



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	07-206-09050	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	HONG KONG CHINESE RESTAURANT	Audit Type:	10_Routine Inspection
Address:	103 BUCKWALTER PLACE STE A-7	Start Date:	13 Jul 2016 12:00 PM
Facility Service (Full/Limited):	F	End Date:	13 Jul 2016 03:26 PM
City/State/Zip:	BLUFFTON, SC 299100000 BEAUFORT	Inspector:	LaQuawnia Bryant
Contact Name:	Alex Cheng		

Overall Score
78%

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>More than 2 priorities out during inspection. VERIFICATION REQUIRED.</i> • 2-102.20 - Food Protection Manager Certification <i>Food protection manager certification not obtained.</i> 	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments <ul style="list-style-type: none"> • Provided Fact Sheet for Employee Health 	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>Observed cookline employee touch raw food then touch ready to eat food without washing hands and donning gloves between tasks. Violation corrected.</i> 	Correction During Inspection	2	4
7. No bare hand contact with RTE foods	In	3	3
8. Handwashing sinks, properly supplied and accessible Comments <ul style="list-style-type: none"> • 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Priority Foundation Violation) <i>Handwashing sink near back door had unclean dishes in basin and was blocked with mop bucket. Violation corrected.</i> 	Correction During Inspection	1	2

<ul style="list-style-type: none"> 6-301.11 - Handwashing Cleanser-Availability (Priority Foundation Violation) <i>Handwashing cleanser not provided at handwashing sink in kitchen. Violation corrected.</i> 6-301.12 - Hand Drying Provision (Priority Foundation Violation) <i>Hand drying provision not provided at handwashing sink in kitchen. Violation corrected.</i> 			
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 Comments <ul style="list-style-type: none"> 3-302.11 (A1-2) - Raw Animal Food-Separation, Packaging, and Segregation (Priority Violation) <i>Observed raw chicken stored over ready to eat foods. Violation corrected.</i> 	Correction During Inspection	1	3
14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Triple sink-chlorine sanitizer-100 ppm-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	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"> Non-Violation Notes <i>Walk in cooler: cooked chicken 12:34PM (90 F) x 1:53PM (58 F)= 0.405 pass (0.12 or higher required to pass), shrimp 12:34PM (79 F) x 1:53PM (45 F)= 0.430 pass (0.12 or higher to pass).</i> 	In	3	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Steamer: rice 153 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: green peppers 47 F, pork 50 F, shrimp 51 F, raw pork 48 F, raw chicken 50 F, tofu 45 F. Reach in cooler: chicken 90, chicken wing 50 F, sweet and sour chicken 56 F, chicken on a stick 49 F. Tubs on the floor: pork 77 F, pork 76 F. On triple sink: chicken wings 77 F, cooked chicken 98 F. Rack: cooked chicken 110 F. Above prep table: cooked noodles 83 F. Walk in cooler: noodles 51 F, prepped chicken 48 F, cut chicken 45 F. VERIFICATION REQUIRED.</i> Non-Violation Notes <i>Prep unit: shrimp 43 F, pork 43 F. Walk in cooler: egg roll 41 F, cut cabbage 43 F, dumplings 41 F, cream cheese 41 F, pork cutlet 40 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>Facility does not currently have a date marking system. VERIFICATION REQUIRED.</i> 	Correction During Inspection	1	3

<ul style="list-style-type: none"> 3-501.18 - Ready-To-Eat TCS Food-Disposition (Priority Violation) <i>Date marking not currently implemented at facility. VERIFICATION REQUIRED.</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 Comments <ul style="list-style-type: none"> 7-202.11 - Restriction-Presence and Use (Priority Foundation Violation) <i>Observed retail pest control in back dry storage room. Violation corrected.</i> 	Correction During Inspection	1	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 Comments <ul style="list-style-type: none"> 3-501.15 (A) - Cooling Methods (Priority Foundation Violation) <i>Observed cooked chicken cooling in large bowl. Violation corrected.</i> 	Correction During Inspection	1	1
32. Plant food properly cooked for hot holding	Not Applicable	1	1
33. Approved thawing methods used Comments <ul style="list-style-type: none"> ** Consecutive Violation ** 3-501.13 - Thawing <i>Observed raw chicken thawing in bucket on drain boards of 3 compartment sink. Violation corrected.</i> 	Out	0	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 Comments <ul style="list-style-type: none"> 6-202.15 - Outer Openings-Protected <i>Exterior door propped open. Screen door has approximately 3 inch gap between the top of the door and frame, screen is ripped, and does not tightly close.</i> 	Out	0	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>Observed food on the floor in the walk in cooler, freezer, and in kitchen area.</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 <ul style="list-style-type: none"> 3-304.12 - In-Use Utensils-Between-Use Storage <i>Observed scoops without handles in food. Violation corrected.</i> 	Correction During Inspection	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 <ul style="list-style-type: none"> 4-201.11 - Equipment and Utensils-Durability and Strength <i>Observed knives with jagged edges. PIC voluntarily discarded knives. Violation corrected.</i> 	Correction During Inspection	1	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
47. Non-food-contact surfaces clean Comments <ul style="list-style-type: none"> 4-601.11 (C) - Nonfood-Contact Surfaces-Clean <i>Observed home style freezer with excessive accumulation of ice build up.</i> 	Out	0	1
48. Hot and cold water available; adequate pressure	In	2	2
49. Plumbing installed; proper backflow devices Comments <ul style="list-style-type: none"> 5-203.14 - Backflow Prevention Device-When Required (Priority Violation) <i>Observed hose with nozzle under constant pressure without back flow prevention device. Violation corrected.</i> 	Correction During Inspection	1	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 Comments <ul style="list-style-type: none"> 5-501.116 - Cleaning Receptacles <i>Observed excessive grease build up on exterior of grease trap.</i> 	Out	0	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		78	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.	22 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.	Notification	0	0

Totals

Auditor Signature: LaQuawnia Bryant



Account Signature: Alex Cheng

