



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	07-206-09904	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	HOLY TEQUILA	Audit Type:	10_Routine Inspection
Address:	33 OFFICE PARK ROAD SUITE 229	Start Date:	18 Jul 2016 11:20 AM
Facility Service (Full/Limited):	F	End Date:	18 Jul 2016 01:29 PM
City/State/Zip:	HILTON HEAD ISLAND, SC 299280000 BEAUFORT	Inspector:	LaQuawnia Bryant
Contact Name:	Nick Bergelt		

Overall Score
96%

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 • Non-Violation Notes <i>Observed Servsafe food protection manager certification.</i>	In	2	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	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 • 4-601.11 (A) - Equipment, Food-Contact Surfaces, and Utensils-Clean (Priority Foundation Violation)	Correction During Inspection	1	3

<p><i>Observed ice machine with pink organic build up. Violation corrected.</i></p> <ul style="list-style-type: none"> Non-Violation Notes <p><i>Bar dish machine #1-chlorine sanitizer-75 ppm-test strips. Bar dish machine #2-chlorine sanitizer-50 ppm-test strips. Dish machine in the kitchen-chlorine sanitizer-100 ppm-test strips. Sanitizer bucket-QAC sanitizer-200 ppm-test strips.</i></p>			
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	Not Observed	3	3
19. Proper hot holding temperatures	In	3	3
<p>Comments</p> <ul style="list-style-type: none"> Non-Violation Notes <p><i>Steam well: beef 173 F.</i></p>			
20. Proper cold holding temperatures	In	3	3
<p>Comments</p> <ul style="list-style-type: none"> Non-Violation Notes <p><i>Low boy#1: shrimp 34 F, cole slaw 31 F, salsa 33 F, mango salsa 31 F, collard greens 34 F. Prep unit: corn 38 F, shredded cheese 40 F, queso 43 F, pico de gallo 43 F, brussell sprouts 40 F, corn 40 F. Low boy #2: shrimp 43 F, raw fish 43 F, raw bacon 43 F. Prep counter: corn 37 F, cheese 42 F. Counter top ice bath #1: pico de gallo 42 F, heat treated peppers 38 F, heat treated onions 38 F, cheese 41 F. Walk in cooler: queso 42 F, shrimp 40 F, fish 41 F, macaroni and cheese 42 F. Counter top ice bath #2: guacamole 42 F, pico de gallo 42 F, cole slaw 41 F, sour cream 41 F, corn 42 F.</i></p>			
21. Proper date marking and disposition	In	3	3
<p>Comments</p> <ul style="list-style-type: none"> Non-Violation Notes <p><i>Observed date marking occurring in facility.</i></p>			
22. Time as a Public Health Control: procedures and records	Not Applicable	2	2
<p>Comments</p> <ul style="list-style-type: none"> Non-Violation Notes <p><i>Discussed using time as a public health control for batter by fryer with PIC.</i></p>			
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	Correction During Inspection	1	1
<p>Comments</p> <ul style="list-style-type: none"> 3-501.13 - Thawing <p><i>Observed fish thawing improperly in ROP with warning label in walk in cooler. Violation corrected.</i></p> <ul style="list-style-type: none"> Non-Violation Notes 			

<i>Observed shrimp thawing properly in triple sink with water running. Observed meat thawing properly in walk in cooler.</i>			
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	Out	0	1
Comments			
<ul style="list-style-type: none"> 6-201.11 - Floors, Walls and Ceilings-Cleanability <i>Cove base molding disintegrating in areas throughout the kitchen.</i> 			
54. Meets ventilation and lighting requirements; designated areas used	Out	0	1
Comments			
<ul style="list-style-type: none"> 6-303.11 - Intensity-Lighting <i>Observed 20 foot candles of light over prep area. (50 foot candles or higher required.)</i> 			
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		96	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: Nick Bergelt

