



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	07-206-09894	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	CORNER PERK LLC	Audit Type:	15_Follow-Up Inspection
Address:	1297 MAY RIVER ROAD, 11C	Start Date:	13 Jul 2016 10:30 AM
Facility Service (Full/Limited):	F	End Date:	13 Jul 2016 11:27 AM
City/State/Zip:	BLUFFTON, SC 299010000 BEAUFORT	Inspector:	LaQuawnia Bryant
Contact Name:	Josh Cooke		

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 <ul style="list-style-type: none"> • 2-102.20 - Food Protection Manager Certification <i>Food protection manager certification was not obtained.</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 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	In	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>Violation corrected.</i> 	In	3	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2

16. Proper cooking time and temperatures	In	3	3
17. Proper reheating procedures for hot holding	In	3	3
18. Proper cooling time and temperatures	Not Observed	3	3
Comments			
• Non-Violation Notes			
<i>Food was not observed cooling at time of inspection.</i>			
19. Proper hot holding temperatures	In	3	3
20. Proper cold holding temperatures	In	3	3
Comments			
• Non-Violation Notes			
<i>Prep unit: tomatoes 41 F, peppers 40 F, turkey 40 F, sausage patties 39 F, raw shrimp 31 F. Reach in cooler: turkey 43 F, cheese 40 F.</i>			
21. Proper date marking and disposition	In	3	3
Comments			
• Non-Violation Notes			
<i>Observed date marking system occurring in facility. Violation corrected.</i>			
22. Time as a Public Health Control: procedures and records	In	2	2
Comments			
• SOP Observed.			
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
Comments			
• Non-Violation Notes			
<i>Observed shrimp properly thawing in prep unit.</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	Out	0	2
Comments			
• 3-306.11 - Food Display-Preventing Contamination by Consumers (Priority Violation)			
<i>Observed display of uncovered bulk coffee beans readily exposed to contamination. Recommended covers placed on containers or moving coffee beans behind service counter. VERIFICATION REQUIRED.</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	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		96	100

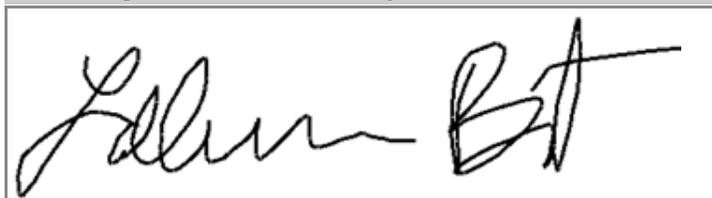
Temperature Observations

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	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: LaQuawnia Bryant



Account Signature: Josh Cooke

