



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	24-206-00062	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	KENTUCKY FRIED CHICKEN #2	Audit Type:	10_Routine Inspection
Address:	219 BYPASS 72 NW	Start Date:	01 Jul 2016 01:15 PM
Facility Service (Full/Limited):	F	End Date:	01 Jul 2016 03:18 PM
City/State/Zip:	GREENWOOD, SC 296491510 GREENWOOD	Inspector:	Debra McNeill
Contact Name:	Cassie Sosebee		

Overall Score
98%

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 	In	2	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	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 Applicable	2	2

13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none">Non-Violation Notes <i>manual 3-ct sink--quat sanitizer--300 ppm with strip</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 <ul style="list-style-type: none">Provided Fact Sheet for Proper Cooking/Reheating (proper cooking)Non-Violation Notes <i>chicken wings in deep fryer to 203 F.</i>	In	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 Applicable	3	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none"><i>In hot box: fried chicken 144 F. In warmer: popcorn chicken 167 F, mac n' cheese 140 F, mashed potatoes 149 F, chicken pot pie 167 F. On hot buffet bar: fried chicken 140 F, fried okra 140 F, country fried steak 145 F, mac n' cheese 168 F, green beans 176 F.</i>Provided Fact Sheet for Proper Holding (hot holding)Non-Violation Notes <i>In steam table: mexican rice 173 F, refried beans 174 F, taco beef 167 F, shredded chicken 169 F. In hot box: chicken 167 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)Non-Violation Notes <i>In small slaw cooler: slaw 39 F. In cold buffet bar: slaw 39 F. In chicken WIC: raw chicken 38 F. In WIC: peach cobbler 35 F, cole slaw 35 F, green beans 36 F.</i>	In	3	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none">Provided Fact Sheet for Delayed Implementation	In	3	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	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods Comments <ul style="list-style-type: none">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 Comments • Provided Fact Sheet for Proper Cooling (cooling methods)	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	In	1	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals Comments • 6-202.15 - Outer Openings-Protected <i>Drive-thru window is not automatic shut and air fan is not working.</i>	Out	0	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 Comments • Non-Violation Notes <i>3-ct sink hot water temp-- 137 F. Has test strips for quat sanitizer.</i>	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		98	100

Temperature Observations

Comments:

Food temps recorded under item no.s

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

Inspection Report Information

Comments:

For more information on the new food regulation, visit the DHEC website at--- <http://www.scdhec.gov>. Obtain a copy of the new Food Regulation 61-25, this can be a printed copy or an electronic copy. This should be kept accessible.

Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	A		
Is a Follow-Up required within 10 days?	No		
A Follow-up Inspection will be performed by the date indicated.	08 Jul 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 additional information see. www.scdhec.gov/Agency/RegulationsAndUpdates/LawsAndRegulations/Food/	Notification	0	0
Totals			

Auditor Signature: Debra McNeill



Account Signature: Cassie Sosebee

