



Retail Food Establishment Inspection Report V4

Facility Information	Audit Information
Permit Number: 22-206-05616	Audit Name: Retail Food Establishment Inspection Report V4
Facility Name: HOT FISH CLUB	Type: 15_Follow-Up Inspection
Address: 4911 HWY 17 BUSINESS	Start Date: 9/2/2010 9:20 a.m.
Address 2: F	End Date: 9/2/2010 3:19 p.m.
City/State/Zip: MURRELLS INLET, SC 295760000 GEORGETOWN	Inspector: ALEX HAWKINS
Phone 1: 8433579175	Rating: A

Audit Category Summary:

Category/Sub Category	Points
Inspection Information	10
Critical Risk Factors	40
Critical Violations	17
Violations	32
DAR Information	N/A
Total	99

Inspection Information

Question	Comments	Answer	Points
Grade Posted		A	10
Is a follow up required		No	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		IN	5
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	• 50 Ppm-CL	IN	5
8. Food from an approved source & sound condition		IN	5
Totals			40

Critical Violations

Question	Comments	Answer	Points
9. Water source safe, Hot & Cold under pressure, Back siphonage, Sewage	<ul style="list-style-type: none"> • <i>Servers ice well</i> • Direct, sealed connections of waste lines from ice machines, ice bins, dipper wells. 	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		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		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		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	<ul style="list-style-type: none"> • <i>under pre rinse /3comp sink hot turned off fixtures broken restroom outside</i> • All fixtures (except handsinks) are not supplied with 140°F water. • Plumbing fixtures leaking. • Faucets and handles broken or missing at fixtures. 	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			32

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
99%

Overall Rating
A

Auditor Signature



Account Signature

