



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	27-206-00380	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	CHINA EXPRESS	Audit Type:	10_Routine Inspection
Address:	2641 OKATIE HIGHWAY	Start Date:	12 Jul 2016 01:15 PM
Facility Service (Full/Limited):	F	End Date:	12 Jul 2016 04:20 PM
City/State/Zip:	RIDGELAND, SC 299360000 JASPER	Inspector:	LaQuawnia Bryant
Contact Name:	Jin Jian Lin		

Overall Score
81%

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 <ul style="list-style-type: none"> • 2-102.11 - Demonstration (Priority Foundation Violation) <i>More than 2 priorities out during inspection. VERIFICATION REQUIRED.</i> • Non-Violation Notes <i>Observed ServSafe food protection manager certification.</i> 	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments <ul style="list-style-type: none"> • 2-103.11(O) -Policy / References are not in place for employee health exclusion, restriction and reinstatement. (Priority Foundation Violation) <i>No employee health policy provided. VERIFICATION REQUIRED.</i> 	Out	0	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 Comments	Correction During Inspection	1	3

<ul style="list-style-type: none"> 3-302.11 (A1-2) - Raw Animal Food-Separation, Packaging, and Segregation (Priority Violation) <i>Observed raw chicken stored over ready to eat food. Violation corrected.</i> 			
14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Triple sink-chlorine sanitizer-200 ppm-test strips. Sanitizer bucket-chlorine sanitizer-200 ppm-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 Comments <ul style="list-style-type: none"> 3-501.14 - Cooling (Priority Violation) <i>Reach in cooler #2: rice 1:40 PM(119 F) x 2:18 PM (111 F)= .211 fail (.54 or higher required to pass). Rack: chicken 1:50 (118 F) x 2:19 (118 F)= 0.00 fail (.54 or higher required to pass). VERIFICATION REQUIRED.</i> 	Out	0	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Buffet: chicken 166 F, sweet and sour chicken 135 F, beef & broccoli 158 F, heat treated onions 142 F, potatoes 137 F, fried chicken 135 F, corn 168 F, shrimp fried rice 141 F. Steamer: rice 154 F. Cookline: potatoes 148 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>Countertop: cabbage 74 F, broccoli 78 F. Reach in cooler #1: egg roll 50 F, chicken wing 46 F. Reach in cooler #2: chicken 97 F, chicken 119 F, chicken 49 F. Prep unit: pork 53 F, green peppers 56 F, potatoes 48 F. Cookline: garlic in oil 92 F. VERIFICATION REQUIRED.</i> Non-Violation Notes <i>Reach in cooler #1: chicken 42 F, pork 41 F. Prep unit: shrimp 41 F, chicken 43 F, raw chicken 41 F, pork 42 F, noodles 43 F. Walk in cooler: raw chicken 42 F, rice noodle 41 F, pork 42 F, chicken wing 42 F, noodle 43 F, green peppers 42 F.</i> 	Out	0	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none"> 3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation) <i>No system in place for date marking. VERIFICATION REQUIRED.</i> 3-501.18 - Ready-To-Eat TCS Food-Disposition (Priority Violation) <i>Date marking not occurring in facility. VERIFICATION REQUIRED.</i> 	Correction During Inspection	1	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 Non-Violation Notes <i>Discussed using time as public health control for egg foo young and garlic in oil.</i> 	Not Applicable	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	Out	0	1
Comments			
<ul style="list-style-type: none"> • Provided Fact Sheet for Proper Cooling (cooling methods) • 3-501.15 (A) - Cooling Methods (Priority Foundation Violation) <i>Observed six full bus tubs of chicken cooling on dry storage rack in kitchen. Reviewed proper cooling methods with PIC. VERIFICATION REQUIRED.</i> 			
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
37. Contamination prevented during food preparation, storage and display	Out	0	2
Comments			
<ul style="list-style-type: none"> • 3-305.11 - Food Storage-Preventing Contamination from the Premises <i>Observed food on the floor throughout restaurant and back dry storage area. Observed food on the floor stacked up in the walk in cooler.</i> 			
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 scoop handles stored in food. 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	Out	0	2
Comments			
<ul style="list-style-type: none"> • 4-101.19 - Nonfood-Contact Surfaces-Material <i>Observed tin foil used as covering for splash guard and fryer splash guard. Observed cardboard used as floor mat in walk in cooler. Observed raw wood used as shelving.</i> • 4-501.11 - Good Repair and Proper Adjustment-Equipment <i>Observed reach in cooler #1 leaking on inside.</i> 			
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		81	100

Temperature Observations

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

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	B		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	22 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. For additional information see. www.scdhec.gov/Agency/RegulationsAndUpdates/LawsAndRegulations/Food/	Notification	0	0
Totals			

Auditor Signature: LaQuawnia Bryant



Account Signature: Jin Jian Lin

