



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	24-206-01104	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	S & S RESTAURANT	Audit Type:	15_Follow-Up Inspection
Address:	239 MAGNOLIA STREET SUITE E	Start Date:	10 Aug 2016 01:10 PM
Facility Service (Full/Limited):	F	End Date:	10 Aug 2016 01:40 PM
City/State/Zip:	GREENWOOD, SC 296460000 GREENWOOD	Inspector:	Debra McNeill
Contact Name:	Wanda Dunlap		

Overall Score
94%

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"> • No CFPM yet. Will recheck next routine. • Provided Fact Sheet for Certified Food Protection Manager • 2-102.20 - Food Protection Manager Certification <i>No CFPM for this facility yet. Will re-check next routine.</i> 	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	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	Not Applicable	2	2

<ul style="list-style-type: none"> • Provided Fact Sheet for Shellfish/Shellstock 			
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized	In	3	3
Comments <ul style="list-style-type: none"> • Non-Violation Notes <i>manual 3-ct sink---quat sanitizer---200 ppm on follow-up has 200 ppm</i> 			
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	In	3	3
Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Proper Cooking/Reheating (proper cooking) • Non-Violation Notes <i>Fried fish in deep fryer 167 F.</i> 			
17. Proper reheating procedures for hot holding	Not Observed	3	3
Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Proper Cooking/Reheating (proper reheating) 			
18. Proper cooling time and temperatures	Not Observed	3	3
Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Proper Cooling (cooling temps) 			
19. Proper hot holding temperatures	In	3	3
Comments <ul style="list-style-type: none"> • <i>On stove top: green beans 135 F. In warmer: mac n cheese 151 F. On buffet line: pork chops 160 F, chicken 171 F, tomato/okra mix 204 F, cabbage 138 F.</i> • Provided Fact Sheet for Proper Holding (hot holding) 			
20. Proper cold holding temperatures	In	3	3
Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Proper Holding (cold holding) • Non-Violation Notes <i>Prep cooler across from cookline: hamburger patties at 43 F, steak patties 29 F. 2-dr reach-in in middle room: fish at 42 F, beef roast at 42 F. All food inside coolers rechecked on follow-up at 43 F and below.</i> 			
21. Proper date marking and disposition	Correction During Inspection	1	3
Comments <ul style="list-style-type: none"> • Provided Date Marking Fact Sheet • 3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation) <i>No date marking system yet at this facility. Left fact sheet about date marking with owner. Will recheck this next routine.</i> 			
22. Time as a Public Health Control: procedures and records	Not Applicable	2	2
Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Time as a PH Control 			
23. Consumer advisory provided for raw or undercooked foods	Not Applicable	1	1
Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Consumer Advisory 			
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
Comments			
• Provided Fact Sheet for Proper Cooling (cooling methods)			
32. Plant food properly cooked for hot holding	Not Applicable	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	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	Out	0	2
Comments			
• 4-501.11 - Good Repair and Proper Adjustment-Equipment <i>Prep cooler lid in poor repair.</i>			
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
Comments			
• Non-Violation Notes <i>3-ct sink hot water temp--115 F. Has test strips for quat sanitizer.</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	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		94	100

Temperature Observations

Comments:

Food temperatures are recorded under the 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 3		
Grade Posted	A		
Is a Follow-Up required within 10 days?	No		
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: Debra McNeill



Account Signature: Wanda Dunlap

