



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	07-206-10032	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	THE FRENCH BAKERY	Audit Type:	10_Routine Inspection
Address:	28 SHELTER COVE LN, STE. 120	Start Date:	18 Jul 2016 12:15 PM
Facility Service (Full/Limited):	F	End Date:	18 Jul 2016 02:01 PM
City/State/Zip:	HILTON HEAD ISLAND, SC 299260000 BEAUFORT	Inspector:	Tammy Stanfield
Contact Name:	Tomasz Belka		

Overall Score
85%

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>Facility has more than 2 priority violations. Violation not corrected, verification required.</i> • 2-102.12 - Certified Food Protection Manager <i>Certified Food Protection Manager not associated with facility.</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 Comments <ul style="list-style-type: none"> • 2-301.14 - When to Wash (Priority Violation) <i>Employee observed handling raw food with gloves and not washing hands before changing tasks.</i> 	Correction During Inspection	2	4
7. No bare hand contact with RTE foods Comments <ul style="list-style-type: none"> • 3-301.11 - Preventing Contamination from Hands (Priority Violation) <i>Employee observed handling ready to eat food with bare hands.</i> 	Correction During Inspection	1	3

8. Handwashing sinks, properly supplied and accessible Comments <ul style="list-style-type: none">5-202.12 (A) - Handwashing Sinks-Minimum Temperature (Priority Foundation Violation) <i>Hot water turned off at hand sink next to cook line due to leak. Violation not corrected, verification required.</i>	Out	0	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 Comments <ul style="list-style-type: none">Non-Violation Notes <i>Chemical dish machine: 50 ppm Chlorine test strips</i>	In	3	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures Comments <ul style="list-style-type: none">Non-Violation Notes <i>Stove: Beef 174 F</i>	In	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">Non-Violation Notes <i>Walk in cooler: Soup 114 F @ 12:28 PM; 90 F @ 1:07 PM = .615 cooling rate Squash 90 F @ 12:30 PM; 63 F @ 1:07 PM = .692 cooling rate</i>	In	3	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none">Non-Violation Notes <i>Steam Well: Soup 169 F</i>	In	3	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none">3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>Prep unit #1: Pasta 45 F, Beef 45 F Prep unit #2: Quiche 49 F, Diced Tomatoes 45 F, Deli Meat 49 F, Squash 50 F, Grilled Onions 49 F Serving Line: Sliced Tomatoes 56 F, Salmon 62 F, Lettuce 59 F Front Display Case: Milk 46 F Bakery reach in #1: Eggs 45 F, Cheese 45 F</i>Non-Violation Notes <i>Prep unit #1: Batter 43 F, Diced tomatoes 42 F, Chicken 40 F, Hamburger 40 F, Crab Cakes 40 F Prep unit #2: Tuna Salad 43 F, Chicken Salad 43 F, Chopped Chicken 42 F Prep unit #3: Diced Tomatoes 40 F, Lettuce 42 F, Eggs 40 F, Chopped Chicken 43 F Small reach in #1: Cut Melon 41 F Walk in cooler: Quiche Mix 41 F, Cut Melon 43 F, Chicken Salad 40 F Front Display unit: Quiche 41 F Front small reach in: Milk 37 F</i>	Out	0	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none">3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation) <i>Date Marking system not in place. Date Marking fact sheet provided.</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 Comments <ul style="list-style-type: none">Disclosure Reminder Verified.	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	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	Out	0	2
Comments			
<ul style="list-style-type: none"> 3-305.11 - Food Storage-Preventing Contamination from the Premises <i>Food is not covered on top shelf of display case.</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		85	100

Temperature Observations

Item	Answer	Points Current	Points Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	No Temperatures to Document		
Totals			

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	B		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	28 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.	Notification	0	0
For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food .			
Totals			

Auditor Signature: Tammy Stanfield



Account Signature: Tomasz Belka

