



## Pre-Operational Inspection Report

Facility Information		Audit Information	
<b>Permit Number:</b>	07-206-10228	<b>Audit Name:</b>	Pre-Operational Inspection for Retail Food
<b>Facility Name:</b>	JANE HHI, LLC.	<b>Audit Type:</b>	11_Permit Issued Inspection-New Facility
<b>Address:</b>	28 SHELTER COVE LN., UNIT 109	<b>Start Date:</b>	12 Jul 2016 10:15 AM
<b>Facility Service (Full/Limited):</b>	F	<b>End Date:</b>	12 Jul 2016 11:40 AM
<b>City/State/Zip:</b>	HILTON HEAD ISLAND, SC 299280000 BEAUFORT	<b>Inspector:</b>	Raeann Butler
<b>Contact Name:</b>	Anne Sergent		

Overall Rating
Permit Issued

### Retail Food Establishment Information

Item	Answer
Type of Establishment	Restaurant

### Water, Wastewater, Fixtures, Plumbing

Item	Answer
1. Drinking Water Supply	IN
2. Sewage Disposal	IN
3. Hand Sinks (Conveniently Located)	IN
4. Mop Sink/Can Wash	IN
5. Manual Warewashing Sink	IN
<b>Comments</b>	
<ul style="list-style-type: none"> <li>3-Compartment Sink - 128 F; 3-Compartment Sink - QUAT Sanitizer - 250 ppm - Bailey's QAC Test Papers;</li> </ul>	
6. Backflow Prevention (Water)	IN
<b>Comments</b>	
<ul style="list-style-type: none"> <li>I spoke to the installer of the ice tea brewer on the phone. Brewer is equipped with an internal backflow prevention device.</li> </ul>	
7. Backflow Prevention (Sewage)	IN
8. Grease Trap/Grease Interceptor	IN

### Operations

Item	Answer
1. Hand Sinks (Soap, Hand Drying)	IN
<b>Comments</b>	
<ul style="list-style-type: none"> <li>Soap and paper towels provided at all hand washing stations.</li> </ul>	

2. Food Contact Surfaces Clean	IN
3. Non-Food Contact Surfaces Clean	IN
4. Construction Materials/Debris Removed	IN

## Signage, Documentation

Item	Answer
1. Consumer Advisories (Displayed/Accurate) <b>Comments</b> <ul style="list-style-type: none"> <li>Consumer advisory (disclosure and reminder) verified on the menu.</li> </ul>	IN
2. Handwashing <b>Comments</b> <ul style="list-style-type: none"> <li>Hand washing signs provided for all hand washing stations.</li> </ul>	IN
3. Mobile Name	Not Applicable
4. Commissary Information	Not Applicable
5. Pet Dining	Not Applicable
6. Certified Food Protection Manager	IN

## Storage

Item	Answer
1. Chemical Storage	IN
2. Dry Storage (Food, Single-Service/Use)	IN
3. Equipment, Utensils, Linens	IN
4. Secured Storage/Designated Refrigeration	IN

## Construction, Equipment, Insect Control, Premise

Item	Answer
1. Lighting (Protected, Intensity)	IN
2. Finishes (Walls, Ceilings, Floors)	IN
3. Utility Line Installation	IN
4. Toilet Room(s)	IN
5. Mechanical Warewasher(s) <b>Comments</b> <ul style="list-style-type: none"> <li>Mechanical Chemical Dish Machine - 50 ppm - Bailey's Chlorine Test Papers; Dish Machine Temperature 126 F.</li> </ul>	IN
6. Drainboards, Racks, Tables (Provided)	IN
7. Food Equipment (Location)	IN
8. Food Equipment (Installation)	IN
9. Food Equipment (Design/Construction)	IN
10. Lockers (or Other Facilities)	IN
11. Sneeze Guard(s)/Food Guard(s)	Not Applicable
12. Laundry Equipment	Not Applicable
13. Outer Openings Protected	IN
14. Serving Window	Not Applicable
15. Indoor (Refuse Storage)	IN
16. Premises (Refuse Storage)	IN
17. Premises (Walking/Driving Surface)	IN
18. Servicing Area (Mobile)	Not Applicable

19. Outdoor Cooking Area	Not Applicable
20. Barbecue Pit Room	Not Applicable

### Temperatures, Temperature Measuring Devices(TMD), Test Kits

Item	Answer
1. Food (TMD) <b>Comments</b> • Probe thermometer provided and observed.	IN
2. Refrigeration (Temperatures/TMD) <b>Comments</b> • All cold holding equipment temperatures between 35 F - 41 F.	IN
3. Mechanical Warewasher Irreversible TMD	Not Applicable
4. Chemical Test Kit(s) <b>Comments</b> • Both Chlorine and QUAT test strips provided.	IN
5. Hot Water Temperatures <b>Comments</b> • Kitchen Hand Sink #1 - 104 F; Kitchen Hand Sink #2 - 104 F; Kitchen Hand Sink #3 - 128 F; 3-Compartment Sink 128 F; Women's Restroom Hand Sink(s) - 100 F; Men's Restroom Hand Sink(s) 103 F; Bar Hand Sink - 109 F; Dish Machine Temperature - 126 F;	IN

### Permitting and DHEC Contact Information

Item	Answer
<b>Comments:</b> <i>Written employee health policy observed. Discussed specialized processes, facility will not be doing any ROP, canning, smoking (for preservation), sous vide, acidification etc. at the time. Approval will be required prior to adding any specialized processes. Okay for permit. Routine inspection within 60 days. Left all fact sheets with P.I.C.</i>	
Permit Issued	Yes
Grade Posted	A
DHEC Contact Phone and Fax Number.	Low Country EQC Beaufort - (843)846-1030 Fax- (843)846-0604

**Auditor Signature: Raeann Butler**



**Account Signature: Anne Sergent**

