



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	10-206-08848	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	SNAPPER JACKS	Audit Type:	15_Follow-Up Inspection
Address:	10 CENTER STREET	Start Date:	22 Oct 2018 12:31 PM
Facility Service (Full/Limited):	F	End Date:	22 Oct 2018 02:59 PM
City/State/Zip:	FOLLY BEACH, SC 294390000 CHARLESTON	Inspector:	Jennifer Paige
Contact Name:	kevin crossley		

Overall Score
97%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points Total
1. PIC Present, Demonstration - Certification by accredited program, and Performs duties.	In	2	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	In	4	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	In	2	2
Comments			
<ul style="list-style-type: none"> • Non-Violation Notes • <i>Observed written statement from supplier regarding salmon, farm raised and pellet fed.</i> • <i>Observed invoice for yellowfin tuna and freeze records for escolar.</i> • <i>Observed shellstock tags with date written on tag when last sold or served.</i> 			
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized	Out	0	3
Comments			
<ul style="list-style-type: none"> • ** Consecutive Violation ** 4-501.114 - Warewashing Equipment-Chemical Sanitization-Criteria (Priority Violation) - Advised PIC that warewashing equipment must operate according to manufacture's data plate or meet the criteria specified in 7-204.11. • <i>Kitchen: chemical dish machine: rinse <50 ppm, chlorine test strip used. Not Corrected - Verification Required.</i> 			
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	Not Observed	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	Not Observed	3	3
20. Proper cold holding temperatures	In	3	3
Comments			
<ul style="list-style-type: none"> • Non-Violation Notes • <i>Kitchen: atosa unit: chicken 39 F, fish 40 F / max-cold: shucked oysters 39 F, shrimp 38 F / broiler station: beef patty 38 F, fish 39 F</i> 			
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	In	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	In	2	2
Comments			
<ul style="list-style-type: none"> • HACCP Plan Reviewed. • Monitoring In Place. 			
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	In	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	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	In	2	2
46. Warewashing facilities: installed, maintained and used; test strips	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	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

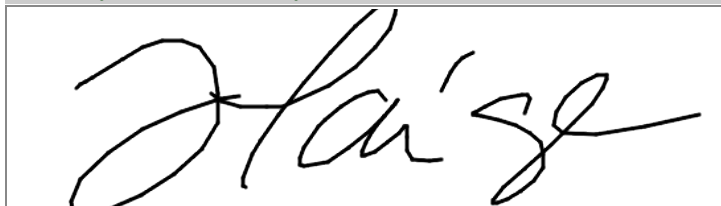
Temperature Observations

Comments:			
<i>Temperatures indicated at appropriate item number.</i>			
	Item	Answer	Points Current to Total
	PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes	
	Totals		

Inspection Report Information

Comments:			
<i>Facility requested a 24 hour follow up. Correct verification required violations by follow up inspection.</i>			
	Item	Answer	Points Current 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.	23 Oct 2018	
	DHEC Contact Phone and Fax Number.	Low Country EQC McMillian - (843)-953-0150 Fax- (842)-953-0151	
	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 www.scdhec.gov/food .		
	Totals		

Auditor Signature: Jennifer Paige



Account Signature: kevin crossley

