



Retail Food Establishment Inspection Report




Facility Information		Audit Information	
Permit:	26-206-10472	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	JADE HIBACHI	Audit Type:	10_Routine Inspection
Address:	201 GRADUATE ROAD	Start Date:	22 Oct 2019 11:40 AM
Facility Service (Full/Limited):	F	End Date:	22 Oct 2019 01:25 PM
City/State/Zip:	CONWAY, SC 295260000 HORRY		






Overall Score
74%



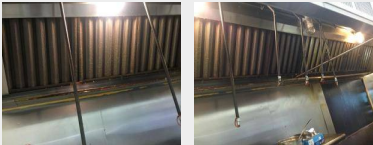
Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points to Total
<p>1. PIC Present, Demonstration - Certification by accredited program, and Performs duties.</p> <p>Comments</p> <ul style="list-style-type: none"> • 2-102.12 (B) – Food Handlers Certificate – Person in Charge <i>No one present at time of inspection with a minimum of a food handler's certification as required by change in regulation 61-25 effective 7/1/19.</i> • ** Consecutive Violation ** 2-102.11 - Demonstration (Priority Foundation Violation) - Advised the PIC of the multiple Priority violations that were out of compliance. <i>Facility has two or more priority violations noted on inspection. (Not corrected - Verification required)</i> • ** Consecutive Violation ** • The violation identified as consecutive may be referred to the Enforcement Section. • Non-Violation Notes <i>Observed certified food protection manager certification. Certified food protection manager not present at time of inspection.</i> 	Out	0	2
<p>2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link - www.scdhec.gov/sites/default/files/Library/CR-011050.pdf</p>	In	2	2
3. Proper use of reporting, restriction and exclusion	In	2	2
<p>4. Proper eating, tasting, drinking, or tobacco use</p> <p>Comments</p> <ul style="list-style-type: none"> • 2-401.11- Eating, Drinking, or Using Tobacco - Advised PIC to inform the employees that they shall eat, drink or use tobacco in designated areas only. All personal drinks must have a lid. <i>Uncovered employee drinks observed in kitchen on prep table and drink observed stored on cutting board.</i> <div style="display: flex; justify-content: space-around; margin-top: 10px;">   </div>	Out	0	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	Not Observed	3	3
8. Handwashing sinks, properly supplied and accessible	Out	0	2
Comments			
<ul style="list-style-type: none"> 6-301.12 - Hand Drying Provision (Priority Foundation Violation) - Advised PIC that all handwashing stations shall be properly supplied with paper towels. <i>Handsink not provided with papertowels. (Corrected - Verification Required).</i> 			
9. Food obtained from approved source	In	2	2
10. Food received at proper temperature	In	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	In	3	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	In	3	3
17. Proper reheating procedures for hot holding	In	3	3
18. Proper cooling time and temperatures	Out	0	3
Comments			
<ul style="list-style-type: none"> 3-501.14 - Cooling (Priority Violation) - Provided and explained Fact Sheet/Provided Link - Cooling - www.scdhec.gov/sites/default/files/Library/CR-011352.pdf <i>Container of cooked white rice in walk in dated 10/21/19 at 52 F. (Corrected - Verification Required)</i> 			
19. Proper hot holding temperatures	Not Observed	3	3
20. Proper cold holding temperatures	Out	0	3
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/Provided Link - Time as a Public Health Control Measure for Hot or Cold Food - www.scdhec.gov/sites/default/files/Library/CR-011353.pdf www.scdhec.gov/sites/default/files/Library/CR-011059.pdf <i>Container of chicken sitting out at prep table at 55 F. (Corrected - Verification required)</i> Non-Violation Notes <i>Maketop - beef 39 F, shrimp 40 F. // Reach in - noodles 43 F. // Walk in - beef 40 F, chicken 40 F, cooked fried rice 41 F, cooked cabbage 39 F.</i> 			
21. Proper date marking and disposition	Out	0	3
Comments			
<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>Containers of fried rice and cooked cabbage stored in walk in cooler not properly date marked. (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>Containers of fried rice and cooked cabbage stored in walk in cooler not properly date marked. (Not Corrected - Verification Required)</i> Provided Date Marking Fact Sheet/Provided Link - www.scdhec.gov/sites/default/files/Library/CR-011694.pdf ** Consecutive Violation ** The violation identified as consecutive may be referred to the Enforcement Section. 			
22. Time as a Public Health Control: procedures and records	In	2	2
Comments			
<ul style="list-style-type: none"> Non-Violation Notes <i>Facility uses tphc on cooked rice, cooked chicken, cooked steak and cooked veggies, discard times observed marked.</i> 			

<ul style="list-style-type: none"> SOP Observed. 			
<p>23. Consumer advisory provided for raw or undercooked foods</p> <p>Comments</p>  <ul style="list-style-type: none"> 3-603.11 (A-C) - Consumer Advisory-Animal Foods that are Not Processed to Eliminate Pathogens (Priority Foundation Violation) - Provided and explained Fact Sheet/Provided Link - Guide to Consumer Advisories - www.scdhec.gov/sites/default/files/Library/CR-011047.pdf <p><i>Facility painted over previous wall menu board which contained the disclosure and reminder for the consumer advisory. New printed menus include the written reminder statement, but are currently missing the disclosure (*). (Not Corrected - Verification Required).</i></p>	Out	0	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
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
<p>37. Contamination prevented during food preparation, storage and display</p> <p>Comments</p> <ul style="list-style-type: none"> 3-305.11 - Food Storage-Preventing Contamination from the Premises <p><i>Open containers of soy sauce stored under the handsink in kitchen. // Open containers of cut vegetables observed stored in walk in.</i></p>  <ul style="list-style-type: none"> ** Consecutive Violation ** 3-305.11 - Food Storage-Preventing Contamination from the Premises <p><i>Cased boxes of chicken and beef observed stored on floor in walk in under shelving. (Consecutive violation - Verification required)</i></p> 	Out	0	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	Out	0	1
<p>Comments</p> <ul style="list-style-type: none"> 3-304.12 - In-Use Utensils-Between-Use Storage <p><i>Scoop handle in soy sauce bucket observed with handle laying down in product.</i></p>			
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	Out	0	2
Comments <ul style="list-style-type: none"> 4-501.11 - Good Repair and Proper Adjustment-Equipment <i>Door gasket in poor repair on walk in cooler door.</i>  <ul style="list-style-type: none"> 4-501.12 - Cutting Surfaces <i>Cutting boards observed in poor repair, sides damaged.</i> 			
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
47. Non-food-contact surfaces clean	Out	0	1
Comments <ul style="list-style-type: none"> 4-601.11 (C) - Nonfood-Contact Surfaces-Clean <i>Shelves observed with accumulation of grease and food debris.</i>  <ul style="list-style-type: none"> ** Consecutive Violation ** 4-601.11 (C) - Nonfood-Contact Surfaces-Clean <i>Sides and exterior of cookline equipment observed with heavy accumulation of grease and food debris. (Consecutive violation - Verification required)</i> 			
48. Hot and cold water available; adequate pressure	In	2	2
49. Plumbing installed; proper backflow devices	Out	0	2
Comments <ul style="list-style-type: none"> 5-205.15 (B) - System Maintained in Good Repair-Leakage <i>Faucet in poor repair at 3 compartment sink.</i> 			
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	Out	0	1
Comments <ul style="list-style-type: none"> ** Consecutive Violation ** 6-501.12 - Cleaning Frequency and Restrictions <i>Observed floor and floor-wall junctures throughout facility with heavy accumulation of grease and food debris. (Consecutive violation - Verification required) // Observed floor at cookline with heavy accumulation of grease and food debris. (Consecutive violation - Verification required) // Walls observed with heavy accumulation of grease and food. (Consecutive violation -verification</i> 			

<p>required)</p>  <ul style="list-style-type: none"> • ** Consecutive Violation ** • The violation identified as consecutive may be referred to the Enforcement Section. 			
<p>54. Meets ventilation and lighting requirements; designated areas used</p> <p>Comments</p> <ul style="list-style-type: none"> • 4-202.18 - Ventilation Hood Systems-Filters <i>Hood filters observed with heavy accumulation of grease.</i>  <ul style="list-style-type: none"> • 6-303.11 - Intensity-Lighting <i>Less than 10 foot candles of light provided at handsink in ladies restroom, bulb partially burned out. (reading at 2 foot candles of light)</i> 	Out	0	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		74	100

Temperature Observations

Item	Answer	Points Current	Points to Total
<p>PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented</p> <p>Comments</p> <ul style="list-style-type: none"> • <i>All temperatures noted at the applicable item numbers.</i> 	Yes		
Totals			

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 4		
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 2019		
DHEC Contact Phone and Fax Number.	Pee Dee EQC Conway - (843)915-8801 Fax- (843)915-6503		
Violations may be subject to enforcement action including but not limited to a monetary penalty of \$1,000.00 per violation for each day of non-compliance per S.C. Code Ann. Section 44-1-150 and S.C. Regulation 61-25. If the retail food establishment obscures, covers, defaces, relocates, or removes the posted grade decal, this is a violation of S.C.	Notification	0	0

Regulation 61-25 and may result in enforcement action. Information collected on this form is open to public scrutiny or release in accordance with the Freedom of Information Act. For fact sheets, the regulation, and additional information, please see: www.scdhec.gov/food-safety/food-service-industry-permits-rules.

Totals