








## Retail Food Establishment Inspection Report





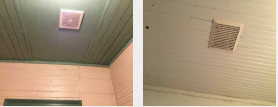

Facility Information		Audit Information	
<b>Permit:</b>	38-206-01813	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	LONE STAR BBQ	<b>Audit Type:</b>	10_Routine Inspection
<b>Address:</b>	2212 STATE PARK RD	<b>Start Date:</b>	19 Oct 2018 12:45 PM
<b>Facility Service (Full/Limited):</b>	F	<b>End Date:</b>	19 Oct 2018 02:21 PM
<b>City/State/Zip:</b>	SANTEE, SC 291420000 ORANGEBURG	<b>Inspector:</b>	Melissa Tyler
<b>Contact Name:</b>	Chris Williams		

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

### 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. <b>Comments</b> <ul style="list-style-type: none"> <li>• ** Consecutive Violation ** 2-102.20 - Food Protection Manager Certification- Provided and explained the Fact Sheet – CFPM</li> <li>• ** Consecutive Violation **</li> </ul> <i>Certification not observed. Must register for class &amp; show proof @ follow up visit.</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 <b>Comments</b> <ul style="list-style-type: none"> <li>• 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.</li> </ul> <i>Observed employee not washing hands prior to retrieving clean dishes/utensils from dishmachine. Verification required, not corrected.</i>	Out	0	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 <b>Comments</b> <ul style="list-style-type: none"> <li>• 4-601.11 (A) - Equipment, Food-Contact Surfaces, and Utensils-Clean (Priority Foundation Violation) - Advised PIC that food surface equipment must be clean to sight and touch.</li> </ul> <i>Accumulation of grime/mold inside ice machine. Verification required/not corrected.</i> <div style="margin-top: 5px;">  </div> <ul style="list-style-type: none"> <li>• 4-703.11 - Hot Water and Chemical-Methods (Priority Violation) - Advised PIC that food contact surfaces and utensils shall have a contact time in relationship with a combination of temperature, concentration, and pH.</li> </ul> <i>3 compartment sink set up/ 100 PPM Quats/ Test Kit/ Wash water 80 F</i> <div style="margin-top: 5px;">  </div> <ul style="list-style-type: none"> <li>• Non-Violation Notes</li> </ul> <i>Dishmachine chemical sanitizing/ test kit/ 50 PPM Chlorine</i>	Out	0	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures <b>Comments</b> <ul style="list-style-type: none"> <li>• Non-Violation Notes</li> </ul> <i>Chicken out of fryer 180 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	In	3	3
<b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes  <i>Serving line buffet: BBQ 135 F, Chicken 150 F, Mac n Cheese 180 F, Sweet Potato Soufflé 180 F, Tomato Pit 170 F, Squash casserole 170 F, Green Beans 180 F, Rice 160 F, Hash 190 F</i>   <i>Holding cambrose units: Mac n Cheese 160 F, Sweet Potato Soufflé 145 F, Squash Casserole 150 F</i> </li> </ul>			
20. Proper cold holding temperatures	Out	0	3
<b>Comments</b> <ul style="list-style-type: none"> <li>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 - Time as a Public Health Control Measure for Hot or Cold Food.  <i>Walk in cooler: Sliced Tomatoes 50 F, BBQ 45 F, Hash 44 F, Mashed Potatoes 46 F</i> </li> </ul>  <ul style="list-style-type: none"> <li>Non-Violation Notes  <i>Serving line: Cantalope 41 F, Cole Slaw 40 F</i> </li> </ul>			
21. Proper date marking and disposition	Out	0	3
<b>Comments</b> <ul style="list-style-type: none"> <li>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 not in place</i> </li> </ul> 			
22. Time as a Public Health Control: procedures and records	Not Observed	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	In	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	In	1	1
34. Thermometers provided and accurate	Out	0	1
<b>Comments</b> <ul style="list-style-type: none"> <li>4-203.11 - Temperature Measuring Devices-Food-Accuracy (Priority Foundation Violation) - Advised PIC of the requirement to have an accurate food temperature measuring device.</li> </ul>			
35. Food properly labeled: original container	Out	0	1
<b>Comments</b> <ul style="list-style-type: none"> <li>3-602.11 - Food Labels</li> </ul>  <ul style="list-style-type: none"> <li>** Consecutive Violation ** 3-602.11 - Food Labels</li> <li>** Consecutive Violation **  <i>Food storage containers not labeled.</i> </li> </ul> 			
36. Insects and rodents not present; no unauthorized animals	Out	0	2
<b>Comments</b> <ul style="list-style-type: none"> <li>6-202.15 - Outer Openings-Protected  <i>Gap in side door</i> </li> </ul> 			

37. Contamination prevented during food preparation, storage and display <b>Comments</b> <ul style="list-style-type: none"> <li>** Consecutive Violation ** 3-305.11 - Food Storage-Preventing Contamination from the Premises <i>Items stored on floor of walk in freezer.</i></li> </ul> 	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 <b>Comments</b> <ul style="list-style-type: none"> <li>4-901.11 - Equipment and Utensils-Air-Drying <i>Allow pans/cups to air dry prior to storing/stacking</i></li> </ul> 	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 <b>Comments</b> <ul style="list-style-type: none"> <li>4-501.14 - Warewashing Equipment-Cleaning Frequency <i>Accumulation of grime build up inside dishmachine.</i></li> </ul> 	Out	0	1
47. Non-food-contact surfaces clean <b>Comments</b> <ul style="list-style-type: none"> <li>4-601.11 (C) - Nonfood-Contact Surfaces-Clean <i>Accumulation of grease build up/grime/food particles on outside of equipment @ cook line/fryers/walk in cooler shelves/ice machine</i></li> </ul> 	Out	0	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 <b>Comments</b> <ul style="list-style-type: none"> <li>6-201.11 - Floors, Walls and Ceilings-Cleanability <i>Accumulation of dust on exhaust vent fans in all rest rooms.</i></li> </ul> 	Out	0	1
54. Meets ventilation and lighting requirements; designated areas used <b>Comments</b> <ul style="list-style-type: none"> <li>4-202.18 - Ventilation Hood Systems-Filters <i>Accumulation of grease/ grime on hood filters.</i></li> </ul>  <ul style="list-style-type: none"> <li>6-304.11 - Mechanical-Ventilation <i>Exhaust fans not working in rest rooms in breezeway area.</i></li> </ul>	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
<b>Totals</b>		<b>74</b>	<b>100</b>

## Temperature Observations

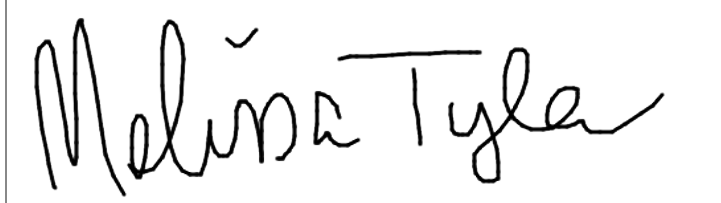
Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented <b>Comments</b> • Documented	Yes		
<b>Totals</b>			

### Inspection Report Information

**Comments:**  
Correct priority/priority foundation & consecutive violations by follow up or "C" will stay posted.

Item	Answer	Points Current	Points to Total
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.	26 Oct 2018		
DHEC Contact Phone and Fax Number.	Low Country EQC Orangeburg - (803)533-5490 Fax- (803)268-5784		
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 <a href="http://www.scdhec.gov/food">www.scdhec.gov/food</a> .			
<b>Totals</b>			

Auditor Signature: Melissa Tyler



Account Signature: Chris Williams

