



## Retail Food Establishment Inspection Report V4

Facility Information	Audit Information
<b>Permit Number:</b> 26-206-11958	<b>Audit Name:</b> Retail Food Establishment Inspection Report V4
<b>Facility Name:</b> HONG KONG	<b>Type:</b> 10_Routine Inspection
<b>Address:</b> 3387 HIGHWAY 9 E	<b>Start Date:</b> 11/14/2013 1:30 p.m.
<b>Address 2:</b> F	<b>End Date:</b> 11/14/2013 2:30 p.m.
<b>City/State/Zip:</b> LITTLE RIVER, SC 295660000 HORRY	<b>Inspector:</b> William Clark
<b>Phone 1:</b> 8433902828	<b>Rating:</b> B

### Audit Category Summary:

Category/Sub Category	Points
Inspection Information	10
Critical Risk Factors	35
Critical Violations	17
Violations	23
DAR Information	N/A
<b>Total</b>	<b>85</b>

### Inspection Information

Question	Comments	Answer	Points Current
Grade Posted		B	10
Is a follow up required		Yes	N/A
Follow up date		11/22/2013	N/A
DHEC phone & fax #		Conway - (843)238-4378 Fax- (843)238-4518	N/A
<b>Totals</b>			<b>10</b>

### Critical Risk Factors

Question	Comments	Answer	Points Current
1. Properly Cooked- Potentially hazardous food	<ul style="list-style-type: none"> <li>• <i>Chicken &gt;165 F</i></li> </ul>	IN	5
2. Proper holding temperature- Potentially hazardous food	<ul style="list-style-type: none"> <li>• <i>(ch2B1) sweet and sour chicken at 55 (violation Corrected)</i></li> <li>• <i>(ch2B1) beef in refrige (single door low boy) at 56 (violation corrected)</i></li> <li>• <i>Hot Holding &gt;130 F</i></li> </ul>	OUT	0
3. Proper cooling and reheating- Potentially hazardous food		IN	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
<b>Totals</b>			<b>35</b>

## 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
<b>Totals</b>			<b>17</b>

## Violations

Question	Comments	Answer	Points Current
13. Food protection, Thawing	<ul style="list-style-type: none"> <li><i>(ch2C1b) flour stored on floor (ch2B1) food not covered under slotted shelf</i></li> </ul>	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"> <li><i>(ch2E4) scoop with out handle in product</i></li> </ul>	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	<ul style="list-style-type: none"> <li><i>(ch5A2a) wet wiping cloth not stored in sanitizer</i></li> </ul>	OUT	0
Is this a repeat?		no	N/A
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"> <li><i>(ch5A1e) shelf under prep table (ch5A1e) gas line on all equipment has grease build up</i></li> </ul>	OUT	0
Is this a repeat?		no	N/A
23. Non-food-contact surfaces: designed, constructed, maintained, installed	<ul style="list-style-type: none"> <li><i>(ch4A1) reusing cardboard boxes for storage</i></li> </ul>	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"> <li><i>(ch7A) floor in poor repair in walk in and freezer (ch7D1) floor under equipment have grease build up</i></li> </ul>	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"> <li>(ch7A) wall in poor repair at freezer door</li> </ul>	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
<b>Totals</b>			<b>23</b>

### DAR Information

Question	Comments	Answer	Points Current
Activity Time Units:		0	N/A
Travel Time Units:		0	N/A
Mileage:		0	N/A
<b>Totals</b>			<b>N/A</b>

**Overall Score**  
**85%**

**Overall Rating**  
**B**

#### Auditor Signature

#### Account Signature