



Retail Food Establishment Inspection Report V4

Facility Information	Audit Information
Permit Number: 22-206-05489	Audit Name: Retail Food Establishment Inspection Report V4
Facility Name: ROZ'S RICE MILL CAFE	Type: 10_Routine Inspection
Address: 10880 OCEAN HWY BLDG #11	Start Date: 11/7/2011 12:00 a.m.
Address 2: F	End Date: 11/7/2011 12:01 a.m.
City/State/Zip: PAWLEYS ISLAND, SC 295850000 GEORGETOWN	Inspector: ALEX HAWKINS
Phone 1: 8432350196	Rating: B

Audit Category Summary:

Category/Sub Category	Points
Inspection Information	10
Critical Risk Factors	35
Critical Violations	13
Violations	25
DAR Information	N/A
Total	83

Audit Level Notes:

CORRECT CRITICAL #8,#11 BY 11/14/2011. ALL OTHER VIOLATIONS WILL BE CHECKED AT THAT TIME. SIGNED ON PAPER BY ROSALIND S. WYNDBAM

Inspection Information

Question	Comments	Answer	Points Current
Grade Posted		B	10
Is a follow up required		Yes	N/A
Follow up date		11/14/2011	N/A
DHEC phone & fax #		Horry #843-205-8931 fax 843-205-8927	N/A
Totals			10

Critical Risk Factors

Question	Comments	Answer	Points Current
1. Properly Cooked- Potentially hazardous food	• SHRIMP155F+	IN	5
2. Proper holding temperature- Potentially hazardous food	• SOUPS AT 130F//RIC,FISH AT 45F-	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		IN	5
8. Food from an approved source & sound condition	<ul style="list-style-type: none"> • <i>SALMON (discarded)</i> • Molded or adulterated food. 	OUT	0
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	<ul style="list-style-type: none"> • <i>KITCHEN.(TERMINIX CALLED).</i> • Presence of roaches. 	OUT	0
12. Toxic substances properly identified, stored, used		IN	4
Totals			13

Violations

Question	Comments	Answer	Points Current
13. Food protection, Thawing	<ul style="list-style-type: none"> • <i>RAW FISH STORED OVER RTE SMALL RIC</i> 	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		IN	2
16. Food contact surfaces: designed, constructed, maintained, installed, located	<ul style="list-style-type: none"> • <i>DISCARD WOOD CUTTING BOARD (CRACKS)</i> 	OUT	0
Is this a repeat?		no	N/A
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	<ul style="list-style-type: none"> • Floors need to be cleaned under all kitchen equipment. 	OUT	0
Is this a repeat?		no	N/A
27. Walls/ ceilings and attached equip.: constructed, good repair, clean	<ul style="list-style-type: none"> • <i>BEHIND PENENNI PRESSES</i> • Wall area(s) are in poor repair. 	OUT	0

Is this a repeat?		no	N/A
28. Personal items, Authorized persons, Separate living quarters		IN	1
29. Ventilation adequate		IN	1
30. Lighting provided as required, fixtures shielded	<ul style="list-style-type: none"> • <i>DRY STORAGE</i> • No caps on ends of protective shield. 	OUT	0
Is this a repeat?		no	N/A
31. Plumbing installed, maintained	<ul style="list-style-type: none"> • <i>109F</i> • All fixtures (except handsinks) are not supplied with 140°F water. 	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			25

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

83%

Overall Rating

B

Auditor Signature

Submitted through mobileAUDITOR - Web, or no signature provided.

Account Signature

Submitted through mobileAUDITOR - Web, or no signature provided.