



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	10-206-07397	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	PANE E VINO	Audit Type:	10_Routine Inspection
Address:	17 WARREN ST	Start Date:	03 Apr 2019 03:06 PM
Facility Service (Full/Limited):	F	End Date:	03 Apr 2019 04:38 PM
City/State/Zip:	CHARLESTON, SC 294030000 CHARLESTON		

Overall Score
88%

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. <i>Facility has two or more priority violations. Violation not corrected, verification required.</i> • 2-102.20 - Food Protection Manager Certification - Provided and explained the Fact Sheet/Provided Link – CFPM - www.scdhec.gov/sites/default/files/Library/CR-011110.pdf <i>No food protection manager certificate provided.</i> 	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments <ul style="list-style-type: none"> • 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	Not Observed	3	3
8. Handwashing sinks, properly supplied and accessible Comments <ul style="list-style-type: none"> • Non-Violation Notes <i>All handsinks provided with soap and paper towels.</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	Out	0	2
<ul style="list-style-type: none"> 3-203.12 - Shellstock, Maintaining Identification (Priority Foundation Violation) - Provided and explained Fact Sheet/Provided Link - Molluscan Shellfish & Shellstock Information - www.scdhec.gov/sites/default/files/Library/CR-011335.pdf <p><i>Shell tags are not dated and in chronological order. Violation not corrected, verification required.</i></p>			
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized Comments	Out	0	3
<ul style="list-style-type: none"> 4-501.114 - Warewashing Equipment-Chemical Sanitization-Criteria (Priority Violation) - Advised PIC that warewashing equipment must operate according to manufacture's data plate or meet the criteria specified in 7-204.11. <i>Triple sink: sanitizer solution, 0 PPM, QAC test strips</i> Non-Violation Notes <i>Chemical dish machine: 100 PPM, chlorine test strips</i> 			
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	Not Observed	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures Comments	In	3	3
<ul style="list-style-type: none"> <i>Low boy: lasagna 110 F F at 3:10pm, 100 F at 3:40pm = rate .33 (did not meet minimum cooling rate requirement of .54). Violation not corrected, verification required.</i> 			
19. Proper hot holding temperatures	Not Observed	3	3
20. Proper cold holding temperatures Comments	In	3	3
<ul style="list-style-type: none"> Non-Violation Notes <i>Reach-in: lasagna 41 F, raw pork 41 F; prep unit: mushroom cream sauce 41 F, butter 41 F; lowboy: crab 41 F, sausage 41 F; prep unit 2: mozzarella cheese 41 F, diced tomato 38 F; reach-in 2; raw chicken 41 F</i> 			
21. Proper date marking and disposition Comments	Out	0	3
<ul style="list-style-type: none"> ** Consecutive Violation ** 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. Provided Date Marking Fact Sheet/Provided Link - www.scdhec.gov/sites/default/files/Library/CR-011694.pdf ** Consecutive Violation ** The violation identified as consecutive may be referred to the Enforcement Section. <i>Facility is not date marking all ready-to-eat, TCS foods that are kept over 24 hours. Violation not corrected, verification required.</i> 			
22. Time as a Public Health Control: procedures and records	Not Observed	2	2
23. Consumer advisory provided for raw or undercooked foods Comments	In	1	1
<ul style="list-style-type: none"> Disclosure Reminder Verified. 			
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	Correction During Inspection	1	1
<ul style="list-style-type: none"> 3-501.15 (A) - Cooling Methods (Priority Foundation Violation) - Provided and explained Fact Sheet - Proper Cooling Temperatures - www.scdhec.gov/sites/default/files/Library/CR-011352.pdf <i>Observed lasagna cooling with the lid on it. Corrected</i> 			
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 Comments	In	1	1
<ul style="list-style-type: none"> Non-Violation Notes <i>Probe thermometer provided.</i> 			
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals Comments	Out	0	2
<ul style="list-style-type: none"> 6-501.111 - Controlling Pests (Priority Foundation Violation) - Advised the PIC effective measures shall be taken to eliminate the presence of insects, rodents, and other pests. <i>Observed multiple fruit flies throughout the facility. Must provide proof of pest control treatment plan at the follow-up inspection. Violation not corrected, verification required.</i> 			
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	In	1	1
<ul style="list-style-type: none"> Non-Violation Notes <i>Test strips provided.</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		88	100

Temperature Observations

Comments:

Temperatures documented under corresponding item numbers.

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 3		
Grade Posted	B		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	12 Apr 2019		
DHEC Contact Phone and Fax Number.	Low Country EQC McMillian - (843)- 953-0150 Fax- (842)- 953-0151		
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.	Notification	0	0
For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food-safety/food-service-industry-permits-rules .			
Totals			