



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	30-206-01443	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	TAVERN CAFE	Audit Type:	10_Routine Inspection
Address:	1039 NEELY FERRY ROAD	Start Date:	23 Aug 2016 12:55 PM
Facility Service (Full/Limited):	F	End Date:	23 Aug 2016 02:30 PM
City/State/Zip:	LAURENS, SC 293600000 LAURENS	Inspector:	Vivian Williams
Contact Name:	Doris Owens		

Overall Score
94%

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 • 2-102.11 - Demonstration (Priority Foundation Violation) <i>Establishment has two Priority Violations. (Please refer to Item #20 and #21).</i> • 2-102.20 - Food Protection Manager Certification <i>Food Protection Manager Certification not provided at the time of the inspection. A Certified Food Protection Manager is not associated with the establishment.</i> 	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. 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	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	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>No warewashing at the time of the 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>Cook-Line/Grill:Groundbeef Patties 191 F, Chicken Breast 200 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">Provided Fact Sheet for Proper Holding (hot holding)	In	3	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none">Provided Fact Sheet for Proper Holding (cold holding)3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>Walk-in Cooler:Groundbeef 46 F, Chicken 45 F, Chili 44 F (Corrected)</i>Non-Violation Notes <i>Walk-in Cooler:Milk 41 F. Sandwichboard Refrigeration Unit (open-top):Cut Tomatoes 40 F, Cut Lettuce 40 F, Cheese 40 F, Bologna 40 F, Turkey 40 F.</i>	Correction During Inspection	1	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none">Provided Date Marking Fact Sheet3-501.18 - Ready-To-Eat TCS Food-Disposition (Priority Violation) <i>Food Preparation Area:Container (with Bologna) date marked 8/3/2016 and still held in the establishment. Please Note:bologna has been removed from packaging.</i>Non-Violation Notes <i>Provided Education</i>	Correction During Inspection	1	3
22. Time as a Public Health Control: procedures and records	Not Observed	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	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)	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		94	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	A		
Is a Follow-Up required within 10 days?	No		
DHEC Contact Phone and Fax Number.	Upstate EQC Greenville - (864)372-3273 Fax- (864)282-4371		
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: Vivian Williams

Account Signature: Doris Owens

Underwritten #1395

Doris Dunn