



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	30-206-01438	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	CORNER MART #55	Audit Type:	10_Routine Inspection
Address:	815 E. MAIN ST	Start Date:	30 Aug 2016 12:30 PM
Facility Service (Full/Limited):	L	End Date:	30 Aug 2016 01:25 PM
City/State/Zip:	LAURENS, SC 293600000 LAURENS	Inspector:	Bob Bailey

Overall Score
90%

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"> Provided Fact Sheet for Certified Food Protection Manager Provided Fact Sheet for Delayed Implementation 2-103.11 (A-M), (P) - Person-In-Charge-Duties (Priority Foundation Violation) <i>Facility marked for more than 2 Priority violations. Verification required.</i> <ul style="list-style-type: none"> Non-Violation Notes 	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments <ul style="list-style-type: none"> Provided Fact Sheet for Employee Health 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	In	4	4
7. No bare hand contact with RTE foods Comments <ul style="list-style-type: none"> Provided Fact Sheet for No Bare Hand Contact 	In	3	3
8. Handwashing sinks, properly supplied and accessible Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Facility was permitted with no hand sink in 3 sink area.</i> 	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 Comments <ul style="list-style-type: none">• Provided Fact Sheet for Shellfish/Shellstock	Not Observed	2	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none">• 4-501.115 - Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers <i>Facility has Quat test strips but no Quat sanitizer. Manager to use bleach from store shelf for sanitizing until order for Quat sanitizer arrives. Corrected.</i>• 4-601.11 (A) - Equipment, Food-Contact Surfaces, and Utensils-Clean (Priority Foundation Violation) <i>Cook pans for oven propped at top of hand sink at faucets. Corrected.</i>	Correction During Inspection	1	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">• Provided Fact Sheet for Proper Cooking/Reheating (proper cooking)	Not Observed	3	3
17. Proper reheating procedures for hot holding Comments <ul style="list-style-type: none">• Provided Fact Sheet for Proper Cooking/Reheating (proper reheating)	Not Observed	3	3
18. Proper cooling time and temperatures Comments <ul style="list-style-type: none">• Provided Fact Sheet for Proper Cooling (cooling temps)	Not Observed	3	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none">• Provided Fact Sheet for Proper Holding (hot holding)• Non-Violation Notes <i>Hot dogs 189 F, chili 177 F.</i>	In	3	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none">• Provided Fact Sheet for Proper Holding (cold holding)• 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>BBQ in small container in prep table 45 F. Corrected.</i>• Non-Violation Notes <i>Prep table BBQ in bag 41 F. Weiners and chili thawing still frozen.</i>	Correction During Inspection	1	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none">• Provided Date Marking Fact Sheet	Correction During Inspection	1	3
22. Time as a Public Health Control: procedures and records Comments <ul style="list-style-type: none">• Provided Fact Sheet for Time as a PH Control <i>Corn dogs and pizza dogs held using time not marked with production or discard time. Store also does not have a written policy for using time as a control. Corrected.</i>• 3-501.19 - Time as a Public Health Control (Priority Violation)	Correction During Inspection	1	2

23. Consumer advisory provided for raw or undercooked foods Comments • Provided Fact Sheet for Consumer Advisory	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	In	1	1
34. Thermometers provided and accurate Comments • 4-302.12 - Food Temperature Measuring Devices (Priority Foundation Violation) <i>No food probe thermometer could be located by persons working in store. Verification required.</i>	Out	0	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	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	In	2	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	In	1	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		90	100

Temperature Observations

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

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 1		
Grade Posted	A		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	08 Sep 2016		
DHEC Contact Phone and Fax Number.	Upstate EQC Greenwood - (864)227-5915 Fax- (864)942-3680		
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. For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food .	Notification	0	0
Totals			

Auditor Signature: Bob Bailey



Account Signature:

