



February 06, 2014

Retail Food Establishment Inspection Report V4

Facility Information	Audit Information	Other Information
Permit Number: 26-206-10472	Audit Name: Retail Food Establishment Inspection Report V4	ID: 26
Facility Name: JADE HIBACHI	Type: 10_Routine Inspection	Name: Horry
Address: 201 GRADUATE ROAD	Start Date: 2/5/2014 11:45 a.m.	Program Number: 206
Address 2: F	End Date: 2/5/2014 1:45 p.m.	
City/State/Zip: CONWAY, SC 295260000 HORRY	Inspector: Robin Sellers	
Phone 1: 8433497474	Rating: B	

Audit Category Summary:

Category/Sub Category	Points	Total Points
Inspection Information	10	10
Critical Risk Factors	35	40
Critical Violations	17	17
Violations	19	33
DAR Information	N/A	N/A
Total	81	100

Critical Question Summary:

Question ID	Question	Choice
13	13. Food protection, Thawing Comments: NCCV-onions stored on floor in walk in cooler (Ch. 2. C. 1. b.) chicken stored on floor (Ch. 2. C. 1. b.)	OUT
14	14. Personal hygiene, Outer clothing clean Comments: employee observed washing hands in 3 comp sink (Ch. 6. E. 1. c.)	OUT
16	16. Food contact surfaces: designed, constructed, maintained, installed, located Comments: utensils in poor repair-handle melted/damaged (Ch4. B.1.)	OUT
17	17. Handsink: good repair, clean, soap/paper towels Comments: scoop not provided at handsink (Ch. 6. E.3.)	OUT
22	22. Non-food-contact surfaces of equipment and utensils clean Comments: sides of cookline equipment not clean (Ch. 5. A. 1.e.)	OUT
23	23. Non-food-contact surfaces: designed, constructed, maintained, installed Comments: hood unit-caulking not properly sealed (Caulk missing) (Appendix II) shelves where soda bag in boxes are now stored-not properly sealed (raw wood) (Appendix II)-exposed studs-shelving unit improperly designed	OUT
24	24. Proper storage: utensils (stored/in use), equipment, single service, linens Comments: single service (Forks, knives, etc) not stored with handles in same direction (Ch. 5. B.4.a.)	OUT

26	26. Floors and floor coverings: drained, constructed, good repair, clean Comments: floor not clean at coolers/cookline (Ch. 7. D.1.)	OUT
27	27. Walls/ ceilings and attached equip.: constructed, good repair, clean Comments: wall/safe dirty by handsink (Ch. 7. D.1.)	OUT
29	29. Ventilation adequate Comments: hood filters not clean (grease accumulation) (Ch. 4. B. 5.)	OUT
7	7. Wash, Rinse, Sanitize: clean, concentration Comments: improper sanitizing of dishes; not wash, rinse and sanitizing (Ch. 5. A. 1. a-b.) (violation corrected)	OUT

Inspection Information

Question ID	Question	Answer	Points Current	Points to Total
D5	Is a follow up required	Yes	N/A	N/A
D7	DHEC phone & fax #	Conway - (843)238-4378 Fax- (843)238-4518	N/A	N/A
Totals			10	10

Critical Risk Factors

Question ID	Question	Answer	Points Current	Points to Total
7	7. Wash, Rinse, Sanitize: clean, concentration Comments <ul style="list-style-type: none"> improper sanitizing of dishes; not wash, rinse and sanitizing (Ch. 5. A. 1. a-b.) (violation corrected) 	OUT	0	5
Totals			35	40

Violations

Question ID	Question	Answer	Points Current	Points to Total
13	13. Food protection, Thawing Comments <ul style="list-style-type: none"> NCCV-onions stored on floor in walk in cooler (Ch. 2. C. 1. b.) chicken stored on floor (Ch. 2. C. 1. b.) 	OUT	0	2
13a	Is this a repeat?	no	N/A	N/A
14	14. Personal hygiene, Outer clothing clean Comments <ul style="list-style-type: none"> employee observed washing hands in 3 comp sink (Ch. 6. E. 1. c.) 	OUT	0	2
14a	Is this a repeat?	no	N/A	N/A
16	16. Food contact surfaces: designed, constructed, maintained, installed, located Comments <ul style="list-style-type: none"> utensils in poor repair-handle melted/damaged (Ch4. B.1.) 	OUT	0	2
16a	Is this a repeat?	no	N/A	N/A
17	17. Handsink: good repair, clean, soap/paper towels Comments <ul style="list-style-type: none"> scoop not provided at handsink (Ch. 6. E.3.) 	OUT	0	2
17a	Is this a repeat?	no	N/A	N/A
22	22. Non-food-contact surfaces of equipment and utensils clean Comments <ul style="list-style-type: none"> sides of cookline equipment not clean (Ch. 5. A. 1.e.) 	OUT	0	1

22a	Is this a repeat?	no	N/A	N/A
23	23. Non-food-contact surfaces: designed, constructed, maintained, installed Comments <ul style="list-style-type: none"> hood unit-caulking not properly sealed (Caulk missing) (Appendix II) shelves where soda bag in boxes are now stored-not properly sealed (raw wood) (Appendix II)-exposed studs-shelving unit improperly designed 	OUT	0	1
23a	Is this a repeat?	no	N/A	N/A
24	24. Proper storage: utensils (stored/in use), equipment, single service, linens Comments <ul style="list-style-type: none"> single service (Forks, knives, etc) not stored with handles in same direction (Ch. 5. B.4.a.) 	OUT	0	1
26	26. Floors and floor coverings: drained, constructed, good repair, clean Comments <ul style="list-style-type: none"> floor not clean at coolers/cookline (Ch. 7. D.1.) 	OUT	0	1
26a	Is this a repeat?	no	N/A	N/A
27	27. Walls/ ceilings and attached equip.: constructed, good repair, clean Comments <ul style="list-style-type: none"> wall/safe dirty by handsink (Ch. 7. D.1.) 	OUT	0	1
27a	Is this a repeat?	no	N/A	N/A
29	29. Ventilation adequate Comments <ul style="list-style-type: none"> hood filters not clean (grease accumulation) (Ch. 4. B. 5.) 	OUT	0	1
29a	Is this a repeat?	no	N/A	N/A
Totals			19	33

Auditor Signature



Account Signature:

