




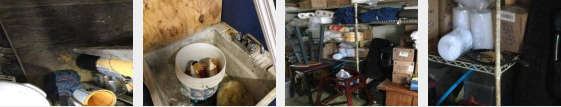

Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	10-206-09993	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	LAS LUPITAS	Audit Type:	10_Routine Inspection
Address:	1745 REMOUNT ROAD	Start Date:	23 Jan 2018 01:46 PM
Facility Service (Full/Limited):	F	End Date:	23 Jan 2018 04:05 PM
City/State/Zip:	NORTH CHARLESTON, SC 294060000 CHARLESTON	Inspector:	Amy Harman
Contact Name:	Adolfo Acevedo		

Overall Score
73%

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"> • ** Consecutive Violation ** 2-102.11 - Demonstration (Priority Foundation Violation) - Advised the PIC of the multiple Priority violations that were out of compliance. <i>Facility has two or more priority violations. Not corrected. Verification required.</i> • ** Consecutive Violation ** 2-102.20 - Food Protection Manager Certification- Provided and explained the Fact Sheet – CFPM <i>Facility does not have a certified food protection manager. Facility must show proof of course registration or certificate by follow-up inspection. Not corrected. Verification required.</i> • ** Consecutive Violation ** • If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. 	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"> • ** Consecutive Violation ** 2-301.12 - Cleaning Procedure (Priority Violation) - Advised PIC on food employees requirements on how, when and where to wash their hands and arms. <i>Observed employee wash hands without soap. Not corrected. Verification required.</i> • ** Consecutive Violation ** • If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. 	Out	0	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"> • ** Consecutive Violation ** 6-301.11 - Handwashing Cleanser-Availability (Priority Foundation Violation) - Advised PIC that all handwashing stations shall be properly supplied with soap. <i>No soap at handsink in kitchen. Not corrected. Verification required.</i> • ** Consecutive Violation ** • If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. 	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"> • 4-703.11 - Hot Water and Chemical-Methods (Priority Violation) - Advised PIC that food contact surfaces and utensils shall have a contact time in relationship with a combination of temperature, concentration, and pH. <i>Observed employee washing dishes in manual three compartment sink without required chemical in sanitizing bay. Corrected. Verification required.</i> 	Out	0	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>Flat-top: taco beef 168 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"> ** Consecutive Violation ** 3-501.14 - Cooling (Priority Violation) - Provided and explained Fact Sheet - Cooling <i>Ice bath on counter: black beans X 95 F (2:20 pm), 78 F (3:20 pm) = Rate 0.28 (0.54 or greater required) FAIL. Glass door cooler: #1 rice 66 F (1:53 pm), 59 F (3:20 pm) = Rate 0.08 (0.12 or greater required) FAIL. Glass door cooler: #2 rice 53 F (1:53 pm), 51 F 3:20 pm) = Rate 0.023 (0.12 or greater required) FAIL. Glass door cooler: pork X 88 F (1:53 pm), 83 F (3:20 pm) = Rate 0.057 (0.54 or greater required) FAIL. Not corrected. Verification required.</i> ** Consecutive Violation ** If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. 	Out	0	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none"> 3-501.16 (A1)3-501.16 (A1) - TCS Food-Hot Holding (Priority Violation) - Provided and explained Fact Sheets - Proper Holding Temperatures and Time as a Public Health Control Measure for Hot or Cold Food. <i>Hot well: cooked onion 93 F, cooked peppers 100 F, cooked green beans 100 F, beef 84 F. Not corrected. Verification required.</i> 	Out	0	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Main prep unit: raw beef 39 F, cooked chicken 39 F, shredded cheese 43 F. Pepsi cooler left: raw chicken wings 41 F, raw pork 41 F. Pepsi cooler right: butter 41 F, raw beef 41 F. Glass door cooler near flat-top: sliced cheese 41 F.</i> 	In	3	3
21. Proper date marking and disposition Comments <ul style="list-style-type: none"> ** Consecutive Violation ** 3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation) - Advised PIC that refrigerated, ready-to-eat, TCS foods prepared and held for more than 24 hours shall be clearly marked to indicate the use by, sold or discarded date, not to exceed 7 days. (See 3-501.17 for more details and exceptions) <i>Facility does not have a date marking system in place. Not corrected. Verification required.</i> ** Consecutive Violation ** 3-501.18 - Ready-To-Eat TCS Food-Disposition (Priority Violation) - Advised PIC that refrigerated, ready-to-eat, TCS foods shall be discarded if the temperature and time combination exceeds 7 days or if the package is not properly date marked. <i>Facility is not date marking ready-to-eat, TCS foods kept over 24 hours. Not corrected. Verification required.</i> ** Consecutive Violation ** If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. 	Out	0	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 Comments <ul style="list-style-type: none"> 7-202.12 - Conditions of Use-Lawful and as Directed (Priority Violation) - Advised PIC that poisonous or toxic materials shall be used according to law, this regulation and the manufacturer's directions. <i>Observed multiple piles of residential rodent bait pellets in mop sink area and outdoor food storage shed. Not corrected. Verification required.</i> 	Out	0	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) - Provided and explained Fact Sheet - Proper Cooling Temperatures. <i>Facility is cooling foods in deep, lidded containers. Corrected. Verification required.</i> 	Out	0	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 Comments <ul style="list-style-type: none"> ** Consecutive Violation ** 6-501.111 - Controlling Pests (Priority Foundation Violation) - Advised the PIC effective measures shall be taken to eliminate the presence of insects, rodents, and other pests. <i>Observed excessive rodent droppings in mop sink area and outdoor food storage shed. Not corrected. Verification required.</i>  <ul style="list-style-type: none"> ** Consecutive Violation ** If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. 	Out	0	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	In	2	2
46. Warewashing facilities: installed, maintained and used; test strips	Out	0	1
Comments			
<ul style="list-style-type: none"> 4-302.14 - Sanitizing Solutions-Testing Devices Provided (Priority Foundation Violation) - Advised PIC test kits must be provided to accurately measure sanitizing solutions. <i>Chemical test strips not provided. Not corrected. Verification required.</i> 			
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	Out	0	1
Comments			
<ul style="list-style-type: none"> 6-501.11 - Repairing-Premises, Structures, Attachments, and Fixtures-Methods <i>Floor throughout kitchen in poor repair.</i> 6-501.12 - Cleaning Frequency and Restrictions <i>Observed excessive debris and particle build-up throughout floors of facility.</i> 			
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		73	100

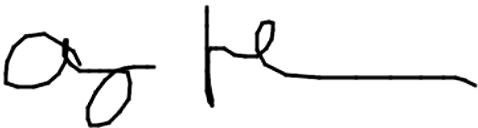
Temperature Observations

Comments:				
<i>Temperatures documented at appropriate item numbers.</i>				
Item		Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented		Yes		
Totals				

Inspection Report Information

Comments:				
<i>Facility must correct all "verification required" and "consecutive" items by follow-up inspection or be subject to downgrade.</i>				
Item		Answer	Points Current	Points to Total
Facility Category		Category 3		
Grade Posted		C		
Is a Follow-Up required within 10 days?		Yes		
A Follow-up Inspection will be performed by the date indicated.		02 Feb 2018		
DHEC Contact Phone and Fax Number.		Low Country EQC McMillian - (843)- 953-0150 Fax- (842)- 953-0151		
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: Amy Harman



Account Signature: Adolfo Acevedo

