



Retail Food Establishment Inspection Report V4

Facility Information	Audit Information
Permit Number: 26-206-10151	Audit Name: Retail Food Establishment Inspection Report V4
Facility Name: SMUGGLERS ISLAND TIKI BAR & GR	Type: 10_Routine Inspection
Address: 6100 RED BLUFF RD	Start Date: 6/17/2011 12:00 a.m.
Address 2: F	End Date: 6/17/2011 12:01 a.m.
City/State/Zip: LORIS, SC 295690000 HORRY	Inspector: JANIE WOOD
Phone 1: 8432228880	Rating: B

Audit Category Summary:

Category/Sub Category	Points
Inspection Information	10
Critical Risk Factors	35
Critical Violations	13
Violations	24
DAR Information	N/A
Total	82

Audit Level Notes:

NOTICE OF VIOLATION-WARNING OF ENFORCEMENT ACTION: PER REGULATION 61-25, CHAPTER XIV, SECTION L.2., CORRECT REPEAT VIOLATION R26 BY 6/22/11 OR FACILITY SHALL BE SUBJECT TO ENFORCEMENT ACTION.

Inspection Information

Comments: SIGNED INSPECTION IN FILE SIGNED BY TONY MURDOCK

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 #		Loris # (843) 756-4027 fax (843) 756-4039	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	• COOLERS < 45F	IN	5
3. Proper cooling and reheating- Potentially		N/A	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		N/O	5
8. Food from an approved source & sound condition	<ul style="list-style-type: none"> • <i>SPOILED MEAT IN REFRIGERATOR (DISCARDED)</i> 	OUT	0
Totals			35

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	<ul style="list-style-type: none"> • <i>MICE DROPPINGS IN KITCHEN (CONTACT PEST CONTROL)</i> 	OUT	0
12. Toxic substances properly identified, stored, used		IN	4
Totals			13

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	<ul style="list-style-type: none"> • <i>CLEAN PREP TABLES</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	<ul style="list-style-type: none"> • <i>CLEAN OUT BAR HAND SINK</i> 	OUT	0
Is this a repeat?		no	N/A
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 TABLE UNDER MICROWAVES CLEAN INTERIOR OF REFRIGERATORS</i> 	OUT	0
Is this a repeat?		no	N/A
23. Non-food-contact surfaces: designed, constructed, maintained, installed	<ul style="list-style-type: none"> • <i>OSB BOARD NOT APPROVED FOR SHELVING</i> 	OUT	0
Is this a repeat?		no	N/A
24. Proper storage: utensils (stored/in use), equipment, single service, linens	<ul style="list-style-type: none"> • <i>STORE POTS 6" OFF FLOOR. DO NOT STORE UNDER EXPOSED PLUMBING</i> 	OUT	0
Is this a repeat?		no	0
25. Labeled food properly		IN	1
26. Floors and floor coverings: drained, constructed, good repair, clean	<ul style="list-style-type: none"> • <i>CLEAN FLOOR UNDER COOK-LINE AND KITCHEN EQUIPMENT</i> 	OUT	0
Is this a repeat?		yes	N/A

27. Walls/ ceilings and attached equip.: constructed, good repair, clean	• <i>CLEAN WALL BEHIND COOK-LINE</i>	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		IN	1
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			24

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
82%

Overall Rating
B

Auditor Signature

Submitted through mobileAUDITOR - Web, or no signature provided.

Account Signature

Submitted through mobileAUDITOR - Web, or no signature provided.