



Retail Food Establishment Inspection Report

| Facility Information | | Audit Information | |
|---|-----------------------------------|--------------------|---|
| Permit Number: | 01-206-00845 | Audit Name: | Retail Food Establishment Inspection Report |
| Facility Name: | CHINA #1 | Audit Type: | 10_Routine Inspection |
| Address: | 503 S MAIN ST | Start Date: | 03 Aug 2016 03:00 PM |
| Facility Service (Full/Limited): | F | End Date: | 03 Aug 2016 03:55 PM |
| City/State/Zip: | ABBEVILLE, SC 296200000 ABBEVILLE | Inspector: | Debra McNeill |
| Contact Name: | Liang Zhang | | |

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|----------------------|
| Overall Score |
| 99% |

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 • 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 • Provided Fact Sheet for Proper Cooking/Reheating (proper cooking) | Not Observed | 3 | 3 |
| 17. Proper reheating procedures for hot holding Comments • Provided Fact Sheet for Proper Cooking/Reheating (proper reheating) | Not Observed | 3 | 3 |
| 18. Proper cooling time and temperatures Comments • Provided Fact Sheet for Proper Cooling (cooling temps) | Not Observed | 3 | 3 |
| 19. Proper hot holding temperatures Comments • Provided Fact Sheet for Proper Holding (hot holding) • Non-Violation Notes <i>Rice in rice steamer at 169 F.</i> | In | 3 | 3 |
| 20. Proper cold holding temperatures Comments • Provided Fact Sheet for Proper Holding (cold holding) • Non-Violation Notes <i>In WIC: cooked chicken at 43 F, raw beef at 43 F, and raw chicken at 39 F.</i> | In | 3 | 3 |
| 21. Proper date marking and disposition | Not Observed | 3 | 3 |
| 22. Time as a Public Health Control: procedures and records Comments • Provided Fact Sheet for Time as a PH Control | Not Applicable | 2 | 2 |
| 23. Consumer advisory provided for raw or undercooked foods Comments • 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 • 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 | 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 Comments <ul style="list-style-type: none"> Non-Violation Notes 3-ct sink hot water temp-- 112 F. Has test strips for chlorine sanitizer. | 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 Comments <ul style="list-style-type: none"> 6-303.11 - Intensity-Lighting Does not have minimum of 20 foot candles of lighting in both bathrooms. | Out | 0 | 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 | | 99 | 100 |

Temperature Observations

| Comments: Food temps recorded under item no.s | | | |
|---|--------|----------------|-----------------|
| Item | Answer | Points Current | Points to Total |
| PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented | Yes | | |
| Totals | | | |

Inspection Report Information

| Comments: 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 | | |
| A Follow-up Inspection will be performed by the date indicated. | 29 Jul 2016 | | |
| 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. | Notification | 0 | 0 |
| For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food . | | | |
| Totals | | | |

Auditor Signature: Debra McNeill



Account Signature: Liang Zhang

