



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	26-206-00638	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	CHUCK'S STEAK HOUSE	Audit Type:	10_Routine Inspection
Address:	9695 N KINGS HWY	Start Date:	10 Nov 2016 02:50 PM
Facility Service (Full/Limited):	F	End Date:	10 Nov 2016 04:28 PM
City/State/Zip:	MYRTLE BEACH, SC 295724007 HORRY	Inspector:	Jana Russ
Contact Name:	Dennis Lamberjack		

Overall Score
100%

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"> • Non-Violation Notes <i>serv safe certification observed</i> 	In	2	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 observed for employee health exclusion, restriction and reinstatement. <i>clean up policy observed</i> 	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	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	In	3	3
14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none"> • Non-Violation Notes <i>dish machine sanitizing at 100 ppm, checked with test kit provided by facility</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 Comments • Non-Violation Notes <i>mushroom and other sauced rapidly reheated 167 F on flat top</i>	In	3	3
18. Proper cooling time and temperatures	Not Observed	3	3
19. Proper hot holding temperatures	Not Observed	3	3
20. Proper cold holding temperatures Comments • Non-Violation Notes <i>drawer cooler on cook line: steak 40 F, chicken 38 F // prep cooler on line: shrimp 32 F, cheese 36 F, lettuce 34 F, beef 41 F // outside walk in cooler: steak 42 F // indoor walk in cooler: steak 40 F, salmon 41 F, soup 43 F, cheese 42 F // Salad bar: cottage cheese 35 F, boiled egg 36 F, tuna salad 37 F, melon 36 F</i>	In	3	3
21. Proper date marking and disposition	In	3	3
22. Time as a Public Health Control: procedures and records	Not Observed	2	2
23. Consumer advisory provided for raw or undercooked foods Comments • Disclosure Reminder Verified.	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
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
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		100	100


Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
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.	Pee Dee EQC Myrtle Beach - (843)238-4378 Fax - (843)238-4518		
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: Jana Russ



Account Signature: Dennis Lamberjack

