




## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
<b>Permit:</b>	32-206-06388	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	TOKYO BUFFET	<b>Audit Type:</b>	10_Routine Inspection
<b>Address:</b>	109 WOODLAND HILLS RD	<b>Start Date:</b>	03 Apr 2024 12:33 PM
<b>City/State/Zip:</b>	COLUMBIA, SC 292100000 LEXINGTON	<b>End Date:</b>	03 Apr 2024 02:27 PM

**Overall Score**  
**76%**

### Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current
<p><b>1. PIC Present, Demonstration – Certification by accredited program, and Performs duties</b>  <a href="#">Certified Food Protection Manager Fact Sheet Link</a></p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>• 2-102.11 - Demonstration (<b>Priority Foundation Violation</b>) - Advised the PIC of the multiple Priority violations that were out of compliance. (Additional reference - 2-103.11 (A-N) - Responsibilities of the PIC) <i>Observed multiple priority violations at time of inspection</i></li> </ul>	Out	0
<p><b>2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.</b>  <a href="#">Employee Health Fact Sheet Link</a></p>	In	2
<p><b>3. Proper use of reporting, restriction and exclusion</b></p>	In	2
<p><b>4. Proper eating, tasting, drinking, or tobacco use</b></p>	In	2
<p><b>5. No discharge from eyes, nose, and mouth</b></p>	In	2
<p><b>6. Hands clean and properly washed</b>  <b>Comments</b></p> <ul style="list-style-type: none"> <li>• 2-301.14 - When to Wash (<b>Priority Violation</b>) - Advised PIC on food employees requirements on how, when and where to wash their hands and arms. <i>Observed gloved employees move from task to task without changing gloves and washing hands. Not corrected verification required</i></li> </ul>	Out	0
<p><b>7. No bare hand contact with RTE foods</b></p>	In	3
<p><b>8. Handwashing sinks, properly supplied and accessible</b></p>	In	2

9. Food obtained from approved source	In	2
10. Food received at proper temperature	Not Observed	2
11. Food in good condition, safe and unadulterated Comments	Out	0
<ul style="list-style-type: none"> <li>3-101.11 - Safe, Unadulterated and Honestly Presented (<b>Priority Violation</b>) - Advised PIC that all food shall be safe for use.</li> </ul> <p><i>Observed roaches in container of rice. Corrected Verification Required</i></p> 		
12. Required records available: shellstock tags, parasite destruction <a href="#">Molluscan Shellfish &amp; Shellstock Information</a> <a href="#">Freezing for Parasite Destruction</a>	In	2
13. Food separated and protected	In	3
14. Food-contact surfaces: cleaned and sanitized Comments	Out	0
<ul style="list-style-type: none"> <li>4-602.11 (A) (1-5) - TCS Foods - Equipment Food-Contact Surfaces and Utensils-Cleaning Frequency (<b>Priority Violation</b>) - Advised PIC that food surfaces of equipment shall be cleaned at any time during the operation when contamination may have occurred.</li> </ul> <p><i>Observed employee rinse dirty knife and place with clean knives without wash rinse and sanitize steps. Corrected verification required.</i></p>		
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2
16. Proper cooking time and temperature <a href="#">Cooking/Reheating Fact Sheet Link</a>	Not Observed	3
17. Proper reheating procedures for hot holding <a href="#">Cooking/Reheating Fact Sheet Link</a>	Not Observed	3
18. Proper cooling time and temperatures <a href="#">Cooling Fact Sheet</a>	In	3
19. Proper hot holding temperatures <a href="#">Proper Holding Temperatures Fact Sheet</a> <a href="#">Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet</a>	Not Observed	3
20. Proper Cold holding temperatures <a href="#">Proper Holding Temperatures Fact Sheet</a> <a href="#">Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet</a> Comments	Out	0
<ul style="list-style-type: none"> <li>3-501.16 (A)(2) - TCS Food-Cold Holding (<b>Priority Violation</b>) - Proper Holding Temperatures and Time as a Public Health Control Measure for Hot or Cold Food</li> </ul> <p>Provided and explained Fact Sheets/Provided Links - Proper Holding Temperatures- <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf">www.scdhec.gov/sites/default/files/Library/CR-011353.pdf</a></p>		

<p><i>Prep cooler next to fryer: egg rolls, 61 F; sweet and sour, 62 F general tso, 52 F. Prep cooler: cooked shrimp, 50 F; cooked, 49 F. Not corrected verification required.</i></p>		
<p><b>21. Proper date marking and disposition.</b>  <a href="#">Date Marking Fact Sheet Fact Sheet</a></p>	In	3
<p><b>22. Time as a Public Health Control: procedures and records</b>  <a href="#">Time as a Public Health Control Measure for Hot or Cold Food</a></p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>3-501.19 - Time as a Public Health Control (<b>Priority Violation</b>) - Provided and explained Fact Sheet/Provided Link - Time as a Public Health Measure for Hot or Cold Food - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf">www.scdhec.gov/sites/default/files/Library/CR-011059.pdf</a>  <i>Time policy for buffet does not follow individual food items that are being replenished throughout service.</i></li> </ul> <p><i>Discussed writing time for each food item when placed on buffet and new times when they are refilled.</i></p>	Out	0
<p><b>23. Consumer advisory provided for raw or undercooked foods</b>  <a href="#">Guide to Consumer Advisories</a></p>	Not Applicable	1
<p><b>24. Pasteurized foods used; prohibited foods not offered</b></p>	Not Applicable	2
<p><b>25. Food additives: approved and properly used</b></p>	Not Applicable	2
<p><b>26. Toxic substances properly identified, stored, and used</b></p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>7-102.11 - Common Name-Working Containers (<b>Priority Foundation Violation</b>) - Advised PIC that working containers of cleaners/sanitizers shall be labeled with the common name of the material.  <i>Observed round up pump spray containing soap without label. Spray containing soap without label. Containers need to have common name of chemical. Not corrected verification required</i></li> </ul>	Out	0
<p><b>27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan</b>  <a href="#">Guide to HACCP Plans</a></p>	Not Applicable	2
<p><b>28. Pasteurized eggs used where required</b></p>	Not Applicable	1
<p><b>29. Water and ice from approved source</b></p>	In	2
<p><b>30. Variance obtained for specialized processing methods</b></p>	Not Applicable	1
<p><b>31. Proper cooling methods used; adequate equipment for temperature control</b>  <a href="#">Proper Cooling Temperatures</a></p>	In	1
<p><b>32. Plant food properly cooked for hot holding</b>  <a href="#">Proper Cooking and Reheating Temperatures</a></p>	Not Observed	1
<p><b>33. Approved thawing methods used</b></p>	Not Observed	1
<p><b>34. Thermometers provided and accurate</b></p>	In	1
<p><b>35. Food properly labeled: original container</b>  <a href="#">Molluscan Shellfish &amp; Shellstock Information</a></p>	In	1
<p><b>36. Insects and rodents not present; no unauthorized animals</b></p> <p><b>Comments</b></p>	Out	0

<ul style="list-style-type: none"> <li>6-501.111 - Controlling Pests (<b>Priority Foundation Violation</b>) - Advised the PIC effective measures shall be taken to eliminate the presence of insects, rodents, and other pests. <i>Observed roaches throughout facility. Corrected Verification Required</i></li> <li>6-501.112 - Removing Dead or Trapped Birds, Insects, Rodents and other Pest - Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Observed dead bugs in light fixtures and throughout facility.</i></li> </ul>		
<b>37. Contamination prevented during food preparation, storage and display</b>	In	2
<b>38. Personal cleanliness</b>	In	2
<b>39. Wiping cloths: properly used and stored</b>	In	1
<b>40. Washing fruits and vegetables</b>	In	1
<b>41. In-use utensils: properly stored</b>	In	1
<b>42. Utensils, equipment and linens: properly stored, dried &amp; handled</b>	In	1
<b>43. Single-use and single-service articles; properly stored and used</b>	In	1
<b>44. Gloves used properly</b> <b>Comments</b> <ul style="list-style-type: none"> <li>3-304.15 (B - D) - Gloves-Use Limitations <i>Observed gloves being used for multiple tasks in facility.</i></li> </ul>	<b>Out</b>	0
<b>45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used</b>	In	2
<b>46. Warewashing facilities: installed, maintained and used; test strips</b> <b>Comments</b> <ul style="list-style-type: none"> <li>4-302.13 - Temperature Measuring Devices-Manual and Mechanical Warewashing(<b>Priority Foundation Violation</b>)– Advised PIC test kits must be provided to accurately measure hot water for high temperature sanitizing. <i>Facility does not have an irreversible temperature measuring device for dishmachine. Not Corrected verification required</i></li> </ul>	<b>Out</b>	0
<b>47. Non-food-contact surfaces clean</b> <b>Comments</b> <ul style="list-style-type: none"> <li>4-602.13 - Nonfood Contact Surfaces-Cleaning Frequency Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Observed heavy ice buildup on equipment of freezer.</i></li> </ul>	<b>Out</b>	0
<b>48. Hot and cold water available; adequate pressure</b>	In	2
<b>49. Plumbing installed; proper backflow devices</b>	In	2
<b>50. Sewage and waste water properly disposed</b>	In	2
<b>51. Toilet facilities: properly constructed, supplied and cleaned</b>	In	1
<b>52. Garbage and refuse properly disposed; facilities maintained</b>	In	1
<b>53. Physical facilities installed, maintained and clean</b> <b>Comments</b> <ul style="list-style-type: none"> <li>6-501.11 - Repairing-Premises, Structures, Attachments, and Fixtures-Methods</li> </ul>	<b>Out</b>	0

Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Observed broken and loose tiles on floors, walls, and cove bases throughout. Observed equipment throughout held up by bricks and cinder locks that are porous and not easily cleanable.</i>		
<b>54. Meets ventilation and lighting requirements; designated areas used</b>	In	1
<b>55. Chapter 8 - Meets all requirements of Chapter 8: Compliance &amp; Enforcement</b>	In	0
<b>56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations</b>	In	1
<b>Totals</b>		<b>76</b>

## Inspection Report Information

Item	Answer	Points Current
Grade Posted	C	
Is a Follow-Up required?	Yes	
<b>Follow-up Inspection will be performed within:</b>	10 days	
Follow-Ups may be Virtual or Onsite	Onsite	
Is a Routine required within 60 days?	Yes	
<b>Totals</b>		

## Inspection Information

Item	Answer	Points Current
Facility Category	Category 3	
Type of Inspection.	Onsite	
Change of Ownership Permit Pending	No	
DHEC Contact Phone and Fax Number.	Midlands Food Columbia - (803)896-0620 Email - Midlands-Food@dhec.sc.gov	
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.  For fact sheets, the regulation, and additional information, please see: <a href="https://www.scdhec.gov/food-safety">https://www.scdhec.gov/food-safety</a> .		
<b>Totals</b>		