



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	07-206-02431	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	PANDA CHINESE RESTAURANT	Audit Type:	10_Routine Inspection
Address:	860 PARRIS ISLAND GTWY	Start Date:	13 Jul 2016 11:25 AM
Facility Service (Full/Limited):	F	End Date:	13 Jul 2016 12:59 PM
City/State/Zip:	BEAUFORT, SC 299060000 BEAUFORT	Inspector:	Lindsey Carter
Contact Name:	Shui Juan Chen		

Overall Score
82%

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"> • 2-102.11 - Demonstration (Priority Foundation Violation) <i>Person in charge has priority violations during the current inspection. Violation Not Corrected. Verification Required.</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 are not in place for employee health exclusion, restriction and reinstatement. (Priority Foundation Violation) <i>Employee health policy not provided. Violation Not Corrected. Verification Required.</i> 	Out	0	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	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 Comments <ul style="list-style-type: none"> 3-501.14 - Cooling (Priority Violation) <i>Walk in cooler chicken: 11:28 am / 114 F, 11:58 am / 98 F = Rate 0.53 (0.54 or greater required). Violation Not Corrected. Verification Required.</i> 	Out	0	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none"> 3-501.16 (A1) - TCS Food-Hot Holding (Priority Violation) <i>Hot holding below 135 F. Counter: rice 104 F. Violation Not Corrected. Verification Required.</i> Non-Violation Notes <i>Steam well #1: onion soup 162 F. Steam well #2: rice 165 F.</i> 	Out	0	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none"> ** Consecutive Violation ** 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>Cold holding above 41 F. Prep unit: chicken 46 F, pork 53 F, shrimp 55 F, pork 56 F, ribs 56 F. Reach in cooler: egg roll 59 F, egg roll 48 F.</i> Non-Violation Notes <i>Walk in cooler: chicken 41 F, shrimp 41 F, chicken 41 F.</i> 	Out	0	3
21. Proper date marking and disposition	Not Applicable	3	3
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	In	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 Comments <ul style="list-style-type: none"> ** Consecutive Violation ** 3-305.11 - Food Storage-Preventing Contamination from the Premises <i>Food stored on the floor in the walk in cooler.</i> 	Out	0	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 Comments	Out	0	1

<ul style="list-style-type: none"> 3-304.12 - In-Use Utensils-Between-Use Storage <i>Utensils stored in standing water.</i> 			
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	Out	0	2
Comments			
<ul style="list-style-type: none"> 4-101.11 (B-E) - Utensils and Food Contact Surface Material Characteristics-Other Requirements <i>Food containers have excessive cracks.</i> 4-501.11 - Good Repair and Proper Adjustment-Equipment <i>Door and gaskets on reach in freezer in poor repair.</i> 			
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		82	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 4		
Grade Posted	B		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	25 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: Lindsey Carter



L. Carter

Account Signature: Shui Juan Chen



Shui Juan Chen