



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	30-206-01390	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	SUBWAY OF CLINTON	Audit Type:	10_Routine Inspection
Address:	1201 S. BROAD ST	Start Date:	12 Sep 2016 01:10 PM
Facility Service (Full/Limited):	L	End Date:	12 Sep 2016 02:04 PM
City/State/Zip:	CLINTON, SC 293250000 LAURENS	Inspector:	Bob Bailey

Overall Score
89%

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"> • 2-103.11 (A-M), (P) - Person-In-Charge-Duties (Priority Foundation Violation) <i>2 or more Priority violations marked during inspection. Verification required.</i> • Non-Violation Notes <i>Bruce Jett cert #13678601 expires 5/24/21</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	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 Comments <ul style="list-style-type: none"> • 2-301.14 - When to Wash (Priority Violation) <i>Employee failed to wash hands after touching face and pulling up pants. Corrected.</i> 	Correction During Inspection	2	4
7. No bare hand contact with RTE foods	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	Not Applicable	2	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized	In	3	3

15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	Not Applicable	3	3
17. Proper reheating procedures for hot holding Comments • Non-Violation Notes <i>Meatball reheated to 165 F.</i>	In	3	3
18. Proper cooling time and temperatures	Not Observed	3	3
19. Proper hot holding temperatures Comments • 3-501.16 (A1) - TCS Food-Hot Holding (Priority Violation) <i>Meatballs in sauce 120 F. Corrected.</i> • Non-Violation Notes <i>Potato soup 149 F.</i>	Correction During Inspection	1	3
20. Proper cold holding temperatures Comments • 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>Front prep line right side - cooked eggs 45 F, sliced tomatoes 47 F. Verification required.</i> • Non-Violation Notes <i>walk in - turkey 43 F, sliced tomatoes 42 F// back prep - chicken 37 F// 2 door under counter - chicken strips 39 F, sliced turkey 42 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	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	In	1	1
32. Plant food properly cooked for hot holding	Not Applicable	1	1
33. Approved thawing methods used	In	1	1
34. Thermometers provided and accurate Comments • <i>Cold holding thermometers broken not reading correct temps. Verification required.</i> • 4-502.11 (C) - Good Repair and Calibration-Pressure & Ambient Temperature Measuring Devices <i>Cold holding thermometers not reading proper temp in cold holding</i>	Out	0	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 Comments • 4-901.11 - Equipment and Utensils-Air-Drying <i>Containers stacked wet.</i>	Out	0	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 • 4-301.12 (A-B) - Manual Warewashing-Requirements (Priority Foundation Violation) <i>3 compartment sink set up incorrectly. Using center sink as pre rinse. Corrected</i>	Correction During Inspection	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
Totals		89	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments • <i>see below.</i>	Yes		
Totals			

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 1		
Grade Posted	A		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	22 Sep 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.

For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food.

Notification	0	0
Totals		

Auditor Signature: Bob Bailey



Account Signature:

