



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	41-206-00910	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	LITTLE RIVER LANDING	Audit Type:	15_Follow-Up Inspection
Address:	760 HOLLYWOOD ROAD	Start Date:	07 Jul 2016 11:02 AM
Facility Service (Full/Limited):	L	End Date:	07 Jul 2016 11:22 AM
City/State/Zip:	SALUDA, SC 291380000 SALUDA	Inspector:	Bob Bailey

Overall Score
97%

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"> • Provided Fact Sheet for Certified Food Protection Manager • Provided Fact Sheet for Delayed Implementation 	Delayed Implementation	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Employee Health • Non-Violation Notes <i>Observed Employee Health Policy.</i>	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 <ul style="list-style-type: none"> • 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 <ul style="list-style-type: none"> • 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	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">• Provided Fact Sheet for Proper Cooking/Reheating (proper cooking)• Non-Violation Notes <i>Hamburger cooked to 207 F.</i>	In	3	3
17. Proper reheating procedures for hot holding Comments <ul style="list-style-type: none">• Provided Fact Sheet for Proper Cooking/Reheating (proper reheating)	Not Observed	3	3
18. Proper cooling time and temperatures Comments <ul style="list-style-type: none">• Provided Fact Sheet for Proper Cooling (cooling temps)	Not Observed	3	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none">• Provided Fact Sheet for Proper Holding (hot holding)• Non-Violation Notes <i>Chili - 142 F.</i>	In	3	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none">• <i>Fridge - hot dogs 40 F, fridge 2 bacon 39 F.</i>• Provided Fact Sheet for Proper Holding (cold holding)• Non-Violation Notes <i>Fridge at sink - bacon 43 F, dressings 42 F// Fridge #2 hamburger patties 42 F, hot dogs 42 F// small glass door - milk, eggs 36 F.</i>	In	3	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none">• Provided Fact Sheet for Delayed Implementation	Delayed Implementation	3	3
22. Time as a Public Health Control: procedures and records Comments <ul style="list-style-type: none">• Provided Fact Sheet for Time as a PH Control	Not Observed	2	2
23. Consumer advisory provided for raw or undercooked foods Comments <ul style="list-style-type: none">• 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 <ul style="list-style-type: none">• Provided Fact Sheet for Proper Cooling (cooling methods)• Non-Violation Notes <i>Prep table not working, contains no TCS food on follow up. Work order has been placed per Manager.</i>	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 Comments <ul style="list-style-type: none"> 4-501.11 - Good Repair and Proper Adjustment-Equipment <i>Sink faucet in poor repair.</i> 	Out	0	2
46. Warewashing facilities: installed, maintained and used; test strips Comments <ul style="list-style-type: none"> 4-302.14 - Sanitizing Solutions-Testing Devices Provided (Priority Foundation Violation) <i>Missing chlorine test strips. Verification required. Still out on follow up.</i> 	Out	0	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		97	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments <ul style="list-style-type: none"> <i>See below.</i> 	Yes		
Totals			

Inspection Report Information

Comments:

B posted for Failure to Correct.

Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	B		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	07 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. For additional information see. www.scdhec.gov/Agency/RegulationsAndUpdates/LawsAndRegulations/Food/	Notification	0	0
Totals			

Auditor Signature: Bob Bailey



Account Signature:

