



Retail Food Establishment Inspection Report

Facility Information	Audit Information
Permit Number: 30-208-00026	Audit Name: Retail Food Establishment Inspection Report
Facility Name: GRAY COURT SCHOOL	Audit Type: 10_Routine Inspection
Address: 9210 HWY 14	Start Date: 23 Aug 2016 09:20 AM
City/State/Zip: GRAY COURT, SC 296450000 LAURENS	End Date: 23 Aug 2016 10:15 AM
Contact Name: Stephanie Marlowe	Inspector: Vivian Williams

Overall Score
100%

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 • Non-Violation Notes <i>Certificate Observed.</i>	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments • 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 Comments • Non-Violation Notes <i>Milk:36 F.</i>	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 Comments <ul style="list-style-type: none">Non-Violation Notes <i>Dish Machine/Hot Water Sanitization/Wash 160 F (Gauge)/Final Rinse 180 F (Gauge)/Surface 161 F - MRT, AND 3-Compartment Sink/Quaternary Sanitization/200ppm - QAC QR - Test Strips.</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">Non-Violation Notes <i>Cook-Line/Oven:Chicken Tenders 195 F.</i>	In	3	3
17. Proper reheating procedures for hot holding Comments <ul style="list-style-type: none">Non-Violation Notes <i>Cook-Line/Steamer/Mashed Potato 176 F.</i>	In	3	3
18. Proper cooling time and temperatures	Not Observed	3	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none">Non-Violation Notes <i>Service Line/Warming Cabinets:Sausage Pancakes 138 F, Mashed Potatoes 137 F.</i>	In	3	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none">Non-Violation Notes <i>Walk-in Cooler:Cut Lettuce 38 F.</i>	In	3	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none">Provided Date Marking Fact SheetNon-Violation Notes <i>System in place.</i>	In	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 Comments <ul style="list-style-type: none">Non-Violation Notes <i>In Refrigeration.</i>	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	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	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		100	100

Temperature Observations

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 2		
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: Vivian Williams

Account Signature: Stephanie Marlowe