

Retail Food Establishment Inspection Report

Protection from Contamination

Fail Notes | 3-302.11(A)(1)&(2) *Priority; Raw Animal Food – Separation, Packaging, and Segregation*
[Raw shelled eggs stored over fish in walk in cooler. Raw chicken stored over raw beef in walk in cooler. not corrected. verification required.]

- | | IN | OUT | NA | NO | CV |
|---|----------------------------------|-----------------------|----|----|--------------------------|
| 14. Food-contact surfaces: cleaned and sanitized | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 15. Proper disposition of returned, previously served, reconditioned, and unsafe food | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |

Time/Temperature Control for Safety (TCS Food)

- | | | | | | |
|--|----------------------------------|-----------------------|-----------------------|----------------------------------|--------------------------|
| 16. Proper cooking time and temperature | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="checkbox"/> |
| 17. Proper reheating procedures for hot holding | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="checkbox"/> |
| 18. Proper cooling time and temperatures | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="checkbox"/> |
| 19. Proper hot holding temperature | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | |
| 20. Proper cold holding temperature | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | |
| 21. Proper date marking and disposition | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 22. Time as a Public Health Control: procedures and records | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="checkbox"/> |

Consumer Advisory

- | | | | | | |
|---|----------------------------------|-----------------------|-----------------------|--|--------------------------|
| 23. Consumer advisory provided for raw or undercooked foods | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | <input type="checkbox"/> |
|---|----------------------------------|-----------------------|-----------------------|--|--------------------------|

Highly Susceptible Populations

- | | | | | | |
|--|-----------------------|-----------------------|----------------------------------|--|--------------------------|
| 24. Pasteurized foods used; prohibited foods not offered | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="checkbox"/> |
|--|-----------------------|-----------------------|----------------------------------|--|--------------------------|

Chemical

- | | | | | | |
|--|----------------------------------|-----------------------|----------------------------------|--|--------------------------|
| 25. Food additives: approved and properly used | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="checkbox"/> |
| 26. Toxic substances properly identified, stored, and used | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |

Conformance with Approved Procedures

- | | | | | | |
|---|-----------------------|-----------------------|----------------------------------|--|--------------------------|
| 27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="checkbox"/> |
|---|-----------------------|-----------------------|----------------------------------|--|--------------------------|

Good Retail Practices

IN = In Compliance; OUT = Out of Compliance; NA = Not Applicable; NO = Not Observed; CV = Consecutive Violation

Safe Food & Water

- | | | | | | |
|--|----------------------------------|-----------------------|----------------------------------|--|--------------------------|
| 28. Pasteurized eggs used where required | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="checkbox"/> |
| 29. Water and ice from approved source | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 30. Variance obtained for specialized processing methods | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="checkbox"/> |

Food Temperature Control

- | | | | | | |
|---|----------------------------------|----------------------------------|-----------------------|----------------------------------|--------------------------|
| 31. Proper cooling methods used, adequate equipment for temperature control | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 32. Plant food properly cooked for hot holding | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="checkbox"/> |
| 33. Approved thawing methods used | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |

This item has Media/Attachments. See Footnote 4 at end of questionnaire.

Fail Notes | 3-501.13 *Core; Thawing*
[Shrimp thawing on back counter.]

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	IN	OUT	NA	NO	CV
Food Temperature Control					
34. Thermometers provided and accurate	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
Food Identification					
35. Food properly labeled: original container	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i> 3-302.12 Core; Food Storage Containers Identified with Common Name of Food [Squeeze bottles and milk containers do not have common working name.]					
Prevention of Food Contamination					
36. Insects and rodents not present; no unauthorized animals	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
37. Contamination prevented during food preparation, storage, and display	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
38. Personal cleanliness	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
39. Wiping cloths: properly used and stored	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i> 3-304.14 Core; Wiping Cloths - Use Limitation [Sanitizer bucket stored on floor near dish machine.]					
40. Washing fruits and vegetables	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
Proper Use of Utensils					
41. In-use utensils: properly stored	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i> 3-304.12 Core; In-Use Utensils-Between - Use Storage [Plates used as scoops in bulk containers. Scoops must have handles.]					
42. Utensils, equipment, and linens: properly stored, dried, and handled	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
43. Single-use and single-service articles: properly stored and used	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
44. Gloves used properly	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
Utensils & Equipment					
45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
46. Warewashing facilities: installed, maintained, and used; test strips	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
47. Non-food contact surfaces clean	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
Physical Facilities					
48. Hot and cold water available; adequate pressure	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
49. Plumbing installed; proper backflow devices	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i> 5-205.15(B) Core; System Maintained in Good Repair - Leakage [Tankless hot water heater leaking.]					
50. Sewage and wastewater properly disposed	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
51. Toilet facilities: properly constructed, supplied, and cleaned	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
52. Garbage and refuse properly disposed; facilities maintained	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
53. Physical facilities installed, maintained, and clean	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
54. Meets ventilation and lighting requirements; designated areas used	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
Chapter 8 & 9 Violations					
55. Chapter 8: Compliance and Enforcement	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
56. Chapter 9: Standards for Additional Operations	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
Comments					

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Comments

Inspection Information

Is a Follow-Up Required? Yes _____ Is a Routine required within 60 days? No _____

Follow up Inspection will be performed 10 Days 72 hours 24 hours Specified Date

Notification

Violations may be subject to enforcement action including but not limited to a monetary penalty of \$1,000.00 per violation for each day of non-compliance per S.C. Code Ann. Section 44-1-150 and S.C. Regulation 61-25. If the retail food establishment obscures, covers, defaces, relocates, or removes the posted grade decal, this is a violation of S.C. Regulation 61-25 and may result in enforcement action. Information collected on this form is open to public scrutiny or release in accordance with the Freedom of Information Act.

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Footnote 1

raw eggs over raw fish



Footnote 2

Notes:

All observed hot holding temperatures are 135°F or higher.

Footnote 3

Notes:

All observed cold holding temperatures are 41°F or lower.

Footnote 4

shrimp thawing

