





## Retail Food Establishment Inspection Report


| Facility Information             |                                | Audit Information |   |
|----------------------------------|--------------------------------|-------------------|---|
| Permit:                          | 16-206-01972                   | Audit Name:       | Retail Food Establishment Inspection Report |
| Facility Name:                   | SHORT TRIP #6                  | Audit Type:       | 10_Routine Inspection                       |
| Address:                         | 415 BOYKIN AVE                 | Start Date:       | 03 Jan 2020 10:03 AM                        |
| Facility Service (Full/Limited): | F                              | End Date:         | 03 Jan 2020 11:35 AM                        |
| City/State/Zip:                  | LAMAR, SC 290690000 DARLINGTON |                   |   |

|                      |
|----------------------|
| <b>Overall Score</b> |
| <b>75%</b>           |

### 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.<br><b>Comments</b> <ul style="list-style-type: none"> <li>• <b>** Consecutive Violation **</b> 2-102.11 - Demonstration (Priority Foundation Violation) - Advised the PIC of the multiple Priority violations that were out of compliance.<br/><i>Two or more Priority violations observed during inspection. Verification required.</i></li> <li>• <b>** Consecutive Violation **</b></li> <li>• The violation identified as consecutive may be referred to the Enforcement Section.</li> <li>• Non-Violation Notes<br/><i>Certified Food Protection Manager Certification observed.</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><br><b>Comments</b> <ul style="list-style-type: none"> <li>• 2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement.</li> </ul>  | 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<br><b>Comments</b> <ul style="list-style-type: none"> <li>• 2-301.14 - When to Wash (Priority Violation) - Advised PIC on food employees requirements on how, when and where to wash their hands and arms.<br/><i>Observed employee handling raw chicken then proceed to handle other food utensils and equipment at cook line and throughout kitchen. Not corrected, verification required.</i></li> </ul>   | Out    | 0              | 4               |
| 7. No bare hand contact with RTE foods   | In     | 3              | 3               |

|   |                |   |   |
|---|----------------|---|---|
| <p>8. Handwashing sinks, properly supplied and accessible</p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>6-301.11 - Handwashing Cleanser-Availability (Priority Foundation Violation) - Advised PIC that all handwashing stations shall be properly supplied with soap.<br/><i>Hand soap not provided at all kitchen hand sinks. Not corrected, verification required.</i></li> <li>** Consecutive Violation ** 6-301.12 - Hand Drying Provision (Priority Foundation Violation) - Advised PIC that all handwashing stations shall be properly supplied with paper towels.<br/><i>Hand drying provision not provided at any of the 3 kitchen hand sinks on arrival to facility. Not corrected, verification required.</i></li> <li>** Consecutive Violation **</li> <li>The violation identified as consecutive may be referred to the Enforcement Section.</li> </ul> | Out            | 0 | 2 |
| 9. Food obtained from approved source   | In             | 2 | 2 |
| 10. Food received at proper temperature   | Not Observed   | 2 | 2 |
| <p>11. Food in good condition, safe and unadulterated</p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>3-101.11 - Safe, Unadulterated and Honestly Presented (Priority Violation) - Advised PIC that all food shall be safe for use.<br/><i>Condenser unit of walk-in cooler is dripping non-potable condensate directly into cracked raw shell eggs, and opened boxes of raw chicken in walk-in cooler. Not corrected, verification required.</i></li> </ul>    | Out            | 0 | 2 |
| 12. Required records available: shellstock tags, parasite destruction   | Not Applicable | 2 | 2 |
| 13. Food separated and protected  | In             | 3 | 3 |
| <p>14. Food-contact surfaces: cleaned and sanitized</p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>Non-Violation Notes<br/><i>3-Compartment sink 100 ppm Chlorine sanitizer (Microchlorine strip tested).</i></li> </ul>   | In             | 3 | 3 |
| <p>15. Proper disposition of returned, previously served, reconditioned, and unsafe food</p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>** Consecutive Violation ** 3-701.11 - Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food (Priority Violation) - Advised PIC that unsafe contaminated food shall be discarded.<br/><i>Cut slices of tomato have spotty white growth in Edesa make table unit. Not corrected, verification required.</i></li> </ul>  <ul style="list-style-type: none"> <li>** Consecutive Violation **</li> <li>The violation identified as consecutive may be referred to the Enforcement Section.</li> </ul>  | Out            | 0 | 2 |
| <p>16. Proper cooking time and temperatures</p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>Non-Violation Notes<br/><i>Deep fryer: Chicken 210 F. Oven: Macaroni and cheese 202 F.</i></li> </ul>   | In             | 3 | 3 |
| 17. Proper reheating procedures for hot holding   | Not Observed   | 3 | 3 |

|   |                |   |   |
|---|----------------|---|---|
| 18. Proper cooling time and temperatures  | Not Observed   | 3 | 3 |
| 19. Proper hot holding temperatures<br><b>Comments</b> <ul style="list-style-type: none"><li>Non-Violation Notes<br/><i>Stove: Collards 183 F, Chicken 185 F, Macaroni and cheese 133 F. Front Warmer: Chili 150 F. Display Warmer: Rice 162 F.</i></li></ul>   | In             | 3 | 3 |
| 20. Proper cold holding temperatures<br><b>Comments</b> <ul style="list-style-type: none"><li>** Consecutive Violation ** 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/Provided Link - Time as a Public Health Control Measure for Hot or Cold Food - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf">www.scdhec.gov/sites/default/files/Library/CR-011353.pdf</a> <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf">www.scdhec.gov/sites/default/files/Library/CR-011059.pdf</a><br/><i>Edesa Make table: Hot dogs 48 F, Sliced tomato 50 F, Cut lettuce 57 F. Not corrected, verification required.</i></li><li>** Consecutive Violation **</li><li>The violation identified as consecutive may be referred to the Enforcement Section.</li><li>Non-Violation Notes<br/><i>Walk-in Cooler: String beans 41 F, Refried beans 41 F, Chili 41 F, Macaroni and cheese 43 F, Macaroni and cheese (Tub) 41 F. Star Metal Make table: Turkey 40 F.</i></li></ul>   | Out            | 0 | 3 |
| 21. Proper date marking and disposition<br><b>Comments</b> <ul style="list-style-type: none"><li>** Consecutive Violation ** 3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation) - Advised PIC that refrigerated, ready-to-eat, TCS foods prepared and held for more than 24 hours shall be clearly marked to indicate the use by, sold or discarded date, not to exceed 7 days. (See 3-501.17 for more details and exceptions)<br/><i>Date marking system not in place for applicable ready-to-eat TCS foods held over 24 hours. Not corrected, verification required.</i></li><li>** 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.<br/><i>Walk-in Cooler: String beans, fried chicken, and refried beans lack date (Person in charge does not know when they were prepared). Chili lacks date mark (Person in charge stated it is 2 weeks old). Macaroni and cheese lacks date mark (Person in charge stated it was prepared 12-26-19). Opened turkey deli meat in make table lacks date mark. Not corrected, verification required.</i></li></ul>  <ul style="list-style-type: none"><li>Provided Date Marking Fact Sheet/Provided Link - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011694.pdf">www.scdhec.gov/sites/default/files/Library/CR-011694.pdf</a></li><li>** Consecutive Violation **</li><li>The violation identified as consecutive may be referred to the Enforcement Section.</li></ul> | Out            | 0 | 3 |
| 22. Time as a Public Health Control: procedures and records   | Not Applicable | 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<br><b>Comments</b><br><ul style="list-style-type: none"> <li>7-204.11 - Sanitizers-Criteria (Priority Violation) - Advised PIC any chemical sanitizers must comply with law.<br/><i>Kitchen employee observed using full strength bleach to sanitize prep sink. Explained to employee proper washing / sanitizing concentration procedure. Not corrected, verification required.</i></li> </ul>  | Out            | 0 | 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<br><b>Comments</b><br><ul style="list-style-type: none"> <li>3-501.13 - Thawing<br/><i>Fish fillets thawing in room temperature standing water.</i></li> </ul>  | Out            | 0 | 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<br><b>Comments</b><br><ul style="list-style-type: none"> <li>** Consecutive Violation ** 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.<br/><i>Observed rodent droppings in back storage room. Live roaches observed on Edesa make table, and surrounding areas. Verification required.</i></li> <li>** Consecutive Violation ** 6-501.112 - Removing Dead or Trapped Birds, Insects, Rodents and other Pest<br/><i>Dead roaches observed throughout facility.</i></li> <li>** Consecutive Violation **</li> <li>The violation identified as consecutive may be referred to the Enforcement Section.</li> </ul> | Out            | 0 | 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<br><b>Comments</b><br><ul style="list-style-type: none"> <li>4-201.11 - Equipment and Utensils-Durability and Strength. - - Advised PIC that materials used shall be safe and clean.<br/><i>Grocery bags used as direct food contact storage for raw chicken and raw beef in ColdSpot Chest freezer.</i></li> <li>** Consecutive Violation ** 4-501.11 - Good Repair and Proper Adjustment-Equipment<br/><i>Edesa make table unit unable to hold TCS foods at 41 F or below (Internal thermometer reading ~ 46 F). Verification required due to consecutive violation.</i></li> <li>** Consecutive Violation **</li> </ul>   | Out            | 0 | 2 |

|   |    |           |            |
|---|----|-----------|------------|
| • The violation identified as consecutive may be referred to the Enforcement Section.               |    |           |            |
| 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>75</b> | <b>100</b> |

## Temperature Observations

| Item  | Answer | Points Current | Points to Total |
|---|--------|----------------|-----------------|
| PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented | Yes    |                |                 |
| <b>Totals</b>   |        |                |                 |

## Inspection Report Information

| Item  | Answer   | Points Current | Points to Total |
|---|--|----------------|-----------------|
| Facility Category   | Category 3   |                |                 |
| Grade Posted  | C  |                |                 |
| Is a Follow-Up required within 10 days?   | Yes  |                |                 |
| A Follow-up Inspection will be performed by the date indicated.   | 13 Jan 2020  |                |                 |
| DHEC Contact Phone and Fax Number.  | Pee Dee EQC<br>Florence - (843)661-4825 Fax- (843)661-4858 |                |                 |
| 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:<br><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>   |  |                |                 |