



## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	26-206-12991	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	CHINA TOWN	Audit Type:	15_Follow-Up Inspection
Address:	2608 MAIN STREET # G	Start Date:	06 Mar 2020 01:20 PM
Facility Service (Full/Limited):	F	End Date:	06 Mar 2020 02:30 PM
City/State/Zip:	CONWAY, SC 295260000 HORRY		

**Overall Score**  
**87%**

### 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. <b>Comments</b> <ul style="list-style-type: none"> <li>• 2-102.11 - Demonstration (Priority Foundation Violation) - Advised the PIC of the multiple Priority violations that were out of compliance. <i>2 or more PRIORITY violations cited on inspection. - VERIFICATION REQUIRED</i></li> <li>• Non-Violation Notes <i>Certified Food Protection Manager Certification verified. CFPM present.</i></li> </ul>	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011050.pdf">www.scdhec.gov/sites/default/files/Library/CR-011050.pdf</a>	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	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	Not Applicable	2	2
13. Food separated and protected	In	3	3

14. Food-contact surfaces: cleaned and sanitized	In	3	3
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	Out	0	3
<b>Comments</b>			
<ul style="list-style-type: none"> <li>3-501.14 - Cooling (Priority Violation) - Provided and explained Fact Sheet/Provided Link - Cooling - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf">www.scdhec.gov/sites/default/files/Library/CR-011352.pdf</a>  <i>Walk-in-cooler: Container 1 of Rice- 130 F @ 1:20 pm, then 130 F @ 1:50 pm. Cooling rate (135F - 70F)= 0 degrees / minute, which is LESS than minimum rate of 0.54 degrees / minute.</i></li> </ul> <p><i>Walk-In-Cooler: Container 2 of Rice: 126 F @ 1:20 pm, then 126 F @ 1:50 pm. Cooling rate (135F - 70F)= 0 degrees / minute, which is LESS than minimum rate of 0.54 degrees / minute.</i></p> <p><i>Walk-in-Cooler: cooked shrimp- 69 F @ 1:20 pm, then 68 F @ 1:50 pm. Cooling rate (70F- 41F)= 0.03 degrees / minute, which is LESS than minimum rate of 0.12 degrees / minute.</i></p> <p><i>Walk-in-Cooler: cooked noodles- 68 F @ 1:21 pm, then 66 F @ 1:51 pm. Cooling rate (70F- 41F)= 0.067 degrees / minute, which is LESS than minimum rate of 0.12 degrees / minute.</i></p> <p><i>Wak-in-Cooler: marinated raw pork- 52 F @ 1:30 pm, then 52 F @ 2:00 pm. Cooling rate (70F- 41F)= 0 degrees / minute, which is GREATER than minimum rate of 0.12 degrees / minute.</i></p> <p><b>CORRECTED - VERIFICATION REQUIRED</b></p>			
19. Proper hot holding temperatures	Not Observed	3	3
20. Proper cold holding temperatures	In	3	3
<b>Comments</b>			
<ul style="list-style-type: none"> <li>Non-Violation Notes  <i>Walk-in-Cooler: cooked General Tso Chicken- 41 F, raw wings- 41 F</i></li> </ul>			
21. Proper date marking and disposition	In	3	3
22. Time as a Public Health Control: procedures and records	Out	0	2
<b>Comments</b>			
<ul style="list-style-type: none"> <li>3-501.19 - Time as a Public Health Control (Priority Violation) - Provided and explained Fact Sheet/Provided Link - Time as a Public Health Measure for Hot or Cold Food - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf">www.scdhec.gov/sites/default/files/Library/CR-011059.pdf</a>  <i>Start time only indicated on cut cabbage. Must included discard time. - CORRECTED - VERIFICATION REQUIRED</i></li> </ul> <p><i>No discard time indicated on rice sitting out at wok table (Rice at 57 F). - CORRECTED - VERIFICATION REQUIRED</i></p> <p><i>No discard time indicated on garlic &amp; oil sitting out at wok table. (Garlic &amp; Oil @ 67 F) - CORRECTED - VERIFICATION REQUIRED</i></p> <p><i>No written SOP for Time as A Public Health Control. - CORRECTED - VERIFICATION REQUIRED</i></p>			
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	In	2	2
<b>Comments</b>			
<ul style="list-style-type: none"> <li>• Non-Violation Notes</li> <li>• Additive - <i>Tomato Red Shade (Food Coloring)</i>  <i>Egg Yellow Shade (Food Coloring).</i></li> </ul>			
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	Out	0	1
<b>Comments</b>			
<ul style="list-style-type: none"> <li>• 3-501.15 (A) - Cooling Methods (Priority Foundation Violation) - Provided and explained Fact Sheet - Proper Cooling Temperatures - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf">www.scdhec.gov/sites/default/files/Library/CR-011352.pdf</a> <i>Rice, Shrimp, Noodles, and Raw pork cooling in large, deep containers. Food volume is too large to safely meet cooling parameters.</i>  <i>Containers of rice in cooling process are stacked, which does not allow for proper air flow to facilitate cooling.</i>  <b>CORRECTED - VERIFICATION REQUIRED</b></li> </ul>			
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	Out	0	2
<b>Comments</b>			
<ul style="list-style-type: none"> <li>• 3-305.11 - Food Storage-Preventing Contamination from the Premises <i>Cut broccoli not covered in walk-in-cooler.</i>  <i>Boxes of food stored on floor in walk-in-freezer.</i>  <i>Bag of carrots stored on floor in walk-in-cooler.</i></li> <li>• 3-307.11 - Miscellaneous Sources of Contamination <i>Container of raw wings stored over container of uncovered cut broccoli.</i>  <i>Cooked foods stored in plastic bags in cardboard boxes that originally contained raw chicken in (walk-in-freezer).</i></li> </ul>			

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	Out	0	1
<b>Comments</b> <ul style="list-style-type: none"> <li>4-502.13 - Single-Service and Single-Use Articles-Use Limitations <i>Bag that originally contained noodles is now being used to store cooked pork.</i></li> <li><i>Tin food cans being re-used as scoop in bulk food container.</i></li> </ul>			
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
<b>Comments</b> <ul style="list-style-type: none"> <li>4-101.11 (A) - Utensils and Food Contact Surface Material Characteristics-Safe (Priority Violation) - Advised PIC materials that are used in the construction of utensils and food-contact surfaces of equipment shall meet the requirements of 4-101.11. <i>Plastic grocery bags are being used to store cooked foods in coolers &amp; freezers. Plastic grocery bags are not food grade material. - NOT CORRECTED - VERIFICATION REQUIRED</i></li> <li>4-202.16 - Nonfood-Contact Surfaces-Design <i>Cardboard used as storage containers (on bottom shelf of prep table). Cardboard is not approved for use as it is not easily cleanable.</i></li> <li>Non-Violation Notes <i>Samsung Residential Refrigerator installed after July 8, 2019 is not approved for use of the storage of TCS Foods. On follow-up inspection today this refrigerator does NOT contain any TCS Foods.</i></li> </ul>			
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
<b>Totals</b>		<b>87</b>	<b>100</b>

## Temperature Observations

Item	Answer	Points Current	Points to
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			Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented <b>Comments</b>	Yes		
<ul style="list-style-type: none"> <li>• See applicable item numbers.</li> </ul>			
<b>Totals</b>			

## Inspection Report Information

### Comments:

"C" remains for failure to correct PRIORITY Violations (#18, #22, #45).

Follow-up within 10 calendar days (on or BEFORE March 16, 2020) for items marked VERIFICATION REQUIRED.

Item	Answer	Points Current	Points to Total
Facility Category	Category 4		
Grade Posted	C		
Is a Follow-Up required within 10 days?	No		
DHEC Contact Phone and Fax Number.	Pee Dee EA-BEHS Conway - (843)915-8801 Fax- (843)915-6503		
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: <a href="http://www.scdhec.gov/food-safety/food-service-industry-permits-rules">www.scdhec.gov/food-safety/food-service-industry-permits-rules</a> .	Notification	0	0
<b>Totals</b>			