



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	27-206-00508	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	GWEN & FRANNY FRIED CHICKEN	Audit Type:	10_Routine Inspection
Address:	22141 WHYTE HARDEE BLVD	Start Date:	14 Jul 2016 12:15 PM
Facility Service (Full/Limited):	F	End Date:	14 Jul 2016 12:58 PM
City/State/Zip:	HARDEEVILLE, SC 299270000 JASPER	Inspector:	Lindsey Carter
Contact Name:	Gwen Mervin		

Overall Score
89%

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 • 2-102.12 - Certified Food Protection Manager <i>Facility does not have a certified food protection manager.</i>	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments • 2-103.11(O) -Policy / References are not in place for employee health exclusion, restriction and reinstatement. (Priority Foundation Violation) <i>Facility does not have a written employee health policy. Violation Corrected. Verification Not 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 Comments • Non-Violation Notes <i>Fryer: chicken 185 F.</i>	In	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 Comments • 3-501.16 (A1) - TCS Food-Hot Holding (Priority Violation) <i>Hot holding below 135 F. Under light: chicken 93 F. Violation Corrected. Verification Not Required.</i> • Non-Violation Notes <i>Stove top: pork gravy 143 F. Steam well #1: green beans 150 F. Steam well #2: red rice 160 F. Steam well #3: baked beans 142 F.</i>	Correction During Inspection	1	3
20. Proper cold holding temperatures Comments • Non-Violation Notes <i>Reach in cooler #1: potato salad 40 F. Reach in cooler #2: pork 39 F, collard greens 43 F. Reach in cooler #3: ambient 42 F.</i>	In	3	3
21. Proper date marking and disposition Comments • 3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation) <i>Date marks not provided on required items. Violation Corrected. Verification Not Required.</i>	Correction During Inspection	1	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	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	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 Comments • 4-101.19 - Nonfood-Contact Surfaces-Material <i>Racks in reach in cooler have excessive rust.</i>	Out	0	2
46. Warewashing facilities: installed, maintained and used; test strips Comments • 4-302.14 - Sanitizing Solutions-Testing Devices Provided (Priority Foundation Violation) <i>Test strips not provided for chlorine sanitizer at triple sink. Violation Not Corrected. Verification Required.</i>	Out	0	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		89	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments • <i>All temperatures documented under corresponding item numbers.</i>	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.	26 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

Account Signature: Gwen Mervin

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Due Men