



## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
<b>Permit Number:</b>	07-206-03066	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	ALEXANDER'S	<b>Audit Type:</b>	10_Routine Inspection
<b>Address:</b>	76 QUEENS FOLLY RD	<b>Start Date:</b>	20 Jul 2016 11:31 AM
<b>Facility Service (Full/Limited):</b>	F	<b>End Date:</b>	20 Jul 2016 12:57 PM
<b>City/State/Zip:</b>	HILTON HEAD ISLAND, SC 299280000 BEAUFORT	<b>Inspector:</b>	Maria Villegas
<b>Contact Name:</b>	Corey Botelho		

**Overall Score**  
**97%**

### 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.	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. <b>Comments</b> <ul style="list-style-type: none"> <li>2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement.</li> </ul>	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 <b>Comments</b> <ul style="list-style-type: none"> <li>Provided Fact Sheet for No Bare Hand Contact</li> </ul>	In	3	3
8. Handwashing sinks, properly supplied and accessible <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Hand washing signs are now required at all hand washing stations.</i></li> </ul>	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 <b>Comments</b> <ul style="list-style-type: none"> <li>Provided Fact Sheet for Shellfish/Shellstock</li> </ul>	In	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 - Chlorine Sanitizer - 100 ppm - Baileys Chlorine Test Papers. 3-compartment sink - Quat Sanitizer - 200 ppm - Baileys QAC Test Papers</i>	In	3	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures <b>Comments</b> • Provided Fact Sheet for Proper Cooking/Reheating (proper cooking)	Not Observed	3	3
17. Proper reheating procedures for hot holding <b>Comments</b> • Provided Fact Sheet for Proper Cooking/Reheating (proper reheating)	Not Observed	3	3
18. Proper cooling time and temperatures <b>Comments</b> • Provided Fact Sheet for Proper Cooling (cooling temps)	Not Observed	3	3
19. Proper hot holding temperatures <b>Comments</b> • Provided Fact Sheet for Proper Holding (hot holding)	Not Observed	3	3
20. Proper cold holding temperatures <b>Comments</b> • Provided Fact Sheet for Proper Holding (cold holding) • Non-Violation Notes <i>Low Boy: Raw veal 43 F, Raw fish 41 F, Raw beef 43 F. Prep unit: garlic in oil 42 F, Heat treated peppers 43 F. Prep unit(salad): Cut lettuce 41 F, Cut tomatoes 40 F, Cheese 41 F. One door rack fridge: RTE salmon 43 F. Walk in 1: Raw whole fish 38 F, raw fish fillets 39 F, Raw shrimp 40 F, cooked shrimp 38 F, Cooked crab meat, crab cakes, crab and shrimp 38 F. Walk in 2: Cut lettuce 43 F, Cut tomatoes 43 F, cheese 43 F.</i>	In	3	3
21. Proper date marking and disposition <b>Comments</b> • Provided Date Marking Fact Sheet	In	3	3
22. Time as a Public Health Control: procedures and records	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods <b>Comments</b> • Provided Fact Sheet for Consumer Advisory • Non-Violation Notes <i>Facility has consumer advisory and reminder but not all items on the menu that are served rare or undercooked are referenced with a mark for full disclosure.</i>	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 <b>Comments</b> • Provided Fact Sheet for Proper Cooling (cooling methods)	In	1	1
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 <b>Comments</b> <ul style="list-style-type: none"> <li>4-203.12 - Temperature Measuring Devices-Ambient Air &amp; Water-Accuracy (Priority Foundation Violation) <i>Thermometers are not provided for prep units and low boy.</i></li> </ul>	Out	0	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals <b>Comments</b> <ul style="list-style-type: none"> <li>6-501.111 - Controlling Pests (Priority Foundation Violation) <i>Roaches observed present in the kitchen and dining area of the facility. Verification Required</i></li> </ul>	Out	0	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 <b>Comments</b> <ul style="list-style-type: none"> <li>4-901.11 - Equipment and Utensils-Air-Drying <i>Knives being stored in sanitizer solution between use.</i></li> </ul>	Correction During Inspection	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>97</b>	<b>100</b>

## Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented <b>Comments</b> <ul style="list-style-type: none"> <li><i>All temperatures have been documented under corresponding item numbers</i></li> </ul>	Yes		
<b>Totals</b>			

## Inspection Report Information

### Comments:

*Complaint # 24349 was investigated during this routine inspection. Complaint was verified.*

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.	29 Jul 2016		
DHEC Contact Phone and Fax Number.	Low Country EQC Beaufort - (843)846-1030 Fax- (843)846-0604		
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 <a href="http://www.scdhec.gov/food">www.scdhec.gov/food</a> .			
<b>Totals</b>			

**Auditor Signature: Maria Villegas**



**Account Signature: Corey Botelho**

