



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	21-206-02514	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	SAVWAY	Audit Type:	10_Routine Inspection
Address:	300 RON MCNAIR BOULEVARD	Start Date:	04 Feb 2020 10:31 AM
Facility Service (Full/Limited):	F	End Date:	04 Feb 2020 11:35 AM
City/State/Zip:	LAKE CITY, SC 295600000 FLORENCE		

Overall Score
78%

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) - Advised the PIC of the multiple Priority violations that were out of compliance. <i>Two or more Priority violations observed during inspection. Verification required.</i> • 2-102.12 (B) – Food Handlers Certificate – Person in Charge <i>Facility has an employee with a Certified Food Protection manager certification but the employee is not present at time of inspection; person in charge at time of inspection does not have a Food Handlers Certification.</i> 	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link - www.scdhec.gov/sites/default/files/Library/CR-011050.pdf Comments <ul style="list-style-type: none"> • 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 Comments <ul style="list-style-type: none"> • 2-401.11- Eating, Drinking, or Using Tobacco - Advised PIC to inform the employees that they shall eat, drink or use tobacco in designated areas only. All personal drinks must have a lid. <i>Uncovered coffee drink on prep table in kitchen. Corrected.</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) - Advised PIC on food employees requirements on how, when and where to wash their hands and arms. 	Out	0	4

<i>Observed kitchen employee handle raw chicken, then proceed to handle cooked chicken from deep fryer and other 'clean' utensils in kitchen. Observed kitchen employee cleaning kitchen equipment, then start to handle food. Any change in process, especially raw from ready to eat product handling requires hand washing regardless of use of single-use gloves. Corrected, verification required.</i>			
7. No bare hand contact with RTE foods	In	3	3
8. Handwashing sinks, properly supplied and accessible Comments <ul style="list-style-type: none"> 6-301.11 - Handwashing Cleanser-Availability (Priority Foundation Violation) - Advised PIC that all handwashing stations shall be properly supplied with soap. <i>Hand washing cleanser not provided in restroom. Hand washing cleanser at kitchen handsink empty on arrival, needed to pick up new soap dispenser off shelf to wash hands. Corrected, verification required.</i> 6-301.12 - Hand Drying Provision (Priority Foundation Violation) - Advised PIC that all handwashing stations shall be properly supplied with paper towels. <i>Hand drying provision not provided directly at kitchen hand sink. Corrected, 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>3-Compartment sink not set up for warewashing at time of inspection.</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>Stove: Macaroni and cheese 200 F. Deep fryer: Chicken 205 F.</i> 	In	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures	Not Observed	3	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none"> ** 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 - www.scdhec.gov/sites/default/files/Library/CR-011353.pdf www.scdhec.gov/sites/default/files/Library/CR-011059.pdf <i>Display Warmer: Hot dogs 115 F, Ground beef 103 F. Stove: Rice 122 F. Corrected, verification required.</i> ** Consecutive Violation ** The violation identified as consecutive may be referred to the Enforcement Section. Non-Violation Notes <i>Display Warmer: Rice 140 F, Collards 133 F, Rice 147 F, Chicken 147 F.</i> 	Out	0	3
20. Proper cold holding temperatures Comments	In	3	3

<ul style="list-style-type: none"> Non-Violation Notes <i>2-Door True: Bologna 38 F, Fried chicken 39 F.</i> 			
21. Proper date marking and disposition Comments <ul style="list-style-type: none"> 3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation) - Advised PIC that refrigerated, ready-to-eat, TCS foods prepared and held for more than 24 hours shall be clearly marked to indicate the use by, sold or discarded date, not to exceed 7 days. (See 3-501.17 for more details and exceptions) <i>Date marking system not in place for applicable foods in facility. Not corrected, verification required.</i> 3-501.18 - Ready-To-Eat TCS Food-Disposition (Priority Violation) - Advised PIC that refrigerated, ready-to-eat, TCS foods shall be discarded if the temperature and time combination exceeds 7 days or if the package is not properly date marked. <i>Date marking not present on ready to eat bologna chub, and fried chicken in 2-door True Cooler. Bagged cooked fried chicken in walk-in freezer lacks date of preparation / freezing. Not corrected, verification required.</i> Provided Date Marking Fact Sheet/Provided Link - www.scdhec.gov/sites/default/files/Library/CR-011694.pdf 	Out	0	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 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 Comments <ul style="list-style-type: none"> 6-202.13 - Insect Control Devices-Design and Installation <i>Fly strip hung above kitchen hand sink.</i> 	Out	0	2
37. Contamination prevented during food preparation, storage and display Comments <ul style="list-style-type: none"> ** Consecutive Violation ** 3-305.11 - Food Storage-Preventing Contamination from the Premises <i>Boxes of food stored on the floor in walk-in freezer. Verification required.</i> ** Consecutive Violation ** The violation identified as consecutive may be referred to the Enforcement Section. 	Out	0	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	Out	0	1
<ul style="list-style-type: none"> 4-302.14 - Sanitizing Solutions-Testing Devices Provided (Priority Foundation Violation) - Advised PIC test kits must be provided to accurately measure sanitizing solutions. <i>Chlorine sanitizer testing device not provided. (Facility has bleach sanitizer in facility). Not corrected, verification required.</i> Non-Violation Notes <i>Quaternary ammonia sanitizer testing device observed. (Person in charge stated they used Quat Tablets but are not present in facility at time of inspection so they are using Bleach instead)</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	In	1	1
54. Meets ventilation and lighting requirements; designated areas used Comments	Out	0	1
<ul style="list-style-type: none"> 6-303.11 - Intensity-Lighting <i>Light not provided in walk-in freezer.</i> 			
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		78	100

Temperature Observations

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

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	B		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	14 Feb 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	Notification	0	0

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: www.scdhec.gov/food-safety/food-service-industry-permits-rules.

Totals			
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