



## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
<b>Permit Number:</b>	30-206-00941	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	CROSSROADS EXPRESS	<b>Audit Type:</b>	10_Routine Inspection
<b>Address:</b>	13829 HWY 101	<b>Start Date:</b>	23 Aug 2016 10:35 AM
<b>Facility Service (Full/Limited):</b>	F	<b>End Date:</b>	23 Aug 2016 11:45 AM
<b>City/State/Zip:</b>	GRAY COURT, SC 296450000 LAURENS	<b>Inspector:</b>	Vivian Williams
<b>Contact Name:</b>	Judy Bryan		

**Overall Score**  
**98%**

### 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. <b>Comments</b> • Non-Violation Notes <i>Certificate Observed.</i>	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. <b>Comments</b> • 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 <b>Comments</b> • Non-Violation Notes <i>3-Compartment Sink/Quaternary Sanitization/200ppm - QAC QR Test Strips.</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	Not Observed	3	3
19. Proper hot holding temperatures	In	3	3
<b>Comments</b>			
<ul style="list-style-type: none"> <li>Non-Violation Notes</li> </ul> <p><i>Front Counter/Hot Case-Display:Beef Stew 70 F, Rice 176 F, Beans 170 F, Greens 152 F, Chicken 161 F. Kitchen:Hot Wells:Chili 139 F; Small Hot Holding Unit:Hot Dogs 155 F.</i></p>			
20. Proper cold holding temperatures	In	3	3
<b>Comments</b>			
<ul style="list-style-type: none"> <li>Non-Violation Notes</li> </ul> <p><i>Cook-Line/Sandwichboard Refrigeration Unit (open-top):Cut Lettuce 43 F, Cole Slaw 43 F, American Cheese 43 F, Cut Tomatoes 43 F. Walk-in Cooler:American Cheese 40 F, Chili 40 F, Ham 40 F, Chicken 40 F, Whole Milk 40 F.</i></p>			
21. Proper date marking and disposition	Correction During Inspection	1	3
<b>Comments</b>			
<ul style="list-style-type: none"> <li>3-501.18 - Ready-To-Eat TCS Food-Disposition (Priority Violation)</li> </ul> <p><i>Cook-Line/Sandwichboard Refrigeration Unit (open-top) and The Walk-in Cooler:Cut Tomatoes, Cole Slaw, American Cheese, Whole milk:Ready-to-eat, time/temperature control for safety food prepared and held in the food establishment for more than twenty four hours are not clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41 F (5 C) or less for a maximum of seven(7) days, AND, Refrigerated, ready-to-eat, time/temperature control for safety food prepared and packaged by a food processing plant held for more than 24 hours not marked to indicate the date/day by which the food shall be consumed on the premises, sold, or discarded. (Please Note:The day the original container is opened in the retail food establishment shall be counted as Day One (1)). Please review Regulation 61-25, 3-501.17 and 3-501.18 for further details. In addition, additional information can be obtained via our web page:www.scdhec.gov/food.</i></p>			
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
<b>Comments</b>			
<ul style="list-style-type: none"> <li>Disclosure Reminder Verified.</li> </ul>			
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	In	1	1
<b>Comments</b>			
<ul style="list-style-type: none"> <li>Provided Fact Sheet for Proper Cooling (cooling methods)</li> </ul>			

32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used	In	1	1
<b>Comments</b>			
• Non-Violation Notes			
<i>In Refrigeration.</i>			
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
<b>Totals</b>		<b>98</b>	<b>100</b>

## Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
<b>Totals</b>			

## 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 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 release as well as the Freedom of Information Act.  For fact sheets, the regulation, and additional information, please see <a href="http://www.scdhec.gov/food">www.scdhec.gov/food</a> .	Notification	0	0
<b>Totals</b>			

**Auditor Signature: Vivian Williams**



**Account Signature: Judy Bryan**

