



Retail Food Establishment Inspection Report

| Facility Information | Audit Information |
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| Permit Number: 35-211-00211 | Audit Name: Retail Food Establishment Inspection Report |
| Facility Name: WOOD WIDGEON FARM | Audit Type: 10_Routine Inspection |
| Address: 310 SERPENTINE DRIVE | Start Date: 06 Sep 2016 01:00 PM |
| City/State/Zip: PLUM BRANCH, SC 298450007 MCCORMICK | End Date: 06 Sep 2016 01:40 PM |
| Contact Name: Lowell Ross | Inspector: Debra McNeill |

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|----------------------|
| 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 • Provided Fact Sheet for Certified Food Protection Manager | In | 2 | 2 |
| 2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments • 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 • 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 • Provided Fact Sheet for Shellfish/Shellstock | Not Applicable | 2 | 2 |
| 13. Food separated and protected | In | 3 | 3 |

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|--|----------------|---|---|
| 14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none">Non-Violation Notes <i>manual 3-ct sink---chlorox sanitizer--- sink not set up while here.</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">Provided Fact Sheet for Proper Cooking/Reheating (proper cooking) | Not Applicable | 3 | 3 |
| 17. Proper reheating procedures for hot holding Comments <ul style="list-style-type: none">Provided Fact Sheet for Proper Cooking/Reheating (proper reheating) | Not Applicable | 3 | 3 |
| 18. Proper cooling time and temperatures Comments <ul style="list-style-type: none">Provided Fact Sheet for Proper Cooling (cooling temps) | Not Applicable | 3 | 3 |
| 19. Proper hot holding temperatures Comments <ul style="list-style-type: none">Provided Fact Sheet for Proper Holding (hot holding) | Not Applicable | 3 | 3 |
| 20. Proper cold holding temperatures Comments <ul style="list-style-type: none">Provided Fact Sheet for Proper Holding (cold holding) | Not Observed | 3 | 3 |
| 21. Proper date marking and disposition Comments <ul style="list-style-type: none">Provided Date Marking Fact Sheet | Not Applicable | 3 | 3 |
| 22. Time as a Public Health Control: procedures and records Comments <ul style="list-style-type: none">Provided Fact Sheet for Time as a PH Control | Not Applicable | 2 | 2 |
| 23. Consumer advisory provided for raw or undercooked foods Comments <ul style="list-style-type: none">Provided Fact Sheet for Consumer Advisory | 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 Comments <ul style="list-style-type: none">Provided Fact Sheet for Proper Cooling (cooling methods) | In | 1 | 1 |
| 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 | In | 2 | 2 |
| 46. Warewashing facilities: installed, maintained and used; test strips | In | 1 | 1 |
| Comments | | | |
| <ul style="list-style-type: none"> Non-Violation Notes <p>3-ct sink hot water temp--123 F. Has test strips available for use.</p> | | | |
| 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

| Comments: | | | |
|---|--------|----------------|-----------------|
| <i>Food temperatures are recorded under the item no.s</i> | | | |
| Item | Answer | Points Current | Points to Total |
| PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented | Yes | | |
| Totals | | | |

Inspection Report Information

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| Comments: |
| <i>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 and should be kept accessible.</i> |

| Item | Answer | Points Current | Points to Total |
|---|---|----------------|-----------------|
| Facility Category | Category 1 | | |
| 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: Lowell Ross

