



Retail Food Establishment Inspection Report

Facility Information	Audit Information
Permit: 18-206-03608	Audit Name: Retail Food Establishment Inspection Report
Facility Name: LA CARRETA	Audit Type: 10_Routine Inspection
Address: 1580 OLD TROLLEY RD STE A	Start Date: 15 Aug 2018 12:02 PM
Facility Service (Full/Limited): F	End Date: 15 Aug 2018 01:17 PM
City/State/Zip: SUMMERVILLE, SC 294858936 DORCHESTER	Inspector: William Davis
Contact Name: claudia benthall	

Overall Score
89%

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"> • 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. Not corrected</i> • Non-Violation Notes <i>CFPM Observed.</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	In	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>Dish-machine, 130 F, Chlorine, 100 PPM, CL test kit</i> 	In	3	3
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 Comments <ul style="list-style-type: none"> • 3-501.14 - Cooling (Priority Violation) - Provided and explained Fact Sheet - Cooling <i>Ice bath in walk in cooler: pork in 6" full pan X 130 F (12:09), 120 F (12:46), Rate = 0.27 (required rate 0.54), Corrected</i> 	Correction During Inspection	1	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none"> • Non-Violation Notes <i>Line hot well: black beans 158 F, ground beef 182 F, refried beans 159 F, rice 176 F, shredded chicken 185 F</i> 	In	3	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none"> • 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>Walk in cooler: fajita beef 51 F, shrimp 45 F, shredded chicken 45 F. Not corrected. Verification required.</i> • Non-Violation Notes <i>Walk in cooler: beef 43 F, refried beans 41 F; meat prep cooler: cut tomatoes 35 F, chorizo 38 F, beef 39 F, chicken 38 F; cook line prep cooler: shredded cheese 43 F, diced tomatoes 43 F</i> 	Out	0	3
21. Proper date marking and disposition Comments	Out	0	3

<ul style="list-style-type: none"> ** Consecutive Violation ** 3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation) - Advised PIC that refrigerated, ready-to-eat, TCS foods prepared and held for more than 24 hours shall be clearly marked to indicate the use by, sold or discarded date, not to exceed 7 days. (See 3-501.17 for more details and exceptions) <i>Facility does not have a date marking system in place for ready to eat products. Not corrected. Verification required</i> ** 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>Prepared ready to eat products in walk in cooler not date marked. Not corrected. Verification required</i> ** Consecutive Violation ** The violation identified as consecutive may be referred to the Enforcement Section. 			
22. Time as a Public Health Control: procedures and records	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods	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	Out	0	1
Comments			
<ul style="list-style-type: none"> 3-501.15 (A) - Cooling Methods (Priority Foundation Violation) - Provided and explained Fact Sheet - Proper Cooling Temperatures. <i>Cooked pork product in 6" full pan not cooling rapidly enough to achieve proper cooling rate (0.54). Corrected.</i> 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>Walk in cooler not maintaining TCS products at or below 41 F. Not corrected. Verification required</i> 			
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		89	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments	Yes		
<ul style="list-style-type: none"> TCS product temperatures documented at item number 			
Totals			

Inspection Report Information

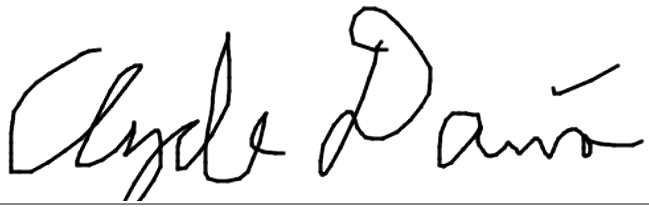
Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	A		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	16 Aug 2018		
DHEC Contact Phone and Fax Number.	Low Country EQC McMillian - (843)-953-0150 Fax- (842)-953-0151		

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
Totals		

For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food.

Auditor Signature: William Davis



Account Signature: claudia benthall

