



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	07-206-09982	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	NEW YORK CITY PIZZA	Audit Type:	10_Routine Inspection
Address:	28 SHELTER COVE LANE	Start Date:	18 Jul 2016 02:30 PM
Facility Service (Full/Limited):	F	End Date:	18 Jul 2016 04:35 PM
City/State/Zip:	HILTON HEAD ISLAND, SC 299280000 BEAUFORT	Inspector:	LaQuawnia Bryant
Contact Name:	Kevin Carpenter		

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 • 2-102.20 - Food Protection Manager Certification <i>Food protection manager certification not obtained.</i>	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments • 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 Comments • ** Consecutive Violation ** 2-401.11- Eating, Drinking, or Using Tobacco <i>Observed employee eating in/over prep area. Violation corrected.</i>	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	In	3	3
8. Handwashing sinks, properly supplied and accessible Comments • 6-301.11 - Handwashing Cleanser-Availability (Priority Foundation Violation) <i>Hand washing cleanser not provided at hand washing sink. Violation corrected.</i> • 6-301.12 - Hand Drying Provision (Priority Foundation Violation)	Correction During Inspection	1	2

<i>Hand drying provision not provided at hand washing sink. Violation corrected.</i>			
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 Comments <ul style="list-style-type: none"> 4-601.11 (A) - Equipment, Food-Contact Surfaces, and Utensils-Clean (Priority Foundation Violation) <i>Observed ice machine and soda gun nozzles at outside bar with black organic build up. Violation corrected.</i> Non-Violation Notes <i>Dish machine-chlorine sanitizer-50 ppm-test strips. Triple sink-QAC sanitizer-500 ppm-test strips.</i> 	Correction During Inspection	1	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"> Non-Violation Notes <i>Fryer: chicken tenders 165 F.</i> 	In	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 Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Steam well: marinara sauce 156 F, meatballs 155 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) <i>Prep unit #1: pasta 51 F, pasta 50 F, turkey 53 F, capricola 52 F. Prep unit #3: sausage 54 F, cheese 53 F, sausage 54 F. Violation corrected.</i> Non-Violation Notes <i>Prep unit #1: ham 43 F, green peppers 42 F, veal 43 F. Prep unit #2: diced tomatoes 40 F, sliced tomatoes 38 F, peppers 38 F, lettuce 39 F, chicken tenders 38 F, tuna salad 38 F, lettuce 40 F. Walk in cooler: Sugo tomato sauce 43 F, chicken 43 F, chicken wings 43 F. Prep unit #3: sausage 43 F, tomato sauce 43 F, ham 42 F.</i> 	Correction During Inspection	1	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none"> 3-501.18 - Ready-To-Eat TCS Food-Disposition (Priority Violation) <i>Observed food in prep unit marked with date past seven days.</i> 	Correction During Inspection	1	3
22. Time as a Public Health Control: procedures and records	In	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	In	1	1
32. Plant food properly cooked for hot holding	Not Applicable	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	Correction During Inspection	1	1
Comments			
<ul style="list-style-type: none"> 3-304.12 - In-Use Utensils-Between-Use Storage <i>Observed tongs stored on handles of oven handle. Violation corrected.</i> 			
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	Yes		
Comments			
<ul style="list-style-type: none"> All temperatures documented under corresponding item numbers. 			
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?	No		

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 www.scdhec.gov/food .			
Totals			

Auditor Signature: LaQuawnia Bryant



Account Signature: Kevin Carpenter

