


Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	26-206-13845	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	LA OLANCHANA	Audit Type:	10_Routine Inspection
Address:	4245 SOCASTEE BLVD	Start Date:	26 Feb 2020 12:40 PM
Facility Service (Full/Limited):	F	End Date:	26 Feb 2020 01:47 PM
City/State/Zip:	MYRTLE BEACH, SC 295880000 HORRY		

Overall Score
80%

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. <p><i>Two or more priority violations noted on routine inspection (NOT CORRECTED / VERIFICATION REQUIRED)</i></p>	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 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. <p><i>Handsink blocked by bucket and plastic container in sink</i></p> 	Out	0	2
9. Food obtained from approved source	In	2	2
10. Food received at proper temperature	In	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>Raw eggs stored on top shelf above containers of ready to eat foods (beans, tomato sauce tamales). Dripping observed from eggs on containers of RTE foods.(CORRECTED / VERIFICATION REQUIRED)</i> 	Out	0	3
14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none"> 4-703.11 - Hot Water and Chemical-Methods (Priority Violation) - Advised PIC that food contact surfaces and utensils shall have a contact time in relationship with a combination of temperature, concentration, and pH. <i>Dishes not being sanitized after wash and rinse step (NOT CORRECTED / VERIFICATION REQUIRED)</i> 	Out	0	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"> Non-Violation Notes <i>Beef cooked to 167F on stove</i> 	In	3	3
17. Proper reheating procedures for hot holding Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Chicken reheated in microwave 168F // chicken tacos fried to 190F,</i> 	In	3	3
18. Proper cooling time and temperatures	Not Observed	3	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Rice cooker: rice 177F,</i> 	In	3	3
20. Proper cold holding temperatures Comments <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>Counter: beef 93F, cooked chicken 62F, shell eggs 69F (CORRECTED / VERIFICATION REQUIRED)</i> Non-Violation Notes <i>Reach in cooler: refried beans 39F, tomato sauce 38F, pico de gallo 37F</i> 	Out	0	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none"> 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. <i>No date marking on cooked chicken, cooked beef, tomato sauce, pico de gallo, cabbage salad, tamales (CORRECTED / VERIFICATION REQUIRED)</i> 	Out	0	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	Not Observed	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	In	2	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	Out	0	1
Comments			
<ul style="list-style-type: none"> 3-304.12 - In-Use Utensils-Between-Use Storage <i>Small plastic cup with no handle being used as a food scoop// bowls with no handles being used as scoops in dry ingredients (rice)</i> 			
42. Utensils, equipment and linens: properly stored, dried & handled	In	1	1
43. Single-use and single-service articles; properly stored and used	Out	0	1
Comments			
<ul style="list-style-type: none"> 4-903.11 (A&C) - Single-Service and Single-Use Articles-Storing <i>Opened box of to go cups stored on the floor in back room</i> 			
44. Gloves used properly	In	1	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2	2
46. Warewashing facilities: installed, maintained and used; test strips	Out	0	1
Comments			
<ul style="list-style-type: none"> 4-303.11 <i>cleaning agents, sanitizers availability</i> 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> 			
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	In	1	1
54. Meets ventilation and lighting requirements; designated areas used	Out	0	1
Comments			
<ul style="list-style-type: none"> 6-303.11 - Intensity-Lighting <i>Less than 20ft candles in prep / storage room with handsink</i> 			
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		80	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments	Yes		
<ul style="list-style-type: none"> <i>Temperatures noted at individual item number</i> 			
Totals			

Inspection Report Information

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.	06 Mar 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			