



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	07-206-10244	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	MONTAGE PALMETTO BLUFF	Audit Type:	15_Follow-Up Inspection
Address:	477 MOUNT PELIA ROAD	Start Date:	01 Oct 2019 01:21 PM
Facility Service (Full/Limited):	F	End Date:	01 Oct 2019 02:38 PM
City/State/Zip:	BLUFFTON, SC 299100000 BEAUFORT		

Overall Score
95%

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. Employee Health Fact Sheet Link - www.scdhec.gov/sites/default/files/Library/CR-011050.pdf	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
13. Food separated and protected	In	3	3
Comments			
• Non-Violation Notes <i>Violation Corrected</i>			
14. Food-contact surfaces: cleaned and sanitized	In	3	3
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	Not Observed	3	3
18. Proper cooling time and temperatures	In	3	3
Comments			
• Non-Violation Notes <i>Walk-in Cooler: Tomato Soup 134 F @ 1:55 pm, 105 F @ 2:20= 1.16 PASS (.54 Required).</i>			
19. Proper hot holding temperatures	Not Observed	3	3

20. Proper cold holding temperatures Comments <ul style="list-style-type: none"> ** 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/Provided Link - Time as a Public Health Control Measure for Hot or Cold Food - www.scdhec.gov/sites/default/files/Library/CR-011353.pdf www.scdhec.gov/sites/default/files/Library/CR-011059.pdf <i>Fry Area Prep Unit: Salmon 48 F, Sliced Tomato 45 F, Goat Cheese Bites 46 F. Violation Not Corrected, Verification Required.</i> <ul style="list-style-type: none"> Non-Violation Notes <i>Banquet Walk-in Cooler: Noodles 40 F, Cream Sauce 40 F, Eggs 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 <ul style="list-style-type: none"> Non-Violation Notes SOP Observed. <i>Discussed using time as a public health control for potatoes used for cooked to order French Fries.</i>	Not Applicable	2	2
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 Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Violation Corrected</i> 	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 <ul style="list-style-type: none"> Non-Violation Notes Variance Application Submitted 	In	1	1
31. Proper cooling methods used; adequate equipment for temperature control Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Violation Corrected</i> 	In	1	1
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used	In	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	In	2	2
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
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 Comments	Out	0	2

<ul style="list-style-type: none"> 4-501.11 - Good Repair and Proper Adjustment-Equipment <i>Fry station prep unit is in poor repair, the condenser is freezing over and not working correctly.</i> 			
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
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
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		95	100

Temperature Observations

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

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	B		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	11 Oct 2019		
DHEC Contact Phone and Fax Number.	Low Country EQC Beaufort - (843)846-1030 Fax- (843)846-0604		
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: www.scdhec.gov/food-safety/food-service-industry-permits-rules .	Notification	0	0
Totals			