



Retail Food Establishment Inspection Report V4

Facility Information	Audit Information
Permit Number: 26-206-02609	Audit Name: Retail Food Establishment Inspection Report V4
Facility Name: CHESAPEAKE HOUSE	Type: 10_Routine Inspection
Address: 9918 N KINGS HWY	Start Date: 3/1/2012 10:53 a.m.
Address 2: F	End Date: 3/1/2012 10:53 a.m.
City/State/Zip: MYRTLE BEACH, SC 295720000 HORRY	Inspector: William Clark
Phone 1: 8434493231	Rating: A

Audit Category Summary:

Category/Sub Category	Points
Inspection Information	10
Critical Risk Factors	35
Critical Violations	17
Violations	26
DAR Information	N/A
Total	88

Inspection Information

Comments:
signature on file
troy green

*Correct *7 cv13 by follow up or facility maybe subject to enforcement action.*

Question	Comments	Answer	Points Current
Grade Posted		A	10
Is a follow up required		Yes	N/A
Follow up date		3/9/2012	N/A
DHEC phone & fax #		Stephens Crossroads #(843) 399-5553 fax (843) 399-5561	N/A
Totals			10

Critical Risk Factors

Question	Comments	Answer	Points Current
1. Properly Cooked- Potentially hazardous food	<ul style="list-style-type: none"> Seafood >145 F shrimp >145 	IN	5
2. Proper holding temperature- Potentially hazardous food	<ul style="list-style-type: none"> Cold Holding <45F Hot Holding >130 F 	IN	5

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		IN	5
6. Cross contamination prevented/ Food protected		IN	5
7. Wash, Rinse, Sanitize: clean, concentration	<ul style="list-style-type: none"> • <i>need to wash rinse sanitize dishes (set up 3 bin sink properly)</i> • <i>no sanitizer in dish machine (changed bucket)</i> • <i>need to wash rinse sanitize counter after prepping food (raw) (cleaned properly)</i> 	OUT	0
8. Food from an approved source & sound condition		IN	5
Totals			35

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
Totals			17

Violations

Question	Comments	Answer	Points Current
13. Food protection, Thawing	<ul style="list-style-type: none"> • <i>need to thaw properly (CV)</i> • <i>keep food covered in walk in</i> • <i>dont store food on floor</i> 	OUT	0
Is this a repeat?		yes	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"> • <i>clean slicer</i> 	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		IN	2
21. Mobile unit: return to base station		IN	2
22. Non-food-contact surfaces of equipment and utensils clean		IN	1
23. Non-food-contact surfaces: designed, constructed, maintained, installed	<ul style="list-style-type: none"> • <i>dont store fryer lids on floor</i> 	OUT	0

Is this a repeat?		no	N/A
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	<ul style="list-style-type: none"> • <i>repair floor in bakery</i> 	OUT	0
Is this a repeat?		no	N/A
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	<ul style="list-style-type: none"> • <i>hot water need to be 140 at 120 repair leak on 3 bon sink faucet</i> 	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			26

DAR Information

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

Overall Score

88%

Overall Rating

A

Auditor Signature

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Account Signature

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