



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	07-206-09258	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	SKULL CREEK BOATHOUSE	Audit Type:	10_Routine Inspection
Address:	397 SQUIRE POPE ROAD	Start Date:	13 Jul 2016 10:55 AM
Facility Service (Full/Limited):	F	End Date:	13 Jul 2016 12:09 PM
City/State/Zip:	HILTON HEAD ISLAND, SC 299260000 BEAUFORT	Inspector:	Maria Villegas
Contact Name:	Brad Blake		

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. Comments <ul style="list-style-type: none"> Provided Fact Sheet for Certified Food Protection Manager Provided Fact Sheet for Delayed Implementation 	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.	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 Comments <ul style="list-style-type: none"> Provided Fact Sheet for No Bare Hand Contact Non-Violation Notes <i>Employee observed cutting celery with bare hands. Corrected, verification not required</i> 	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 Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Fish on ice 33 F.</i> 	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 Comments <ul style="list-style-type: none">• Provided Fact Sheet for Proper Cooking/Reheating (proper cooking)• Non-Violation Notes <i>Fryer: Fish 202 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">• Provided Fact Sheet for Proper Holding (hot holding)• Non-Violation Notes <i>SOup well: Gumbo 181 F, Chowder 178 F, Mushroom soup 180 F</i>	In	3	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none">• Provided Fact Sheet for Proper Holding (cold holding)• 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>Prep unit front of fryers: Cheese 51 F, cut tomatoes 60 F, crab meat 60 F, heat treated mushrooms 56 F, Cooked pasta 63 F. Not corrected, verification required.</i>• Non-Violation Notes <i>Walk in: Raw fish 38 F, raw chicken 39 F, Raw fish 41 F, raw fish seasoned 40 F, Raw oysters 43 F, Raw grouper prepped 43 F, Crab cakes 42 F, Crab mix 43 F, cooked rice 41 F, raw fish rolls with cream cheese 41 F, Cooked crab legs 40 F.</i>	Out	0	3
21. Proper date marking and disposition	In	3	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• SOP Observed.	In	2	2
23. Consumer advisory provided for raw or undercooked foods	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		97	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?	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: Maria Villegas



Account Signature: Brad Blake

