon 38 F, spicy tuna 38 F.</i>	In	3	3

<p>21. Proper date marking and disposition</p> <p>Comments</p> <ul style="list-style-type: none"> 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) <p><i>Ready to eat time/temperature control safety foods (TCS) that are held for 24 hours, observed WITHOUT prepped and/or discard dates (cooked breaded chicken, fried shrimp, wontons, egg rolls) - (Corrected - Verification required).</i></p> <ul style="list-style-type: none"> Provided Date Marking Fact Sheet/Provided Link - www.scdhec.gov/sites/default/files/Library/CR-011694.pdf 	Out	0	3
<p>22. Time as a Public Health Control: procedures and records</p> <p>Comments</p> <ul style="list-style-type: none"> 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 <p><i>Buffet uses time as a public health control. Items not correctly marked with date/time.</i></p> <ul style="list-style-type: none"> Non-Violation Notes <i>Sushi rice observed marked with correct date/time.</i> SOP Observed. 	Out	0	2
<p>23. Consumer advisory provided for raw or undercooked foods</p> <p>Comments</p> <ul style="list-style-type: none"> Non-Violation Notes Disclosure Reminder Verified. <p><i>Posted at the sushi bar and at the register.</i></p>	In	1	1
<p>24. Pasteurized foods used; prohibited foods not offered</p>	Not Applicable	2	2
<p>25. Food additives: approved and properly used</p> <p>Comments</p> <ul style="list-style-type: none"> Non-Violation Notes Additive - <p><i>Yellow and red food grade dye observed. Vinegar added to sushi rice, use of time is observed.</i></p>	In	2	2
<p>26. Toxic substances properly identified, stored, and used</p> <p>Comments</p> <ul style="list-style-type: none"> 7-102.11 - Common Name-Working Containers (Priority Foundation Violation) - Advised PIC that working containers of cleaners/sanitizers shall be labeled with the common name of the material. <p><i>Spray bottle of bleach observed not being labeled with common name -(Corrected - Verification required).</i></p> 	Out	0	2
<p>27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan</p>	Not Applicable	2	2
<p>28. Pasteurized eggs used where required</p>	Not Applicable	1	1
<p>29. Water and ice from approved source</p>	In	2	2
<p>30. Variance obtained for specialized processing methods</p>	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"> Non-Violation Notes <p><i>No cooling observed at time of inspection. Reviewed cooling methods with person in charge (PIC).</i></p>	In	1	1
<p>32. Plant food properly cooked for hot holding</p> <p>Comments</p>	In	1	1

<ul style="list-style-type: none"> Non-Violation Notes <i>Green beans observed steamed to 147 F, placed on buffet.</i> 			
<p>33. Approved thawing methods used</p> <p>Comments</p> <ul style="list-style-type: none"> 3-501.13 - Thawing <i>Uncooked shrimp and case of uncooked chicken observed thawing in the prep sink. Product still under 41 F. Product moved to refrigeration.</i> 	Out	0	1
<p>34. Thermometers provided and accurate</p> <p>Comments</p> <ul style="list-style-type: none"> 4-204.112 (A-D) - Temperature Measuring Devices-Design & Placement <i>Thermometers not observed in cold holding units.</i> 	Out	0	1
<p>35. Food properly labeled: original container</p> <p>Comments</p> <ul style="list-style-type: none"> 3-302.12 - Food Storage Containers Identified with Common Name of Food <i>Containers of seasonings on the cook ,ine not marked with common name of food.</i> 	Out	0	1
<p>36. Insects and rodents not present; no unauthorized animals</p>	In	2	2
<p>37. Contamination prevented during food preparation, storage and display</p> <p>Comments</p> <ul style="list-style-type: none"> 3-305.11 - Food Storage-Preventing Contamination from the Premises <i>Containers of cooked shrimp observed being stored down on top of cooked wontons, with no barrier in between.</i> 	Out	0	2
<p>38. Personal cleanliness</p>	In	2	2
<p>39. Wiping cloths: properly used and stored</p> <p>Comments</p> <ul style="list-style-type: none"> 3-304.14 - Wiping Cloths-Use Limitation <i>Sanitizer buckets tested with hydrion quaternary ammonium and chlorine test strips, at 0 parts per million (ppm).</i> 	Out	0	1
<p>40. Washing fruits and vegetables</p>	In	1	1
<p>41. In-use utensils: properly stored</p> <p>Comments</p> <ul style="list-style-type: none"> ** Consecutive Violation ** 3-304.12 - In-Use Utensils-Between-Use Storage <i>Tong handles observed being stored down in lo mein noodles. Rice paddle observed being stored in standing water. Water observed at 57 F - (Corrected - Verification required).</i>  <ul style="list-style-type: none"> ** Consecutive Violation ** The violation identified as consecutive may be referred to the Enforcement Section. 	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	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. <p><i>Pot observed on the cook line with hole in the side. Handle for rice scoop observed broken off and stored down in the product.</i></p>			
			
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
Comments			
<ul style="list-style-type: none"> Non-Violation Notes <p><i>Chlorine test strips observed.</i></p>			
47. Non-food-contact surfaces clean	Out	0	1
Comments			
<ul style="list-style-type: none"> 4-601.11 (C) - Nonfood-Contact Surfaces-Clean <p><i>Inside of reach in coolers observed with spillage and debris.</i></p>			
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			
<ul style="list-style-type: none"> 6-501.11 - Repairing-Premises, Structures, Attachments, and Fixtures-Methods <p><i>Floor outside of the walk in cooler observed with gouges and missing tiles. Gouges observed holding water. Cove base near the 3 compartment sink observed missing. Twisted and torn metal observed protruding off the wall. Table by the 3 compartment sink observed with rusty shelving. Torn gaskets observed around the doors on the make top on the cook line.</i></p>			
			
<ul style="list-style-type: none"> 6-501.12 - Cleaning Frequency and Restrictions <p><i>Mop sink observed with build up.</i></p>			
			
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		74	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments <ul style="list-style-type: none"> • <i>Temperatures documented under appropriate items.</i> 	Yes		
Totals			

Inspection Report Information

Comments:

Routine inspection made in conjunction with complaint # 42859

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.	10 Feb 2020		
DHEC Contact Phone and Fax Number.	Pee Dee EQC Myrtle Beach - (843)238-4378 Fax - (843)238-4518		
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			