



## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	34-206-00610	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	FIESTA TAPATIA	Audit Type:	10_Routine Inspection
Address:	630 CHERAW STREET	Start Date:	22 Jan 2020 01:00 PM
Facility Service (Full/Limited):	F	End Date:	22 Jan 2020 03:10 PM
City/State/Zip:	BENNETTSVILLE, SC 295120000 MARLBORO		

**Overall Score**  
**74%**

### Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points to Total
<p>1. PIC Present, Demonstration - Certification by accredited program, and Performs duties.</p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>• 2-102.12 (B) – Food Handlers Certificate – Person in Charge <i>Person in charge does not have a food handler's certification.</i></li> <li>• ** Consecutive Violation ** 2-102.11 - Demonstration (Priority Foundation Violation) - Advised the PIC of the multiple Priority violations that were out of compliance. <i>Facility has two or more priority violations out of compliance during time of inspection. 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 <i>Facility has a Certified food protection manager certification.</i></li> </ul>	Out	0	2
<p>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></p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>• ** Consecutive Violation ** 2-103.11(N)-(O) - Person in Charge-Duties (Priority Foundation Violation) – Provided and explained Fact Sheet/Provided Link – Employee Health - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011050.pdf">www.scdhec.gov/sites/default/files/Library/CR-011050.pdf</a> <i>Person in charge was unable to provide employee health policy during time of inspection. 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
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 <b>Comments</b> <ul style="list-style-type: none"> <li>2-301.15 - Where to Wash (Priority Foundation Violation) - Advised PIC on food employees requirements on how, when and where to wash their hands and arms. <i>Observed employee rinse hands in 3-compartment sink. Not corrected, verification required.</i></li> <li>** Consecutive Violation ** 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. <i>Observed employee cleaning 3-compartment sink, then proceed to cook food without changing gloves or washing hands. Observed cook not washing hands between changing task. 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	4
7. No bare hand contact with RTE foods <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Observed employees wearing gloves at appropriate times during inspection.</i></li> </ul>	In	3	3
8. Handwashing sinks, properly supplied and accessible <b>Comments</b> <ul style="list-style-type: none"> <li>6-301.14 - Handwashing Signage <i>Men's public restroom observed without proper hand washing signage.</i></li> </ul>	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 <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Mechanical Dish Machine: Wash water temperature 120 F, chlorine sanitizer- 200 ppm chlorine - chlorine test strips. 3-compartment sink not set up during time of inspection.</i></li> </ul>	In	3	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	Not Observed	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures <b>Comments</b> <ul style="list-style-type: none"> <li>** Consecutive Violation ** 3-501.14 - Cooling (Priority Violation) - Provided and explained Fact Sheet/Provided Link - Cooling - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf">www.scdhec.gov/sites/default/files/Library/CR-011352.pdf</a> <i>Observed chicken cooling in true 2-door cooler. T1/ 113 F @1:17 PM, T2/ 108 F @ 1:48 F. Chicken cooled a total of 5 degrees in 31 minutes, which is a cooling rate 0.16 F/Min. Cooling rate of 0.54 or greater required. Required cooling rate not met. 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	3

19. Proper hot holding temperatures <b>Comments</b>	Out	0	3
<ul style="list-style-type: none"> <li>** Consecutive Violation ** 3-501.16 (A1)3-501.16 (A1) - TCS Food-Hot Holding (Priority Violation) - Provided and explained Fact Sheets/Provided Links - Proper Holding Temperatures and 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> <i>Counter: Cooked chicken 102 F, Cooked Steak 105 F. Steamwell: Refried Beans 110 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 <i>Steamwell: Beef 162 F, Cheese Sauce 158 F, Rice 141 F.</i></li> </ul>			
20. Proper cold holding temperatures <b>Comments</b>	Out	0	3
<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> <i>Counter: Cut Tomato 65 F. Not Corrected, Verification required.</i></li> <li>Non-Violation Notes <i>Walk-In Cooler: Salsa 41 F, Cheese Sauce 41 F. True 2-Door Cooler: Chicken 41 F, Pico de Gallo 41 F. Make-Table: Guacamole 41 F, Cut Lettuce 41 F, Shredded Cheese 41 F.</i></li> </ul>			
21. Proper date marking and disposition <b>Comments</b>	In	3	3
<ul style="list-style-type: none"> <li>Non-Violation Notes <i>Proper date marking observed on all ready-to-eat TCS foods kept over 24 hours.</i></li> </ul>			
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 <b>Comments</b>	Out	0	1
<ul style="list-style-type: none"> <li>** Consecutive Violation ** 3-501.15 (A) - Cooling Methods (Priority Foundation Violation) - Provided and explained Fact Sheet - Proper Cooling Temperatures - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf">www.scdhec.gov/sites/default/files/Library/CR-011352.pdf</a> <i>Observed chicken cooling in deep plastic covered containers. 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>			
32. Plant food properly cooked for hot holding	Not Observed	1	1

33. Approved thawing methods used <b>Comments</b> • 3-501.13 - Thawing <i>Observed chicken thawing at room temperature.</i>	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	In	2	2
37. Contamination prevented during food preparation, storage and display <b>Comments</b> • 3-305.11 - Food Storage-Preventing Contamination from the Premises <i>Observed multiple boxes of fountain syrup stored beside handsink without protection from water splatter.</i>	Out	0	2
38. Personal cleanliness	In	2	2
39. Wiping cloths: properly used and stored <b>Comments</b> • Non-Violation Notes <i>Sanitizer bucket: 200 ppm Chlorine (Chlorine test strip tested).</i>	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 <b>Comments</b> • 4-201.11 - Equipment and Utensils-Durability and Strength. - - Advised PIC that materials used shall be safe and clean. <i>Observed grocery bags being used for product storage.</i>	Out	0	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 <b>Comments</b> • 5-501.17 - Toilet Room Receptacle-Covered <i>No covered trash can observed in women's public restroom.</i>	Out	0	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>74</b>	<b>100</b>

## Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented <b>Comments</b> • <i>Temperatures are documented in their respective category.</i>	Yes		

**Totals****Inspection Report Information**

<b>Item</b>	<b>Answer</b>	<b>Points Current</b>	<b>Points to Total</b>
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.	31 Jan 2020		
DHEC Contact Phone and Fax Number.	Pee Dee EQC 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: <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>			