



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	10-206-09993	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	LAS LUPITAS	Audit Type:	15_Follow-Up Inspection
Address:	1745 REMOUNT ROAD	Start Date:	02 Feb 2018 11:29 AM
Facility Service (Full/Limited):	F	End Date:	02 Feb 2018 12:37 PM
City/State/Zip:	NORTH CHARLESTON, SC 294060000 CHARLESTON	Inspector:	Amy Harman
Contact Name:	Adolfo Acevedo		

Overall Score
90%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points Total
1. PIC Present, Demonstration - Certification by accredited program, and Performs duties. Comments <ul style="list-style-type: none"> • ** Consecutive Violation ** 2-102.20 - Food Protection Manager Certification- Provided and explained the Fact Sheet – CFPM <i>Facility does not have a certified food protection manager. Facility must show proof of course registration or certificate by follow-up inspection. Not corrected. Verification required.</i> • ** Consecutive Violation ** • If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. 	Out	0	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 Comments <ul style="list-style-type: none"> • 2-301.15 - Where to Wash (Priority Foundation Violation) - Advised PIC on food employees requirements on how, when and where to wash their hands and arms. <i>Observed employee washing hands in three compartment sink. Corrected.</i> • ** Consecutive Violation ** 2-301.12 - Cleaning Procedure (Priority Violation) - Advised PIC on food employees requirements on how, when and where to wash their hands and arms. <i>Observed employees wash hands without using soap. Observed employees wash hands without removing gloves. Not corrected. Verification required.</i> • ** Consecutive Violation ** • If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. 	Out	0	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	Not Applicable	2	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none"> • Non-Violation Notes <i>Manual three compartment sink: quaternary ammonium, 200 ppm, QT-40 test strips used.</i> 	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 Comments <ul style="list-style-type: none"> • ** Consecutive Violation ** 3-501.14 - Cooling (Priority Violation) - Provided and explained Fact Sheet - Cooling <i>Upright glassdoor cooler: rice X 48 F (11:36am), 47 F (12:26pm) = Rate 0.02 (0.12 or greater required) FAIL. Upright glassdoor cooler: beans X 76 F (11:36am), 73 F (12:26pm) = Rate 0.06 (0.12 or greater required) FAIL. Not corrected. Verification required.</i> <div style="display: flex; justify-content: space-around; margin-top: 5px;">   </div> <ul style="list-style-type: none"> • ** Consecutive Violation ** • If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. 	Out	0	3

19. Proper hot holding temperatures	Not Observed	3	3
20. Proper cold holding temperatures	In	3	3
Comments			
• Non-Violation Notes			
<i>Cold well next to flat top: cooked cactus 41 F, cooked onion 41 F.</i>			
21. Proper date marking and disposition	Not Observed	3	3
Comments			
• Non-Violation Notes			
<i>Facility did not have any items being held over 24 hours.</i>			
22. Time as a Public Health Control: procedures and records	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods	Not Applicable	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	Not Applicable	1	1
31. Proper cooling methods used; adequate equipment for temperature control	In	1	1
Comments			
• Non-Violation Notes			
<i>Observed items cooling in refrigeration in small portioned containers.</i>			
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	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	In	2	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
Comments			
• Non-Violation Notes			
<i>Chemical test strips provided.</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
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	Out	0	1
Comments			
• 6-501.11 - Repairing-Premises, Structures, Attachments, and Fixtures-Methods			
<i>Floor near flat top in kitchen in poor repair.</i>			
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		90	100

Temperature Observations

Comments:

Temperatures are documented at appropriate item numbers.

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

Inspection Report Information


Comments:

Facility must correct all "verification required" and "consecutive" items by follow-up inspection or be subject to downgrade.

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 Feb 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: Amy Harman



Account Signature: Adolfo Acevedo

