



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	30-206-00208	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	PIZZA HUT #22504	Audit Type:	10_Routine Inspection
Address:	906 E MAIN ST	Start Date:	09 Aug 2016 02:00 PM
Facility Service (Full/Limited):	F	End Date:	09 Aug 2016 03:15 PM
City/State/Zip:	LAURENS, SC 293600000 LAURENS	Inspector:	Debra McNeill
Contact Name:	Tara Hall		

Overall Score
93%

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

14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none">Non-Violation Notes <i>Chlorine dish machine -- 50 ppm with test strip.</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)Non-Violation Notes <i>Meat pizza through pizza oven -- 208 F.</i>	In	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 Observed	3	3
18. Proper cooling time and temperatures Comments <ul style="list-style-type: none">Provided Fact Sheet for Proper Cooling (cooling temps)	Not Observed	3	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none">Provided Fact Sheet for Proper Holding (hot holding)	Not Observed	3	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none">Provided Fact Sheet for Proper Holding (cold holding)3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>In pizza prep--diced tomatoes 61 F. Corrected.</i>Non-Violation Notes <i>In pizza prep cooler: beef topping 40 F, ham 43 F, chopped chicken 36 F, tomato sauce 42 F. WIC---sausage 38 F and pizza sauce 40 F. Salad bar---chopped greens 41 F, cheese 38 F, and diced tomato 34 F.</i>	Correction During Inspection	1	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none">Provided Date Marking Fact Sheet	In	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	In	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 Observed	1	1
33. Approved thawing methods used	Not Observed	1	1
34. Thermometers provided and accurate	Out	0	1
Comments			
<ul style="list-style-type: none"> 4-204.112 (A-D) - Temperature Measuring Devices-Design & Placement <i>No thermometer in pizza prep cooler.</i> 			
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	Out	0	2
Comments			
<ul style="list-style-type: none"> 3-305.11 - Food Storage-Preventing Contamination from the Premises <i>Box of single-use trays stored on floor.</i> 			
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	Out	0	1
Comments			
<ul style="list-style-type: none"> 4-501.14 - Warewashing Equipment-Cleaning Frequency <i>Lime build-up inside dish machine.</i> Non-Violation Notes <i>3-ct sink hot water temp--126 F. Has test strips for chlorine sanitizer.</i> 			
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	Out	0	1
Comments			
<ul style="list-style-type: none"> 6-501.12 - Cleaning Frequency and Restrictions <i>One area of wall beside kitchen handsink has spillage build-up.</i> 			
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		93	100

Temperature Observations

Comments:

Food temperatures are recorded under the item no.s

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
Totals			

Inspection Report Information

Comments:

Also checked complaint #24683. Complaint not found valid on this site visit. 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. This should be kept accessible.

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: Debra McNeill



Account Signature: Tara Hall

