



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	24-206-01792	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	WAFFLE HOUSE #1752	Audit Type:	15_Follow-Up Inspection
Address:	1108 BYPASS 25 NE	Start Date:	06 Jul 2016 03:05 PM
Facility Service (Full/Limited):	F	End Date:	06 Jul 2016 04:00 PM
City/State/Zip:	GREENWOOD, SC 296490000 GREENWOOD	Inspector:	Debra McNeill
Contact Name:	Josh Lopez		

Overall Score
100%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Comments:

The new food application was given to owner/manager to fill out in its entirety and send back to the Greenwood County Health Department within ten days.

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 	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments <ul style="list-style-type: none"> Provided Fact Sheet for Employee Health 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 Comments <ul style="list-style-type: none"> Provided Fact Sheet for No Bare Hand Contact 	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 Comments <ul style="list-style-type: none">• Provided Fact Sheet for Shellfish/Shellstock	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>3-ct sink with Chorine for sanitizer. ppm=100 7-6-16 Follow-up visit---MRT ran thru hot water dishmachine---reading of 166.8.</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">• Provided Fact Sheet for Proper Cooking/Reheating (proper cooking)	Not Observed	3	3
17. Proper reheating procedures for hot holding Comments <ul style="list-style-type: none">• Provided Fact Sheet for Proper Cooking/Reheating (proper reheating)	Not Observed	3	3
18. Proper cooling time and temperatures Comments <ul style="list-style-type: none">• Provided Fact Sheet for Proper Cooling (cooling temps)	Not Observed	3	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none">• Provided Fact Sheet for Proper Holding (hot holding)• Non-Violation Notes <i>In steamer--grits at 176 F and gravy 158 F.</i>	In	3	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none">• Provided Fact Sheet for Proper Holding (cold holding)• Non-Violation Notes <i>In juice/milk cooler: milk at 39 F. In meat low-boy: deli ham 37 F. In 2-dr reach-in: beef patties at 38 F. In 4-dr reach-in: bacon 39 F. In WIC: t-bone steak at 37 F. Prep cooler by cookline on follow-up 7-6-16: All food temps 41 F or below.</i>	In	3	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none">• Provided Fact Sheet for Delayed Implementation• Non-Violation Notes <i>Normally has pies on floor, but none out today--all in freezer.</i>	Not Observed	3	3
22. Time as a Public Health Control: procedures and records Comments <ul style="list-style-type: none">• Provided Fact Sheet for Time as a PH Control	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods Comments <ul style="list-style-type: none">• Provided Fact Sheet for Consumer Advisory	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	In	1	1
Comments			
• Provided Fact Sheet for Proper Cooling (cooling methods)			
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used	In	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
Comments			
• #44. <i>Guidelines for Glove Use: Always wash your hands before putting gloves on and when changing to a new pair. You should change gloves: as soon as they become soiled or torn; before beginning a different task; after handling raw meat, fish, or poultry; and before handling Ready-to-Eat food.</i>			
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>Hot water sanitizing dishmachine--MRT and/or heat tape strips have been ordered by manager. 3-ct sink hot water temp-- 135 F. Has test strips for chlorine sanitizer.</i>			
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		100	100

Temperature Observations

Comments:

Food temps recorded under item no.s

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

Inspection Report Information

Comments:

For more information on the new food regulation, visit the DHEC website at--- <http://www.scdhec.gov>. Obtain a copy of the new Food Regulation 61-25, this can be a printed copy or an electronic copy. This should be kept accessible.

Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	A		
Is a Follow-Up required within 10 days?	No		
A Follow-up Inspection will be performed by the date indicated.	05 Jul 2016		
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 additional information see. www.scdhec.gov/Agency/RegulationsAndUpdates/LawsAndRegulations/Food/	Notification	0	0
Totals			

Auditor Signature: Debra McNeill



Account Signature: Josh Lopez

