



## Retail Food Establishment Inspection Report V4

Facility Information	Audit Information
<b>Permit Number:</b> 26-206-11492	<b>Audit Name:</b> Retail Food Establishment Inspection Report V4
<b>Facility Name:</b> AMICIS BRICK OVEN BISTRO	<b>Type:</b> 10_Routine Inspection
<b>Address:</b> 1310 CELEBRITY SQUARE	<b>Start Date:</b> 7/25/2011 12:00 a.m.
<b>Address 2:</b> F	<b>End Date:</b> 7/25/2011 12:01 a.m.
<b>City/State/Zip:</b> MYRTLE BEACH, SC 295770000 HORRY	<b>Inspector:</b> MICHAEL PAITSEL
<b>Phone 1:</b> 8434440006	<b>Rating:</b> B
<b>Fax:</b> 8434488224	

### Audit Category Summary:

Category/Sub Category	Points
Inspection Information	10
Critical Risk Factors	25
Critical Violations	17
Violations	26
DAR Information	N/A
<b>Total</b>	<b>78</b>

### Audit Level Notes:

*Signed copy is on file.*

*Follow-up on 08/04/11 due to critical violations \*2, \*5, \*7. Other violations will also be checked.*

*Per Regulation 61-25, chapter XIV, section L2, the following violations \*2, \*7 are considered consecutive critical violations and this facility shall be subject to enforcement action if consecutive critical violations are cited at the next routine/complaint inspection.*

### Inspection Information

Question	Comments	Answer	Points Current
Grade Posted		B	10
Is a follow up required		Yes	N/A
Follow up date		8/4/2011	N/A
DHEC phone & fax #		Horry #843-205-8931 fax 843-205-8927	N/A
<b>Totals</b>			<b>10</b>

### Critical Risk Factors

Question	Comments	Answer	Points Current

1. Properly Cooked- Potentially hazardous food		N/O	5
2. Proper holding temperature- Potentially hazardous food	<ul style="list-style-type: none"> <li>• <i>Cold foods found cold holding above 45F - removed, replaced.</i></li> <li>- <i>Cold ham found at 60F</i></li> <li>- <i>Cold chicken found at 55F</i></li> <li>• Potentially hazardous food not held below 45F or above 130F.</li> </ul>	OUT	0
3. Proper cooling and reheating- Potentially hazardous food		IN	5
4. Personnel with infections restricted		IN	5
5. Proper hygiene: hands clean, nails, properly washed, glove use, handsink access	<ul style="list-style-type: none"> <li>• <i>Cooks not washing hands as needed - discussed.</i></li> <li>• Using wiping cloths/chef towels, in place of hand-washing.</li> </ul>	OUT	0
6. Cross contamination prevented/ Food protected		IN	5
7. Wash, Rinse, Sanitize: clean, concentration	<ul style="list-style-type: none"> <li>• <i>3 comp sink sanitizer too low- container replaced.</i></li> <li>• Chemical sanitizer concentration is too low.</li> </ul>	OUT	0
8. Food from an approved source & sound condition		IN	5
<b>Totals</b>			<b>25</b>

## Critical Violations

Question	Comments	Answer	Points Current
9. Water source safe, Hot & Cold under pressure, Back siphonage, Sewage		IN	5
10. Handling foods minimized		IN	4
11. Insects/Rodents/Animals restricted		IN	4
12. Toxic substances properly identified, stored, used		IN	4
<b>Totals</b>			<b>17</b>

## Violations

Question	Comments	Answer	Points Current
13. Food protection, Thawing		IN	2
14. Personal hygiene, Outer clothing clean		IN	2
15. Food contact surfaces: clean, free of abrasives, detergents		IN	2
16. Food contact surfaces: designed, constructed, maintained, installed, located	<ul style="list-style-type: none"> <li>• Scoop observed without a proper handle.</li> </ul>	OUT	0
Is this a repeat?		no	N/A
17. Handsink: good repair, clean, soap/paper towels	<ul style="list-style-type: none"> <li>• Soap and/or paper towels not provided.</li> </ul>	OUT	0
Is this a repeat?		no	N/A
18. Warewash: constructed, maintained, installed, clean		IN	2
19. Towel sanitization: proper concentration, clean, labeled	<ul style="list-style-type: none"> <li>• Failure to store in-use cloths and sponges in an approved sanitizing solution.</li> <li>• In-use wiping cloths that are soiled excessively.</li> </ul>	OUT	0
Is this a repeat?		no	N/A
20. Thermometers: provided, used, accurate, proper		IN	2

test kits			
21. Mobile unit: return to base station		IN	2
22. Non-food-contact surfaces of equipment and utensils clean	<ul style="list-style-type: none"> <li>Non-food contact areas in the preparation area(s) need to be cleaned.</li> </ul>	OUT	0
Is this a repeat?		no	N/A
23. Non-food-contact surfaces: designed, constructed, maintained, installed		IN	1
24. Proper storage: utensils (stored/in use), equipment, single service, linens		IN	1
25. Labeled food properly		IN	1
26. Floors and floor coverings: drained, constructed, good repair, clean		IN	1
27. Walls/ ceilings and attached equip.: constructed, good repair, clean		IN	1
28. Personal items, Authorized persons, Separate living quarters		IN	1
29. Ventilation adequate		IN	1
30. Lighting provided as required, fixtures shielded		IN	1
31. Plumbing installed, maintained		IN	1
32. Toilet: selfclosing, repairs, supplied, waste receptacles		IN	1
33. Garbage/refuse: containers clean, adequate, covered		IN	1
34. Can wash/ Mop sink; Waste water disposal		IN	1
35. Cleaning equipment stored orderly, maintained		IN	1
36. Premises maintained, unnecessary articles		IN	1
<b>Totals</b>			<b>26</b>

## DAR Information

Question	Comments	Answer	Points Current
Activity Time Units:		0	N/A
Travel Time Units:		0	N/A
Mileage:		0	N/A
<b>Totals</b>			<b>N/A</b>

**Overall Score**

**78%**

**Overall Rating**

**B**

### Auditor Signature

Submitted through mobileAUDITOR - Web, or no signature provided.

### Account Signature

Submitted through mobileAUDITOR - Web, or no signature provided.