

Retail Food Establishment Inspection Report

Protection from Contamination

- | | IN | OUT | NA | NO | CV |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------|----------------------------------|-----------------------|-----------------------|--------------------------|
| 13. Food separated and protected | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 14. Food-contact surfaces: cleaned and sanitized | <input type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> |
| <i>Fail Notes</i> 4-501.114 Priority; Warewashing Equipment - Chemical Sanitization - Criteria [Chlorine dish machine reading less than 10 PPM. not corrected. verification required.] | | | | | |
| 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"/> |

This item has Notes. See Footnote 1 at end of questionnaire.

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|-------------------------------------|----------------------------------|-----------------------|-----------------------|-----------------------|--------------------------|
| 20. Proper cold holding temperature | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
|-------------------------------------|----------------------------------|-----------------------|-----------------------|-----------------------|--------------------------|

This item has Notes. See Footnote 2 at end of questionnaire.

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|-----------------------------------------|-----------------------|----------------------------------|-----------------------|-----------------------|--------------------------|
| 21. Proper date marking and disposition | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
|-----------------------------------------|-----------------------|----------------------------------|-----------------------|-----------------------|--------------------------|

Fail Notes | 3-501.17 Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking [Facility does not have date marking policy in place. not corrected. verification required.]

3-501.18 Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition

- | | | | | | |
|-------------------------------------------------------------|-----------------------|-----------------------|-----------------------|----------------------------------|--------------------------|
| 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 type="radio"/> | <input type="radio"/> | <input checked="" 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="radio"/> | <input type="checkbox"/> |
|----------------------------------------------------------|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|

Chemical

- | | | | | | |
|------------------------------------------------------------|----------------------------------|-----------------------|----------------------------------|-----------------------|--------------------------|
| 25. Food additives: approved and properly used | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input 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="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="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"/> |
|-----------------------------------------------------------------------------|----------------------------------|-----------------------|--|--|--------------------------|

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	IN	OUT	NA	NO	CV
Food Temperature Control					
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 type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
34. Thermometers provided and accurate	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
Food Identification					
35. Food properly labeled: original container	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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 checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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>This item has Media/Attachments. See Footnote 3 at end of questionnaire.</i>					
Fail Notes	3-304.12	Core; In-Use Utensils-Between - Use Storage [Knife at cook line stored in between equipment. Cups used as scoops in large storage bins.]			
42. Utensils, equipment, and linens: properly stored, dried, and handled	<input type="radio"/>	<input checked="" 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 type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>This item has Media/Attachments. See Footnote 4 at end of questionnaire.</i>					
Fail Notes	4-501.11	Core; Good Repair and Proper Adjustment - Equipment [Doors of reach in cooler at cook line held together by tape.]			
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 checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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"/>

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Chapter 8 & 9 Violations

IN OUT NA NO CV

56. Chapter 9: Standards for Additional Operations

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

Notes:

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

Footnote 2

Notes:

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

Footnote 3

knife storage between equipment



cup with out handle used as scoop



cup used as scoop with out handle #2



Footnote 4

Retail Food Establishment Inspection Report

door poor repair



Door poor repair #2

