



Retail Food Establishment Inspection Report V4

Facility Information	Audit Information
Permit Number: 26-206-10698	Audit Name: Retail Food Establishment Inspection Report V4
Facility Name: TRAVINIA	Type: 10_Routine Inspection
Address: 4011 DEVILLE STREET	Start Date: 3/1/2012 11:33 a.m.
Address 2: F	End Date: 3/1/2012 11:33 a.m.
City/State/Zip: MYRTLE BEACH, SC 295770000 HORRY	Inspector: Molly Smith
Phone 1: 8432338500	Rating: A
Fax: 8432338600	

Audit Category Summary:

Category/Sub Category	Points
Inspection Information	10
Critical Risk Factors	40
Critical Violations	17
Violations	28
DAR Information	N/A
Total	95

Audit Level Notes:

<i>Correct violations prior to next routine inspection. Signed on paper copy by Zac Thomas</i>

Inspection Information

Question	Comments	Answer	Points Current
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 Current
1. Properly Cooked- Potentially hazardous food		N/O	5
2. Proper holding temperature- Potentially hazardous food	<ul style="list-style-type: none"> • <i>Veal, fish, eggs, salad dressings, lobster ravioli holding below 45F. Soups with meat holding above 150F</i> 	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		IN	5
Totals			40

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		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	<ul style="list-style-type: none"> • <i>clean outside of bulk food ingredient bins. Clean pan storage bin</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>Seal stainless in dish area (repair). Repair/replace walk in cooler gasket. Reattach drink gun drain line</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>clean floor in kitchen along walls and under equipment. Repair broken basetile near tilt kettle. Regrout floor around drain at dish area. Clean floor to left of cappuccino machine in bar.</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"> Clean walls in dish area (under counters) 	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	<ul style="list-style-type: none"> repair handle on prerinse faucet 	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			28

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
95%

Overall Rating
A

Auditor Signature

Account Signature