


Retail Food Establishment Inspection Report


Facility Information		Audit Information	
Permit:	10-206-06490	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	SHEM CREEK BAR & GRILL	Audit Type:	10_Routine Inspection
Address:	508 MILL STREET	Start Date:	09 Jan 2018 11:19 AM
Facility Service (Full/Limited):	F	End Date:	09 Jan 2018 04:06 PM
City/State/Zip:	MOUNT PLEASANT, SC 294640000 CHARLESTON	Inspector:	Jennifer Paige
Contact Name:	Jason Mellin		

Overall Score
75%

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) - Advised the PIC of the multiple Priority violations that were out of compliance. <i>Two or more Priority Violations cited at time of inspection. Not Corrected - Verification Required</i> • Non-Violation Notes <i>Observed Food Protection Manager Certification.</i> 	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	In	4	4
7. No bare hand contact with RTE foods	In	3	3
8. Handwashing sinks, properly supplied and accessible	In	2	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 Comments <ul style="list-style-type: none"> • 3-203.12 - Shellstock, Maintaining Identification (Priority Foundation Violation) - Provided and explained Fact Sheet - Molluscan Shellfish & Shellstock Information <i>Facility unable to provide 90 day supply of mussel and clam shellstock tags in chronological order with last date served or sold with tag. Not Corrected - Verification Required.</i> • Non-Violation Notes <i>Observed 90 days of shell stock tags for oysters with date sold/served written on tag.</i> 	Out	0	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none"> • 4-601.11 (A) - Equipment, Food-Contact Surfaces, and Utensils-Clean (Priority Foundation Violation) - Advised PIC that food surface equipment must be clean to sight and touch. <i>French fry cutter and deli slicer stored with dried on particle build up. Corrected - Verification Required.</i> • 4-602.11 (E) Non-TCS Foods – Cleaning Frequency <i>Outdoor bar: ice bin has hoses leading to ice with black matter build up and insulation wrap breaking away. / outdoor ice machine has black mold build up.</i> <div style="margin-top: 5px;">  </div> <ul style="list-style-type: none"> • ** Consecutive Violation ** 4-501.114 - Warewashing Equipment-Chemical Sanitization-Criteria (Priority Violation) - Advised PIC that warewashing equipment must operate according to manufacture's date plate or meet the criteria specified in 7-204.11. <i>Out door bar: 0 ppm, chlorine test tape used. Corrected - Verification Required.</i> • If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. • Non-Violation Notes <i>Indoor bar: chemical dish machine: final rinse 50 ppm, chlorine test strip used / kitchen: chemical dish machine: 50 ppm, chlorine test strip used.</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 • Non-Violation Notes <i>Fryer: flounder 147 F, shrimp 186 F / flat top: chicken 187 F / sautéed: shrimp 167 F</i>	In	3	3
17. Proper reheating procedures for hot holding Comments • 3-403.11 - Reheating for Hot Holding (Priority Violation) - Provided and explained Fact Sheet - Cooking/Reheating <i>Observed etoufee 79 F, she crab soup 115 F and creamed spinach 86 F being reheated in hot well. Process was not meeting requirement to reheat to 165 F within 2 hours. Corrected - Verification Required.</i>	Out	0	3
18. Proper cooling time and temperatures Comments • 3-501.14 - Cooling (Priority Violation) - Provided and explained Fact Sheet - Cooling <i>Walk in cooler: chicken tortilla soup made day prior 59 F. Voluntary discard - verification required.</i>	Out	0	3
19. Proper hot holding temperatures Comments • 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>Cookline: top of oven: meatloaf: 122F.</i> • Non-Violation Notes <i>Cookline: hot well: red rice 136 F, mashed potato 137 F, grits 180 F / back room cookline: she crab soup 145 F, red chowder 139 F, warm dressing with cooked onion 135 F / cookline: flat top: butter 140 F</i>	Correction During Inspection	1	3
20. Proper cold holding temperatures Comments • ** Consecutive Violation ** 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) - Proper Holding Temperatures and Time as a Public Health Control Measure for Hot or Cold Food. - Provided and explained Fact Sheet - Time as a Public Health Control Measure for Hot or Cold Food. <i>Walk in cooler: she crab soup: 48 F, crab mixture 47 F, blanched fries 55 F, flounder 47 F. Technician called in to repair immediately; 3 hours later flounder 39 F, salsa 38 F. Corrected- verification required. / cookline: 2 drawer unit by flat top: chicken 53 F, thin beef patty 50 F. Not Corrected - Verification Required. / wooden wall cooler between bar and cookline: butter 48 F voluntarily moved TCS foods to unit holding at 41 F or below. Verification required.</i> • Non-Violation Notes <i>Cookline: counter height by fryer: flounder 31 F, chicken 40 F / lowboy by fryer: cut tomato 39 F, polenta 39 F, caviar 40 F, cooked potato 39 F / lowboy by cook top: deviled crab 39 F, cut tomato 36 F, crab meat 35 F, chicken 40 F, cooked prime rib 40 F / cookline: 2 drawer unit at sauté: paste 35 F, salmon 36 F, shrimp 36 F, chicken 35 F / cookline: 2 drawer unit at flat top: beef patty 40 F, steak 41 F / back room cook line: salad lowboy: cut spinach 41 F / blue cheese 41 F / back room cook line: middle lowboy: cut tomato 39 F, salsa 38 F / back room cook line used to periodically store shellstock ambient temp of 40 F / indoor bar: chest cooler: milk 40 F</i>	Out	0	3
21. Proper date marking and disposition	In	3	3
22. Time as a Public Health Control: procedures and records Comments • Non-Violation Notes <i>Discussed using time as a public health control with PIC for blanched fries.</i>	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods Comments • Disclosure Reminder Verified.	In	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	In	2	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 Comments • 3-502.12 Reduced Oxygen Packaging (Priority Violation) - Advised PIC if the RFE uses a ROP packaging method it must meet the requirements of 3-502.12. <i>Facility uses ROP packaging at facility on beef. Seals broken and facility agreed to discontinue until an approved plan is in place for ROP. Verification required.</i> • 8-201.13 When a HACCP Plan is required <i>Facility is using ROP packaging on site and holding ROP packaged beef over 48 hours.</i>	Out	0	1
31. Proper cooling methods used; adequate equipment for temperature control Comments • 3-501.15 (A) - Cooling Methods (Priority Foundation Violation) - Provided and explained Fact Sheet - Proper Cooling Temperatures. <i>Observed cooling in deep containers and lidded before reaching 41 F. Corrected - Verification Required.</i>	Out	0	1
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used Comments • 3-501.13 - Thawing <i>Groupers in ROP thawing without seal broken where packaging states to break seal prior to thawing. Corrected</i>	Correction During Inspection	1	1
34. Thermometers provided and accurate Comments • Non-Violation Notes <i>Accurate probe thermometer available at facility.</i>	In	1	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals Comments	Out	0	2

<ul style="list-style-type: none"> 6-202.15 - Outer Openings-Protected <i>Back exit door from storage room in kitchen is not tight fitting.</i> 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 rodent droppings in far back room of kitchen along baseboards and containers. Not Corrected - Verification Required.</i> 			
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	Correction During Inspection	1	1
Comments			
<ul style="list-style-type: none"> 3-304.14 - Wiping Cloths-Use Limitation <i>Sani-bucket 100 ppm, qt-10 used.</i> 			
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"> 4-501.110 - Mechanical Warewashing Equipment-Wash Solution Temperature (Priority Foundation Violation) - Advised PIC the wash solution temperature should reflect the manufactures data plate. <i>Kitchen: chemical dish machine: wash 114 F. Not Corrected - Verification Required.</i> Non-Violation Notes <i>Indoor bar: chemical dish machine: wash 130 F / Outdoor bar: chemical dish machine: wash 140 F / Sanitizer test tapes available at facility.</i> 			
47. Non-food-contact surfaces clean	Out	0	1
Comments			
<ul style="list-style-type: none"> 4-601.11 (C) - Nonfood-Contact Surfaces-Clean <i>Freezer floor, shelving and packaging has excessive ice build up.</i> 			
			
48. Hot and cold water available; adequate pressure	In	2	2
49. Plumbing installed; proper backflow devices	Correction During Inspection	1	2
Comments			
<ul style="list-style-type: none"> 5-203.14 - Backflow Prevention Device-When Required (Priority Violation) - Advised PIC a backflow device shall be provided at each point of use by means of an air gap or installation of an approved backflow prevention device. <i>No dual back flow prevention device installed where two hoses are connected at "y" connection. Voluntarily disconnected. Verification required.</i> 			
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	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		75	100

Temperature Observations

Comments:

Temperatures indicated at appropriate item number.

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
Totals			

Inspection Report Information

Comments:

Correct Verification Required by follow up inspection .


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.	12 Jan 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
Totals		

For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food.

Auditor Signature: Jennifer Paige



Account Signature: Jason Mellin

