



## Retail Food Establishment Inspection FOI Report

Facility Information	Audit Information
<b>Permit Number:</b> 26-206-01334	<b>Audit Name:</b> Retail Food Establishment Inspection Report
<b>Facility Name:</b> SEA CAPTAIN'S HOUSE	<b>Type:</b> 10_Routine Inspection
<b>Address:</b> 3002 N OCEAN BLVD	<b>Start Date:</b> 07 Nov 2014
<b>Address 2:</b> F	<b>End Date:</b> 07 Nov 2014
<b>City/State/Zip:</b> MYRTLE BEACH, SC 295770000 HORRY	<b>Inspector:</b> Michael Paitsel
<b>Contact Name:</b> Marshall Brown	

### Audit Level Notes:

*Permit App + Doc provided to be completed and returned.  
Information provided on food safety and changes in Reg 61-25.*

### Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Comments	Answer	Points Current	Points to Total
4. Proper eating, tasting, drinking, or tobacco use	<ul style="list-style-type: none"> <li>2-401.11- Eating, Drinking, or Using Tobacco <i>Employee drinks stored on food prep surfaces.</i></li> </ul>	Correction During Inspection	1	2
14. Food-contact surfaces: cleaned and sanitized	<ul style="list-style-type: none"> <li>4-602.12 - Cooking and Baking Equipment <i>Carbon build up on cooking equipment.</i></li> </ul>	Out	0	3
18. Proper cooling time and temperatures	<ul style="list-style-type: none"> <li>3-501.14 - Cooling (Priority Violation) <i>She crab soup made the night before, found in deep containers, filled full, with lids on top at 88F at 3pm.</i></li> </ul>	Correction During Inspection	1	3

19. Proper hot holding temperatures	<ul style="list-style-type: none"> <li>3-501.16 (A1) - TCS Food-Hot Holding (Priority Violation) <i>Hot holding of creole sauce at 115F, cooked turkey at 122F.</i></li> </ul>	Correction During Inspection	1	3
20. Proper cold holding temperatures	<ul style="list-style-type: none"> <li>3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) <i>Shrimp cold holding at 65F.</i></li> </ul>	Correction During Inspection	1	3
21. Proper date marking and disposition		Delayed Implementation	3	3
26. Toxic substances properly identified, stored, and used	<ul style="list-style-type: none"> <li>7-102.11 - Common Name-Working Containers (Priority Foundation Violation)</li> <li>7-202.11 - Restriction-Presence and Use (Priority Foundation Violation) <i>Chemicals found without a label.</i>  <i>Improper chemicals found in kitchen.</i></li> </ul>	Correction During Inspection	1	2
34. Thermometers provided and accurate	<ul style="list-style-type: none"> <li>4-204.112 (A-D) - Temperature Measuring Devices-Design &amp; Placement <i>Thermometers not located in coolers.</i></li> </ul>	Correction During Inspection	1	1

37. Contamination prevented during food preparation, storage and display	<ul style="list-style-type: none"> <li>3-305.11 - Food Storage-Preventing Contamination from the Premises <i>Foods, produce stored on floor with no room/shelving to store.</i></li> </ul>	Out	0	2
38. Personal cleanliness	<ul style="list-style-type: none"> <li>2-302.11 - Fingernails-Maintenance (Priority Foundation Violation) <i>Employee preparing food such as salad with bare hands with long nails.</i></li> </ul> <p>VR</p>	Out	0	2
39. Wiping cloths: properly used and stored	<ul style="list-style-type: none"> <li>3-304.14 - Wiping Cloths-Use Limitation <i>Wiping cloths not stored in sanitizer bucket.</i></li> </ul>	Correction During Inspection	1	1
41. In-use utensils: properly stored	<ul style="list-style-type: none"> <li>3-304.12 - In-Use Utensils-Between-Use Storage <i>Scoops with handle not extended from food.</i></li> </ul>	Correction During Inspection	1	1
42. Utensils, equipment and linens: properly stored, dried & handled	<ul style="list-style-type: none"> <li>4-903.11 (A&amp;B) - Equipment, Utensils, and Linens-Storing <i>Dishes stacked wet, not air dried prior stacking.</i></li> </ul>	Out	0	1
45. Equipment, food and non-food-contact surfaces approved; cleanable,	<ul style="list-style-type: none"> <li>4-501.11 -</li> </ul>	Out	0	2

properly designed, constructed and used	Good Repair and Proper Adjustment-Equipment <i>Wood shelves in poor repair.</i>			
47. Non-food-contact surfaces clean	<ul style="list-style-type: none"> <li>• VR</li> <li>• ** Consecutive Violation ** 4-601.11 (C) - Nonfood-Contact Surfaces-Clean <i>Non-food contact surfaces of equipment dirty, esp behind equipment.</i></li> </ul>	Out	0	1
49. Plumbing installed; proper backflow devices	<ul style="list-style-type: none"> <li>• VR</li> <li>• 5-203.14 - Backflow Prevention Device-When Required (Priority Violation) <i>Hose attached to faucet without back flow prev., with downstream shut-off, water pressure on.</i></li> </ul>	Out	0	2
53. Physical facilities installed, maintained and clean	<ul style="list-style-type: none"> <li>• 6-501.11 - Repairing-Premises, Structures, Attachments, and Fixtures-Methods <i>Walls in poor repair.</i></li> <li><i>Floors in poor repair, also grout missing.</i></li> </ul>	Out	0	1

	<ul style="list-style-type: none"> <li>• 6-501.12 - Cleaning Frequency and Restrictions <i>Floors dirty, esp in dry storage.</i></li> <li>• ** Consecutive Violation ** 6-501.12 - Cleaning Frequency and Restrictions <i>Ceiling areas of kitchen dirty, dusty. VR</i></li> </ul>			
54. Meets ventilation and lighting requirements; designated areas used	<ul style="list-style-type: none"> <li>• 6-305.11 - Designation-Dressing Areas and Lockers <i>Personal items such as phones, coats, and keys stored with food and clean equipment.</i></li> </ul>	Correction During Inspection	1	1
<b>Totals</b>			<b>78</b>	<b>100</b>

### Temperature Observations

Item	Comments	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	<ul style="list-style-type: none"> <li>• <i>Fish cooked at cook line to 161F.</i></li> <li><i>Creole sauce hot holding at 115F.</i></li> <li><i>Turkey hot holding under heat lamp at 122F.</i></li> <li><i>She crab soup in deep container in walk-in cooler, prepared the night before,</i></li> </ul>	Yes		

	<i>found at 3pm next day at 88F.</i>			
	<i>shrimp cold holding at 65F.</i>			
	<i>Other cold foods cold holding 45F.</i>			
	<i>Other hot foods hot holding 130F.</i>			
<b>Totals</b>				

### Inspection Report Information

Item	Comments	Answer	Points Current	Points to Total
Facility Category		Category 4		
Grade Posted		B		
Is a Follow-Up required within 10 days?		Yes		
DHEC Contact Phone and Fax Number.		Pee Dee EQC Conway - (843) 915-8801 Fax- (843)915-6503		
Consecutive violations may be subject to enforcement action and penalty. Information collected on this form is subject to public scrutiny or release as well as the Freedom of Information Act. For additional information see. <a href="http://www.scdhec.gov/Agency/RegulationsAndUpdates/LawsAndRegulations/Food/">www.scdhec.gov/Agency/RegulationsAndUpdates/LawsAndRegulations/Food/</a>		Notification	0	0
<b>Totals</b>				

**Overall Score**  
**78%**

**Overall Rating**  
**B**