



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:	15_Follow-Up Inspection
Address:	508 MILL STREET	Start Date:	12 Jan 2018 10:01 AM
Facility Service (Full/Limited):	F	End Date:	12 Jan 2018 12:18 PM
City/State/Zip:	MOUNT PLEASANT, SC 294640000 CHARLESTON	Inspector:	Jennifer Paige
Contact Name:	Jason Mellin		

Overall Score
94%

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.	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.	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	In	2	2
Comments			
<ul style="list-style-type: none"> • Non-Violation Notes <i>Facility has began retaining all shellstock tags (clams, mussels, and oysters) with last date sold/serviced written on tags held in chronological order for a minimum of 90 days.</i> 			
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized	In	3	3
Comments			
<ul style="list-style-type: none"> • Non-Violation Notes <i>Outdoor bar: chemical dish machine: 50 ppm, chlorine test strip used.</i> 			
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	Not Observed	3	3
17. Proper reheating procedures for hot holding	In	3	3
Comments			
<ul style="list-style-type: none"> • Non-Violation Notes <i>Etoufee, collards and she crab soup reheated to a minimum temperature of 165 F before placing in hot holding.</i> 			
18. Proper cooling time and temperatures	Out	0	3
Comments			
<ul style="list-style-type: none"> • ** Consecutive Violation ** 3-501.14 - Cooling (Priority Violation) - Provided and explained Fact Sheet - Cooling <i>Walk in cooler: red rice 50 F, mashed potato 53 F and creamed spinach 64 F, creole 53 F cooked day prior. Voluntarily discarded - verification required.</i> • If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. 			
19. Proper hot holding temperatures	Not Observed	3	3
20. Proper cold holding temperatures	In	3	3
Comments			
<ul style="list-style-type: none"> • Non-Violation Notes <i>Walk in cooler: cooked chicken 42 F, raw chicken 43 F, cookline: 2 drawer unit: drawer 1: salmon 36 F, scallops 38 F; drawer 2: beef patty 39 F, chicken 39 F / wooden door unit between cookline and bar: no TCS foods.</i> 			
21. Proper date marking and disposition	In	3	3
22. Time as a Public Health Control: procedures and records	Not Observed	2	2
Comments			
<ul style="list-style-type: none"> • SOP Observed. <i>Facility has implemented time as a public safety control on blanched french fries.</i> 			
23. Consumer advisory provided for raw or undercooked foods	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	In	1	1
Comments			
• Non-Violation Notes <i>Facility has discontinued packaging in ROP at facility.</i>			
31. Proper cooling methods used; adequate equipment for temperature control	Out	0	1
Comments			
• ** Consecutive Violation ** 3-501.15 (A) - Cooling Methods (Priority Foundation Violation) - Provided and explained Fact Sheet - Proper Cooling Temperatures. <i>Facility is cooling in deep lidded containers. Not 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.			
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	Out	0	2
Comments			
• 6-202.15 - Outer Openings-Protected <i>Exit door to facility has been modified; noticeable improvement. A new special sized door is on order; facility anticipating arrival and installation to occur in 4 to 6 weeks.</i>			
• ** 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 rodent droppings along baseboards in back storage room of facility. Observed monthly pest/rodent records. Observed an improvement since routine inspection conducted on 1/9/2018. Not 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.			
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
Comments			
• Non-Violation Notes <i>Sani-bucket 200 ppm, QAC test strip 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	In	1	1
Comments			
• Non-Violation Notes <i>Kitchen: chemical dish machine: wash 120 F</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
Comments			
• Non-Violation Notes <i>Facility has "y" connector; (no dual backflow prevention device installed) no hoses attached.</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		94	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 violations 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.	16 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
For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food .			
Totals			

Auditor Signature: Jennifer Paige



Account Signature: Jason Mellin

