



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	10-206-08428	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	BRECK'S	Audit Type:	10_Routine Inspection
Address:	8510 RIVERS AVE	Start Date:	29 Oct 2018 10:25 AM
Facility Service (Full/Limited):	F	End Date:	29 Oct 2018 12:36 PM
City/State/Zip:	NORTH CHARLESTON, SC 294069266 CHARLESTON	Inspector:	Jennifer Paige
Contact Name:	Troy Dion		

Overall Score
76%

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"> • ** Consecutive Violation ** 2-102.11 - Demonstration (Priority Foundation Violation) - Advised the PIC of the multiple Priority violations that were out of compliance. <i>Two or more Priority Violations cited at time of inspection. Not Corrected - Verification Required</i> • The violation identified as consecutive may be referred to the Enforcement Section. • Non-Violation Notes <i>Observed Food Protection Manager Certification.</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 Comments <ul style="list-style-type: none"> • 5-202.12 (A) - Handwashing Sinks-Minimum Temperature (Priority Foundation Violation) - Advised the PIC handwashing sinks shall have a minimum temp of 100 F. <i>Handsinks throughout facility 94 F; does not meet requirement of 100 F. Not Corrected - Verification Required.</i> • 6-301.14 - Handwashing Signage <i>Not all handsinks, including the bathroom handsinks, have hand wash signs.</i> 	Out	0	2
9. Food obtained from approved source Comments <ul style="list-style-type: none"> • Non-Violation Notes <i>Through discussion, facility makes homestyle cakes and desserts on premise at second restaurant under the same ownership.</i> 	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"> • ** 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: 0 ppm, chlorine test strips used. Corrected- Verification Required.</i> • The violation identified as consecutive may be referred to the Enforcement Section. 	Out	0	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"> • 3-401.11 (A) - Raw Animal Foods-Cooking (Priority Violation) - Provided and explained Fact Sheet - Cooking/Reheating <i>Fryer: frog legs 101 F</i> 	Correction During Inspection	1	3
17. Proper reheating procedures for hot holding Comments <ul style="list-style-type: none"> • Non-Violation Notes <i>Through discussion, reheated food is brought to 165 F or above prior to being placed in hot holding.</i> 	Not Observed	3	3

18. Proper cooling time and temperatures Comments <ul style="list-style-type: none"> 3-501.14 - Cooling (Priority Violation) - Provided and explained Fact Sheet - Cooling <i>Beef patties: 87 F (10:34), 80 F (11:10)=.19 Cooling rate does not meet requirement of .54 or greater for foods between 135 F & 70 F.</i> 	Correction During Inspection	1	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Hot holding cabinet: baked potato 189 F, mashed potato 184 F / cookline: hot well: mashed potato 167 F, green beans 172 F</i> 	In	3	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none"> ** Consecutive Violation ** 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>Cookline: lowboy: sliced cheese 67 F, cut lettuce 68 F, shredded cheese 67 F. Voluntarily discarded- verification required.</i> The violation identified as consecutive may be referred to the Enforcement Section. Non-Violation Notes <i>walk in cooler: Baked potato 41 F, fish 40 F / 2 door upright: raw beef 41 F, boiled egg 39 F / prep room lowboy: blue cheese 40 F, shredded cheese 40 F</i> 	Out	0	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none"> ** Consecutive Violation ** 3-501.18 - Ready-To-Eat TCS Food-Disposition (Priority Violation) - Advised PIC that refrigerated, ready-to-eat, TCS foods shall be discarded if the temperature and time combination exceeds 7 days or if the package is not properly date marked. <i>Facility has a date marking system in place for RTE TCS foods, however, they are not consistently date marking all RTE TCS foods. Observed cooked pasta, boiled and peeled eggs, tomato sauce and baked potatoes without date marks; through discussion foods were produced 2 days prior. Not Corrected - Verification Required.</i> 	Out	0	3
22. Time as a Public Health Control: procedures and records	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods Comments <ul style="list-style-type: none"> Disclosure Reminder Verified. 	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"> ** Consecutive Violation ** 3-501.15 (A) - Cooling Methods (Priority Foundation Violation) - Provided and explained Fact Sheet - Proper Cooling Temperatures. <i>Observed potatoes that were cooled in aluminum foil - voluntarily discarded. Observed beef patties placed stacked in deep pan to cool in lowboy with ambient temperature of 68 F. Corrected - Verification Required.</i> ** Consecutive Violation ** 4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Priority Foundation Violation) - Advised the PIC the RFE shall have adequate hot/cold holding equipment with enough capacity to meet the demands of the operation. <i>Lowboy on cookline is not maintaining a temperature to keep TCS foods at 41 F or below (ambient temperature 68 F) Not Corrected - Verification Required.</i> The violation identified as consecutive may be referred to the Enforcement Section. 	Out	0	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 Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Accurate probe thermometer available at facility.</i> 	In	1	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals Comments <ul style="list-style-type: none"> 6-202.15 - Outer Openings-Protected <i>Exit doors from kitchen are not self closing and are not tight fitting.</i> 6-501.111 - Controlling Pests (Priority Foundation Violation) - Advised the PIC effective measures shall be taken to eliminate the presence of insects, rodents, and other pests. <i>Observed black flies throughout back of the house. Not Corrected - Verification Required.</i> 	Out	0	2
37. Contamination prevented during food preparation, storage and display Comments <ul style="list-style-type: none"> 3-305.11 - Food Storage-Preventing Contamination from the Premises <i>Observed opened pickles, onions and potatoes stored on the floor of the walk in cooler.</i> 	Correction During Inspection	1	2
38. Personal cleanliness	In	2	2
39. Wiping cloths: properly used and stored Comments <ul style="list-style-type: none"> 3-304.14 - Wiping Cloths-Use Limitation <i>Sani bucket less than 50 ppm, chlorine test strip used.</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	In	2	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
Comments			
• Non-Violation Notes <i>Sanitizer test tape available at facility.</i>			
47. Non-food-contact surfaces clean	In	1	1
48. Hot and cold water available; adequate pressure	Out	0	2
Comments			
• 5-103.11 - Capacity-Quantity and Availability (Priority Foundation Violation) - Advised PIC that the water system shall be of sufficient capacity to meet the peak water and hot water demands for the RFE. <i>During inspection facility did not maintain hot water levels that met requirement for sinks and dishwashing. Temperature of hot water 94 F. Corrective action includes boiling water for 3 bay sink and restarting hot water heater. Verification required.</i>			
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	Out	0	1
Comments			
• 6-202.11 - Light Bulbs-Protective Shielding <i>No protective shielding on bulb in dish washing area.</i>			
• 6-303.11 - Intensity-Lighting <i>Back storage room does not meet requirement of 10 foot candles of light.</i>			
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		76	100

Temperature Observations

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

Inspection Report Information

Comments:			
<i>Correct verification required violations by follow up inspection. Investigated complaint #35216.</i>			
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.	01 Nov 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: Troy Dion

