



## Retail Food Establishment Inspection Report

| Facility Information                    |                                 | Audit Information  |   |
|---|---------------------------------|--------------------|---|
| <b>Permit Number:</b>                   | 07-206-02727                    | <b>Audit Name:</b> | Retail Food Establishment Inspection Report |
| <b>Facility Name:</b>                   | PEACE, LOVE, & HOT DOGS         | <b>Audit Type:</b> | 10_Routine Inspection                       |
| <b>Address:</b>                         | 911 BOUNDARY STREET             | <b>Start Date:</b> | 21 Jul 2016 11:45 AM                        |
| <b>Facility Service (Full/Limited):</b> | F                               | <b>End Date:</b>   | 21 Jul 2016 01:10 PM                        |
| <b>City/State/Zip:</b>                  | BEAUFORT, SC 299020000 BEAUFORT | <b>Inspector:</b>  | Kathleen Lacey                              |
| <b>Contact Name:</b>                    | Teresa Cox                      |                    |   |

**Overall Score**  
**95%**

### 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.<br><b>Comments</b><br><ul style="list-style-type: none"> <li>• Non-Violation Notes<br/><i>Observed Current Servsafe Certification.</i></li> </ul>  | In             | 2              | 2               |
| 2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.<br><b>Comments</b><br><ul style="list-style-type: none"> <li>• Non-Violation Notes</li> <li>• 2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement.</li> </ul> | 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<br><b>Comments</b><br><ul style="list-style-type: none"> <li>• Non-Violation Notes<br/><i>Kitchen 3 Compartment Sink, QAC Sanitizer, 200 ppm, QR-Test Strips</i></li> </ul>   | 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   | Not Observed                 | 3 | 3 |
| 18. Proper cooling time and temperatures  | Not Observed                 | 3 | 3 |
| 19. Proper hot holding temperatures   | In                           | 3 | 3 |
| <b>Comments</b>   |                              |   |   |
| <ul style="list-style-type: none"> <li>Non-Violation Notes</li> </ul> <i>Kitchen Electric Steamer: Hot Dogs 135 F. Electric Stove Top: Chili 203 F.</i>   |                              |   |   |
| 20. Proper cold holding temperatures  | In                           | 3 | 3 |
| <b>Comments</b>   |                              |   |   |
| <ul style="list-style-type: none"> <li>Non-Violation Notes</li> </ul> <i>Kitchen Prep Unit: Hot Dogs 40 F, Shredded Cheese 39 F, Tomatoes 39 F, Marinara Sauce 38 F, American Cheese 41 F, Cole Slaw 40 F, Chili 38 F.</i>  |                              |   |   |
| 21. Proper date marking and disposition   | Correction During Inspection | 1 | 3 |
| <b>Comments</b>   |                              |   |   |
| <ul style="list-style-type: none"> <li>3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation)</li> </ul> <i>Kitchen Prep Unit: Observed TCS food, chili and shredded cheese without a date mark.</i> |                              |   |   |
| 22. Time as a Public Health Control: procedures and records   | Not Applicable               | 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  | In                           | 1 | 1 |
| 35. Food properly labeled: original container   | In                           | 1 | 1 |
| 36. Insects and rodents not present; no unauthorized animals  | Out                          | 0 | 2 |
| <b>Comments</b>   |                              |   |   |
| <ul style="list-style-type: none"> <li>6-501.112 - Removing Dead or Trapped Birds, Insects, Rodents and other Pest</li> </ul> <i>Observed dead roaches around perimeter of entire kitchen and dry storage area.</i>         |                              |   |   |
| 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<br><b>Comments</b><br>• 4-205.10 - Food Equipment-Certification and Classification<br><i>Observed TCS food held in a non-permitted non-commercial refrigerator.</i> | Correction During Inspection | 1         | 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          |
| <b>Totals</b>  |                              | <b>95</b> | <b>100</b> |

## Temperature Observations

| Item   | Answer | Points Current | Points to Total |
|--|--------|----------------|-----------------|
| PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented<br><b>Comments</b><br>• <i>Temperatures documented at line item numbers.</i> | Yes    |                |                 |
| <b>Totals</b>  |        |                |                 |

## 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<br>- (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.<br><br>For fact sheets, the regulation, and additional information, please see <a href="http://www.scdhec.gov/food">www.scdhec.gov/food</a> . | Notification   | 0              | 0               |
| <b>Totals</b>   |  |                |                 |

**Auditor Signature: Kathleen Lacey**

**Account Signature: Teresa Cox**

Kate Luey

on 7-10