



February 06, 2014

Retail Food Establishment Inspection Report V4

Facility Information	Audit Information	Other Information
Permit Number: 26-206-10332 Facility Name: MULAN JAPANESE Address: 762 OAK FOREST LANE #9 Address 2: F City/State/Zip: MYRTLE BEACH, SC 295779736 HORRY Phone 1: 8438395085	Audit Name: Retail Food Establishment Inspection Report V4 Type: 10_Routine Inspection Start Date: 2/5/2014 1:15 p.m. End Date: 2/5/2014 2:15 p.m. Inspector: Michael Paitsel Approved Date: Michael Paitsel Approved Date: 2/6/2014 2:13:53 PM Rating: A	ID: 26 Name: Horry Program Number: 206

Audit Category Summary:

Category/Sub Category	Points	Total Points
Inspection Information	10	10
Critical Risk Factors	40	40
Critical Violations	17	17
Violations	21	33
DAR Information	N/A	N/A
Total	88	100

Critical Question Summary:

Question ID	Question	Choice
13	13. Food protection, Thawing Comments: Ch2B1 ● Food stored uncovered.	OUT
15	15. Food contact surfaces: clean, free of abrasives, detergents Comments: Dirty food contact surfaces of kitchenware. Ch5A1c	OUT
17	17. Handsink: good repair, clean, soap/paper towels Comments: Hand sink without paper towels. Ch6E3	OUT
19	19. Towel sanitization: proper concentration, clean, labeled Comments: Failure to store soiled towels in sanitizer. Ch5A2b	OUT
22	22. Non-food-contact surfaces of equipment and utensils clean Comments: Bulk containers, shelves dirty. Ch5A1e	OUT
24	24. Proper storage: utensils (stored/in use), equipment, single service, linens Comments: Ch5B2a ● Cutting boards stored behind sink faucet	OUT
26	26. Floors and floor coverings: drained, constructed, good repair, clean	OUT

	Comments: Floors throughout facility dirty. Ch7D1	
27	27. Walls/ ceilings and attached equip.: constructed, good repair, clean Comments: Walls in kitchen dirty. Ch7D1	OUT

Inspection Information

Question ID	Question	Answer	Points Current	Points to Total
D5	Is a follow up required	No	N/A	N/A
D7	DHEC phone & fax #	Horry - (843)238-4378 Fax- (843) 238-4518	N/A	N/A
Totals			10	10

Violations

Question ID	Question	Answer	Points Current	Points to Total
13	13. Food protection, Thawing Comments <ul style="list-style-type: none"> • Ch2B1 • Food stored uncovered. 	OUT	0	2
13a	Is this a repeat?	no	N/A	N/A
15	15. Food contact surfaces: clean, free of abrasives, detergents Comments <ul style="list-style-type: none"> • Dirty food contact surfaces of kitchenware. Ch5A1c 	OUT	0	2
15a	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"> • Hand sink without paper towels. Ch6E3 	OUT	0	2
17a	Is this a repeat?	no	N/A	N/A
19	19. Towel sanitization: proper concentration, clean, labeled Comments <ul style="list-style-type: none"> • Failure to store soiled towels in sanitizer. Ch5A2b 	OUT	0	2
19a	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"> • Bulk containers, shelves dirty. Ch5A1e 	OUT	0	1
22a	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"> • Ch5B2a • Cutting boards stored behind sink faucet 	OUT	0	1
26	26. Floors and floor coverings: drained, constructed, good repair, clean Comments <ul style="list-style-type: none"> • Floors throughout facility dirty. Ch7D1 	OUT	0	1
26a	Is this a repeat?	no	N/A	N/A
27	27. Walls/ ceilings and attached equip.: constructed, good	OUT	0	1

	repair, clean Comments • <i>Walls in kitchen dirty.</i> <i>Ch7D1</i>			
27a	Is this a repeat?	no	N/A	N/A
Totals			21	33

Auditor Signature

Submitted through mobileAUDITOR - Web, or no signature provided.

Account Signature:

Submitted through mobileAUDITOR - Web, or no signature provided.