



Retail Food Establishment Inspection Report V4

Facility Information	Audit Information
Permit Number: 26-206-07497	Audit Name: Retail Food Establishment Inspection Report V4
Facility Name: ORIGINAL SHUCKERS RAW BAR	Type: 10_Routine Inspection
Address: 300 NORTH KINGS HIGHWAY	Start Date: 7/22/2011 12:00 a.m.
Address 2: F	End Date: 7/22/2011 12:01 a.m.
City/State/Zip: MYRTLE BEACH, SC 295770000 HORRY	Inspector: MOLLY SMITH
Phone 1: 8434486162	Rating: B

Audit Category Summary:

Category/Sub Category	Points
Inspection Information	10
Critical Risk Factors	35
Critical Violations	13
Violations	26
DAR Information	N/A
Total	84

Audit Level Notes:

correct critical violations #7 and #11 prior to follow up inspection on 7-29-2011 or facility will be downgraded. All violations will be checked. signed on paper copy by Kevin Lindanood

Inspection Information

Question	Comments	Answer	Points Current
Grade Posted		B	10
Is a follow up required		Yes	N/A
Follow up date		7/29/2011	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		N/O	5
2. Proper holding temperature- Potentially hazardous food	<ul style="list-style-type: none"> • Fish, Shrimp, oysters holding below 45F, Potatos, chili soups holding above 130F 	IN	5
3. Proper cooling and reheating- Potentially		N/O	5

hazardous food			
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"> Dish-machine is not working properly. <i>machine not sanitizing, company called, 3-comp sink set up to use until machine is repaired.</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	<ul style="list-style-type: none"> Presence of roaches. <i>pest control company to be contacted, records and plan for treatment needed on follow up.</i> 	OUT	0
12. Toxic substances properly identified, stored, used		IN	4
Totals			13

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	<ul style="list-style-type: none"> <i>clean potato slicer</i> 	OUT	0
Is this a repeat?		no	N/A
16. Food contact surfaces: designed, constructed, maintained, installed, located	<ul style="list-style-type: none"> Scoop observed without a proper handle. <i>scoops provided</i> 	OUT w/ COS	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	<ul style="list-style-type: none"> <i>clean plumbing lines along walls, clean outside of tea/water urns, clean inside steamer, clean handles on equipment</i> Non-food contact surfaces such as shelves need to be clean. Non-food contact areas of equipment on the cook-line need to be cleaned. Non-food contact areas in the preparation area(s) need to be cleaned. Clean inside reaching coolers (bottoms and 	OUT	0

	around gaskets). <ul style="list-style-type: none"> Freezers need to be defrosted. Walk-in cooler shelves need to be clean. 		
Is this a repeat?		no	N/A
23. Non-food-contact surfaces: designed, constructed, maintained, installed	<ul style="list-style-type: none"> Paint bare wood, resurface top of chest freezer by cookline handsink 	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"> Floors need to be cleaned under all kitchen equipment. Floor area(s) are in poor repair. <i>repair loose tile by dish area, repair floor in beer/oyster walk in cooler</i> Floors need to be cleaned in storage areas. <i>downstairs</i> 	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"> Wall area(s) need to be cleaned. <i>behind cook equipment, in prep, and as needed</i> Ceilings area(s) are not clean. Ceilings 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"> Replace burned out light bulbs. 	OUT	0
Is this a repeat?		no	N/A
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
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

84%

Overall Rating

B

Auditor Signature

Submitted through mobileAUDITOR - Web, or no signature provided.

Account Signature

Submitted through mobileAUDITOR - Web, or no signature provided.