



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	46-206-03246	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	COPPER PREMIUM PUB	Audit Type:	10_Routine Inspection
Address:	4516 CHARLOTTE HWY	Start Date:	14 Sep 2016 10:40 AM
Facility Service (Full/Limited):	F	End Date:	14 Sep 2016 01:36 PM
City/State/Zip:	LAKE WYLIE, SC 297100000 YORK	Inspector:	Jerlyn Greulich
Contact Name:	Fred Kanos		

Overall Score
71%

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 <ul style="list-style-type: none"> • 2-102.11 - Demonstration (Priority Foundation Violation) <i>Priority violations noted.</i> 	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.	In	2	2
3. Proper use of reporting, restriction and exclusion Comments <ul style="list-style-type: none"> • 2-201.12 - Exclusions & Restrictions (Priority Violation) <i>Employee observed preparing food with uncovered burn on exposed portion of the arm. (corrected - verification required)</i> 	Out	0	2
4. Proper eating, tasting, drinking, or tobacco use Comments <ul style="list-style-type: none"> • 2-401.11- Eating, Drinking, or Using Tobacco <i>Employees eating and drinking while preparing food.</i> 	Out	0	2
5. No discharge from eyes, nose, and mouth	In	2	2
6. Hands clean and properly washed Comments <ul style="list-style-type: none"> • 2-301.14 - When to Wash (Priority Violation) <i>Employees observed donning gloves without washing hands. (corrected - verification required)</i> 	Out	0	4
7. No bare hand contact with RTE foods Comments <ul style="list-style-type: none"> • 3-301.11 - Preventing Contamination from Hands (Priority Violation) <i>Employee observed plating ready-to-eat foods with bare hands. (corrected - verification required)</i> 	Out	0	3

8. Handwashing sinks, properly supplied and accessible Comments <ul style="list-style-type: none">5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Priority Foundation Violation) <i>Blocked hand sink in two separate preparation areas. (refused to correct - verification required)</i>	Out	0	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 Comments <ul style="list-style-type: none">Non-Violation Notes <i>Chemical dish machine: 100 ppm chlorine - test kit; 3 compartment sink: 200 ppm quat - QAC QR test strips; Hot water dish machine in bar area: 160 F plate temperature - temperature sensitive 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>Flat top: shrimp 145 F</i>	In	3	3
17. Proper reheating procedures for hot holding Comments <ul style="list-style-type: none">3-403.11 - Reheating for Hot Holding (Priority Violation) <i>Stove: mashed potatoes reheated to 101 F (not corrected - verification required)</i>	Out	0	3
18. Proper cooling time and temperatures Comments <ul style="list-style-type: none">3-501.14 - Cooling (Priority Violation) <i>Walk-in cooler: roasted chicken 50 F @ 11:05 am, 50 F @ 11:50 am for a cooling rate of 0 F at 45 minutes (corrected - verification required)</i>	Out	0	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none">Non-Violation Notes <i>Steam unit: meatballs 167 F, beer cheese dip 150 F, queso 198 F; Warmer: mashed potatoes 135 F</i>	In	3	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none">3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>Make station by grill: slaw 60 F, ham 56 F, cooked peppers 65 F, garlic and onions 65 F, grilled corn 58 F, spinach 58 F, diced tomatoes 60 F, cooked red onions 68 F, tzaziki 65 F; Underneath make station by grill: egg batter 55 F, sliced tomatoes 50 F; Low-boy under grill: gyro 46 F, cooked mushrooms 45 F, cooked meatloaf 45 F, shrimp 45 F, steak 45 F, trout 45 F, mahi mahi 45 F; Walk-in cooler: trout 44 F; Step-up walk-in cooler: chicken salad 46 F, cilantro-lime vinaigrette 48 F (refused to correct - verification required)</i>Non-Violation Notes <i>Salad make station: lettuce 39 F, chopped eggs 37 F; Pizza make station: ricotta mix 35 F, cooked chicken 37 F, shrimp 33 F, tapenade 38 F, cooked onions 39 F, diced tomatoes 39 F, marinara 43 F; Low-boy under flat top: catfish 43 F, pickles in buttermilk 43 F; Walk-in cooler: banana pudding 42 F, marinated chicken 43 F</i>	Out	0	3

21. Proper date marking and disposition	In	3	3
22. Time as a Public Health Control: procedures and records	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods	In	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	In	1	1
Comments			
• Non-Violation Notes <i>Stove top: brussel sprouts 152 F</i>			
33. Approved thawing methods used	Out	0	1
Comments			
• 3-501.13 - Thawing <i>Tuna thawing in sealed reduced oxygen packaging that states to cut open the packaging before thawing. Fish intended for non-continuous cooking thawed to 69 F under running water.</i>			
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	Out	0	2
Comments			
• 6-202.15 - Outer Openings-Protected <i>No door sweep on back kitchen door.</i>			
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
Comments			
• 5-202.13 - Backflow Prevention-Air Gap (Priority Violation) <i>Dish machine at bar area is directly plumbed to hand sink drain. (not corrected - verification required)</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	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		71	100

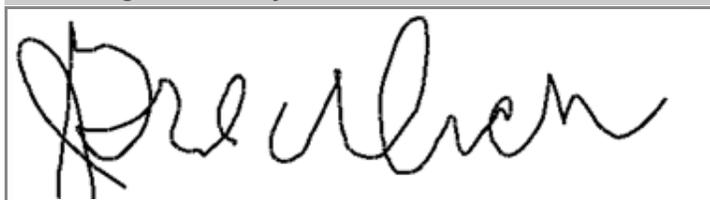
Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments <ul style="list-style-type: none"> All temperatures recorded in item numbers. 	Yes		
Totals			

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.	23 Sep 2016		
DHEC Contact Phone and Fax Number.	Midlands EQC Rock Hill - (803)909-7373 Fax- (803)285-5594		
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 www.scdhec.gov/food .			
Totals			

Auditor Signature: Jerlyn Greulich



Account Signature: Fred Kanos

