



## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
<b>Permit Number:</b>	24-206-01104	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	S & S RESTAURANT	<b>Audit Type:</b>	10_Routine Inspection
<b>Address:</b>	239 MAGNOLIA STREET SUITE E	<b>Start Date:</b>	29 Jul 2016 11:15 AM
<b>Facility Service (Full/Limited):</b>	F	<b>End Date:</b>	29 Jul 2016 02:48 PM
<b>City/State/Zip:</b>	GREENWOOD, SC 296460000 GREENWOOD	<b>Inspector:</b>	Debra McNeill
<b>Contact Name:</b>	Wanda Dunlap		

**Overall Score**  
**85%**

### Foodborne Illness Risk Factors & Interventions and Good Retail Practices

**Comments:**

*The new food application was given to owner/manager to fill out in its entirety and send back to the Greenwood County Health Department within ten days.*

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>No CFPM yet. Will recheck next routine.</li> <li>Provided Fact Sheet for Certified Food Protection Manager</li> <li>2-102.20 - Food Protection Manager Certification No CFPM for this facility yet. Will re-check next routine.</li> </ul>	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. <b>Comments</b> <ul style="list-style-type: none"> <li>Provided Fact Sheet for Employee Health</li> <li>2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement.</li> </ul>	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 <b>Comments</b> <ul style="list-style-type: none"> <li>Provided Fact Sheet for No Bare Hand Contact</li> </ul>	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 <b>Comments</b> <ul style="list-style-type: none"><li>• Provided Fact Sheet for Shellfish/Shellstock</li></ul>	Not Applicable	2	2
13. Food separated and protected <b>Comments</b> <ul style="list-style-type: none"><li>• 3-302.11 (A1-2) - Raw Animal Food-Separation, Packaging, and Segregation (Priority Violation) <i>Raw poultry stored over cooked turkey in reach in cooler. Corrected. Verification required.</i></li><li>• 3-304.11 - Food Contact-Equipment and Utensils (Priority Violation) <i>Has black mold/mildew inside ice maker. Corrected.</i></li></ul>	Correction During Inspection	1	3
14. Food-contact surfaces: cleaned and sanitized <b>Comments</b> <ul style="list-style-type: none"><li>• 4-702.11 - Before Use After Cleaning (Priority Violation) <i>No sanitizer in sanitizer sink when arrived. Corrected. Verification required.</i></li><li>• Non-Violation Notes <i>manual 3-ct sink---quat sanitizer---200 ppm</i></li></ul>	Correction During Inspection	1	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>• Provided Fact Sheet for Proper Cooking/Reheating (proper cooking)</li><li>• Non-Violation Notes <i>Fried fish in deep fryer 167 F.</i></li></ul>	In	3	3
17. Proper reheating procedures for hot holding <b>Comments</b> <ul style="list-style-type: none"><li>• Provided Fact Sheet for Proper Cooking/Reheating (proper reheating)</li></ul>	Not Observed	3	3
18. Proper cooling time and temperatures <b>Comments</b> <ul style="list-style-type: none"><li>• Provided Fact Sheet for Proper Cooling (cooling temps)</li></ul>	Not Observed	3	3
19. Proper hot holding temperatures <b>Comments</b> <ul style="list-style-type: none"><li>• <i>On stove top: green beans 135 F. In warmer: mac n cheese 151 F. On buffet line: pork chops 160 F, chicken 171 F, tomato/okra mix 204 F, cabbage 138 F.</i></li><li>• Provided Fact Sheet for Proper Holding (hot holding)</li></ul>	In	3	3
20. Proper cold holding temperatures <b>Comments</b> <ul style="list-style-type: none"><li>• Provided Fact Sheet for Proper Holding (cold holding)</li><li>• 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>Walk-in cooler had every food temping at 63 F and above when I arrived and owner had a repairman working on it. Owner had already instructed worker to discard all foods in that cooler. Two door reach-in had food temps of 46 F and above. Corrected. Verification required.</i></li><li>• Non-Violation Notes <i>Prep cooler across from cookline: hamburger patties at 43 F, steak patties 29 F. 2-dr reach-in in middle room: fish at 42 F, beef roast at 42 F.</i></li></ul>	Correction During Inspection	1	3

21. Proper date marking and disposition <b>Comments</b> <ul style="list-style-type: none"> <li>• Provided Date Marking Fact Sheet</li> <li>• 3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation)</li> </ul> <i>No date marking system yet at this facility. Left fact sheet about date marking with owner. Will recheck this next routine.</i>	Correction During Inspection	1	3
22. Time as a Public Health Control: procedures and records <b>Comments</b> <ul style="list-style-type: none"> <li>• Provided Fact Sheet for Time as a PH Control</li> </ul>	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods <b>Comments</b> <ul style="list-style-type: none"> <li>• Provided Fact Sheet for Consumer Advisory</li> </ul>	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 <b>Comments</b> <ul style="list-style-type: none"> <li>• Provided Fact Sheet for Proper Cooling (cooling methods)</li> </ul>	In	1	1
32. Plant food properly cooked for hot holding	Not Applicable	1	1
33. Approved thawing methods used	Not Observed	1	1
34. Thermometers provided and accurate <b>Comments</b> <ul style="list-style-type: none"> <li>• 4-204.112 (A-D) - Temperature Measuring Devices-Design &amp; Placement</li> </ul> <i>No thermometer inside two door reachin and prep cooler.</i>	Out	0	1
35. Food properly labeled: original container <b>Comments</b> <ul style="list-style-type: none"> <li>• 3-302.12 - Food Storage Containers Identified with Common Name of Food</li> </ul> <i>Bulk container sugar, etc. not labeled.</i>	Out	0	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 <b>Comments</b> <ul style="list-style-type: none"> <li>• 3-304.14 - Wiping Cloths-Use Limitation</li> </ul> <i>In use wiping cloths not stored in sanitizer solution.</i>	Correction During Inspection	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 <b>Comments</b> • 4-501.11 - Good Repair and Proper Adjustment-Equipment <i>Prep cooler lid in poor repair.</i>	Out	0	2
46. Warewashing facilities: installed, maintained and used; test strips <b>Comments</b> • Non-Violation Notes <i>3-ct sink hot water temp--115 F. Has test strips for quat sanitizer.</i>	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 <b>Comments</b> • 6-501.12 - Cleaning Frequency and Restrictions <i>Wall exhaust fan has build up of dust.</i>	Out	0	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
<b>Totals</b>		<b>85</b>	<b>100</b>

## Temperature Observations

<b>Comments:</b> <i>Food temperatures are recorded under the item no.s</i>			
Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
<b>Totals</b>			

## Inspection Report Information

<b>Comments:</b> <i>For more information on the new food regulation, visit the DHEC website at-- <a href="http://www.scdhec.gov">http://www.scdhec.gov</a>. 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. At 1:33 WIC was repaired and ambient temp of 42 F. Before leaving temp was down to 40 F and they were able to put newly delivered foods in it.</i>			
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.	08 Aug 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	Notification	0	0

release as well as the Freedom of Information Act.

For fact sheets, the regulation, and additional information, please see [www.scdhec.gov/food](http://www.scdhec.gov/food).

**Totals**

**Auditor Signature: Debra McNeill**



**Account Signature: Wanda Dunlap**

