



## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
<b>Permit:</b>	26-206-09227	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	DOUGH BOYS NY STYLE PIZZERIA	<b>Audit Type:</b>	10_Routine Inspection
<b>Address:</b>	2696 BEAVER RUN BLVD UNIT E	<b>Start Date:</b>	07 May 2019 12:01 PM
<b>Facility Service (Full/Limited):</b>	F	<b>End Date:</b>	07 May 2019 01:08 PM
<b>City/State/Zip:</b>	SURFSIDE BEACH, SC 295750000 HORRY		

<b>Overall Score</b>
<b>100%</b>

### 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. <b>Comments</b> • Non-Violation Notes <i>Food protection manager certification observed.</i>	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. <b>Comments</b> • 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 <b>Comments</b> • Non-Violation Notes <i>Employees observed washing hands when changing different tasks throughout the audit.</i>	In	4	4
7. No bare hand contact with RTE foods <b>Comments</b> • Non-Violation Notes <i>Employees observed using gloves and tongs to handle ready to eat (RTE) food.</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	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 <b>Comments</b>	In	3	3

<ul style="list-style-type: none"> <li>Non-Violation Notes <i>Dish machine tested with facilities chlorine test strips. The dish machine sanitizer concentration is reading 100 parts per million (ppm). Dish machine is running in accordance with the manufactures data plate operating specifications // Three compartment sink not set up at the time of inspection.</i></li> </ul>			
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>No items cooking at the time of the inspection. Discussed with person in charge proper cooking temperatures.</i></li> </ul>	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 <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Stovetop: Marinara - 136 F</i></li> </ul>	In	3	3
20. Proper cold holding temperatures <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Four door cooler: Deli Ham - 39 F, Cooked Sausage - 39 F, Shredded Cheese - 40 F // Two door cooler: Raw Chicken - 40 F // Maketop: Cut Leafy Greens - 40 F, Shaved Steak - 40 F // Pizza Cooler: Pepperoni - 40 F, Shredded Cheese - 40 F</i></li> </ul>	In	3	3
21. Proper date marking and disposition <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Ready to eat time/temperature control safety foods (TCS) that are held over 24 hours are properly date marked in accordance with 3-501.17.</i></li> </ul>	In	3	3
22. Time as a Public Health Control: procedures and records <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Facility uses time for their pizza sauce left out on the cook line. The time was properly labeled upon arrival of inspection.</i></li> <li>SOP Observed.</li> </ul>	In	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	In	1	1
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 <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Thermometers observed in holding units.</i></li> </ul>	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 <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Chlorine test strips observed.</i></li> </ul>	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
<b>Totals</b>		<b>100</b>	<b>100</b>

## Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented <b>Comments</b> <ul style="list-style-type: none"> <li><i>Temperatures are documented at applicable numbers.</i></li> </ul>	Yes		
<b>Totals</b>			

## Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
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 <a href="http://www.scdhec.gov/food-safety/food-service-industry-permits-rules">www.scdhec.gov/food-safety/food-service-industry-permits-rules</a> .			
<b>Totals</b>			