



Retail Food Establishment Inspection Report V4

Facility Information	Audit Information
Permit Number: 22-206-06067	Audit Name: Retail Food Establishment Inspection Report V4
Facility Name: CAROLINA COUNTRY STORE	Type: 10_Routine Inspection
Address: 11725 SOUTH FRASER STREET	Start Date: 6/16/2011 12:00 a.m.
Address 2: F	End Date: 6/16/2011 12:01 a.m.
City/State/Zip: GEORGETOWN, SC 294400000 GEORGETOWN	Inspector: ALEX HAWKINS
Phone 1: 8435205730	Rating: B

Audit Category Summary:

Category/Sub Category	Points
Inspection Information	10
Critical Risk Factors	30
Critical Violations	17
Violations	23
DAR Information	N/A
Total	80

Audit Level Notes:

*CV #2,#7 MUST BE CORRECTED BY 6/22/11.ALL OTHERS WILL BE CHECKED AT THAT TIME
SIGNED ON PAPER BY RUTHIE LANE*

Inspection Information

Question	Comments	Answer	Points
Grade Posted		B	10
Is a follow up required		Yes	N/A
Follow up date		6/22/2011	N/A
DHEC phone & fax #		Horry #843-205-8931 fax 843-205-8927	N/A
Totals			10

Critical Risk Factors

Question	Comments	Answer	Points
1. Properly Cooked- Potentially hazardous food		N/O	5
2. Proper holding temperature- Potentially hazardous food	• CHICKEN CASSEROLE,RICE/SAUSAGE @ 140F-IN	OUT	0

	<i>RAW CHICKEN @ 67F IN STANDING WATER(MGR. DISCARDED)</i>		
	<ul style="list-style-type: none"> Potentially hazardous food not held below 45F or above 130F. Products thawing improperly have exceeded acceptable temperatures during preparation/thawing. 		
3. Proper cooling and reheating- Potentially hazardous food		N/O	5
4. Personnel with infections restricted		IN	5
5. Proper hygiene: hands clean, nails, properly washed, glove use, handsink access		IN	5
6. Cross contamination prevented/ Food protected		IN	5
7. Wash, Rinse, Sanitize: clean, concentration	<ul style="list-style-type: none"> <i>MUST HAVE ALL 3 BAYS IN USE TO WASH,RINSE, SANITIZE (ONLY WASH SET UP). CORRECTED BY FILLING RINSE AND SANITIZE TO 200-400PPM QUAT</i> Improper set up of three-compartment sink. 	OUT	0
8. Food from an approved source & sound condition		IN	5
Totals			30

Critical Violations

Question	Comments	Answer	Points
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
Totals			17

Violations

Question	Comments	Answer	Points
13. Food protection, Thawing	<ul style="list-style-type: none"> Thawing potentially hazardous frozen food at room temperature or in standing water. Food preparation at the utensil sink when the sink is set up for utensil washing. 	OUT	0
Is this a repeat?		no	N/A
14. Personal hygiene, Outer clothing clean		IN	2
15. Food contact surfaces: clean, free of abrasives, detergents	<ul style="list-style-type: none"> clean inside ice machine/ chute area. 	OUT	0
Is this a repeat?		no	N/A
16. Food contact surfaces: designed, constructed, maintained, installed, located		IN	2
17. Handsink: good repair, clean, soap/paper towels		IN	2
18. Warewash: constructed, maintained, installed, clean		IN	2
19. Towel sanitization: proper concentration, clean, labeled		IN	2
20. Thermometers: provided, used, accurate, proper test kits	<ul style="list-style-type: none"> Cold holding unit thermometer(s) not provided. 	OUT	0
Is this a repeat?		no	N/A

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"> Clean inside reaching coolers (bottoms and around gaskets). 	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	<ul style="list-style-type: none"> Ventilation hood does not adequately cover equipment with a 6" overhang. 	OUT	0
Is this a repeat?		no	N/A
30. Lighting provided as required, fixtures shielded	<ul style="list-style-type: none"> <i>a@ HOT HOLD STATION</i> Light fixtures not shielded or shatter proof. 	OUT	0
Is this a repeat?		no	N/A
31. Plumbing installed, maintained	<ul style="list-style-type: none"> <i>PREP SINK</i> All fixtures (except handsinks) are not supplied with 140°F water. A sink or a lavatory with water turned off at the cut-off valve. 	OUT	0
Is this a repeat?		no	N/A
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
Totals			23

DAR Information

Question	Comments	Answer	Points
Activity Time Units:		0	N/A
Travel Time Units:		0	N/A
Mileage:		0	N/A
Totals			N/A

Overall Score

80%

Overall Rating

B

Auditor Signature

Submitted through mobileAUDITOR - Web, or no signature provided.

Account Signature

Submitted through mobileAUDITOR - Web, or no signature provided.

