



## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
<b>Permit:</b>	22-206-06335	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	CIRCLE K STORE #3873	<b>Audit Type:</b>	15_Follow-Up Inspection
<b>Address:</b>	1802 SOUTH ISLAND RD	<b>Start Date:</b>	26 Oct 2018 02:10 PM
<b>Facility Service (Full/Limited):</b>	L	<b>End Date:</b>	26 Oct 2018 02:35 PM
<b>City/State/Zip:</b>	GEORGETOWN, SC 294400000 GEORGETOWN	<b>Inspector:</b>	Molly Smith
<b>Contact Name:</b>	Quinnette Chattine		

**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. <b>Comments</b> • Non-Violation Notes <i>Food protection manager certification observed.</i>	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. <b>Comments</b> • 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	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	In	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 Applicable	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures	Not Applicable	3	3
19. Proper hot holding temperatures	Not Observed	3	3
20. Proper cold holding temperatures <b>Comments</b> • <b>** Consecutive Violation **</b> 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) - Proper Holding Temperatures and Time as a Public Health Control Measure for Hot or Cold Food. - Provided and explained Fact Sheet - Time as a Public Health Control Measure for Hot or Cold Food. <i>Condiment holder: coleslaw 47F, sauerkraut 48F (NOT CORRECTED / VERIFICATION REQUIRED)</i> • The violation identified as consecutive may be referred to the Enforcement Section. • Non-Violation Notes <i>Walk in cooler: hotdogs 43F, coleslaw 42F</i>	Out	0	3
21. Proper date marking and disposition	Not Observed	3	3
22. Time as a Public Health Control: procedures and records	Not Observed	2	2
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	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	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	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	Out	0	2
<b>Comments</b>			
• 5-205.15 (B) - System Maintained in Good Repair-Leakage <i>Faucet leaking at mopsink</i>			
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	Out	0	1
<b>Comments</b>			
• 6-202.11 - Light Bulbs-Protective Shielding <i>Light bulbs not shielded at 3-comp sink</i>			
• 6-303.11 - Intensity-Lighting <i>Less than 10ft candles of light provided in back storage room and in walk in cooler</i>			
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>94</b>	<b>100</b>

### Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented <b>Comments</b> • <i>Temperatures noted at individual item number</i>	Yes		
<b>Totals</b>			

### Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 1		
Grade Posted	C		
<b>Comments</b> • <i>"C" posted due to non compliance of priority violation #20</i>			
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	05 Nov 2018		
DHEC Contact Phone and Fax Number.	Pee Dee EQC Myrtle Beach - (843)238-4378 Fax - (843)238-4518		
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 <a href="http://www.scdhec.gov/food">www.scdhec.gov/food</a> .			
<b>Totals</b>			

Auditor Signature: Molly Smith



Account Signature: Quinnette Chattine

