



Retail Food Establishment Inspection Report V4

Facility Information	Audit Information
Permit Number: 22-206-05228	Audit Name: Retail Food Establishment Inspection Report V4
Facility Name: WEBSTER'S LOW COUNTRY GRILL	Type: 10_Routine Inspection
Address: 14276 OCEAN HWY	Start Date: 11/19/2013 10:07 a.m.
Address 2: F	End Date: 11/19/2013 12:15 p.m.
City/State/Zip: PAWLEYS ISLAND, SC 295850000 GEORGETOWN	Inspector: Alex Hawkins
Phone 1: 8432355516	Rating: B
Contact Name: sherri sumner	
Contact Email: sherri.sumner@litchfieldbeach.com	

Audit Category Summary:

Category/Sub Category	Points
Inspection Information	10
Critical Risk Factors	35
Critical Violations	13
Violations	21
DAR Information	N/A
Total	79

Audit Level Notes:

correct critical violations # 7, #11 by 11/26/2013. al other violations will be checked at that time.

Inspection Information

Question	Comments	Answer	Points Current
Grade Posted		B	10
Is a follow up required		Yes	N/A
Follow up date		26 Nov 2013	N/A
DHEC phone & fax #		Horry - (843) 238-4378 Fax- (843)238- 4518	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"> • hot foods 130F+ @ buffett cold,coolers, cut melons, raw proteins @ 45F- 	IN	5

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	<ul style="list-style-type: none"> • <i>glass washer at bar not sanitizing(Ch.5.A.3.g.(2). (Ch.5.A.4.1.)) -violation corrected. larger dish washer in kitchen operating properly @ 100 ppm chlorine.</i> 	OUT	0
8. Food from an approved source & sound condition		IN	5
Totals			35

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	<ul style="list-style-type: none"> • <i>excessive presence of drain flies/gnats in bar in 3 bay sink, around beer drains(Ch.6.G.1.)- violation not corrected</i> 	OUT	0
12. Toxic substances properly identified, stored, used		IN	4
Totals			13

Violations

Question	Comments	Answer	Points Current
13. Food protection, Thawing		IN	2
14. Personal hygiene, Outer clothing clean	<ul style="list-style-type: none"> • <i>An open drink container stored in a food preparation area. (Ch.3.E.3.)</i> 	OUT	0
Is this a repeat?		no	N/A
15. Food contact surfaces: clean, free of abrasives, detergents	<ul style="list-style-type: none"> • <i>accumulation of grease,oils, carbon inside ovens, can opener blade , fry baskets(Ch.5.A.1.c.)</i> 	OUT	0
Is this a repeat?		no	N/A
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	<ul style="list-style-type: none"> • <i>Sanitizer does not meet 50-200 ppm chlorine or 200-400 ppm quaternary ammonium. (Ch.5.A.2.b.)</i> 	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"> • <i>accumulation of grease,oils, food debris under grills flattop (Ch.5.A.1.e.)</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>bottom two pull out drawer coolers under char grill have not gaskets(Ch.4.A.1.), larger pizza oven not properly installed on 4 inch legs or sealed/caulked in place(Appendix II), freezer lid in poor repair cracked,held together with duct tape (Ch.4.A.1.)</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	<ul style="list-style-type: none"> • <i>absence of a label on product out of its original container (Ch.2.C.1.f.)-on cook line</i> 	OUT	0
Is this a repeat?		no	N/A
26. Floors and floor coverings: drained, constructed, good repair, clean	<ul style="list-style-type: none"> • <i>accumulation of dirt,trash on floors inside bar area (Ch.7.D.1.), floor coving inside walkin cooler in poor repair not properly sealed (Ch.7.B.5.), rubber flooring at bar in poor repair with several split seams allowing for the accumulation of dirt(Ch.7.A.)</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"> • <i>accumulation of dust on ceiling vents,ceiling tiles in secondary kitchen and main kitchen(Ch.7.D.1.)</i> 	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"> • <i>140F hot water not maintained in catering kitchen and main kitchen(132F)(Ch.6.A.4.)</i> 	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			21

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

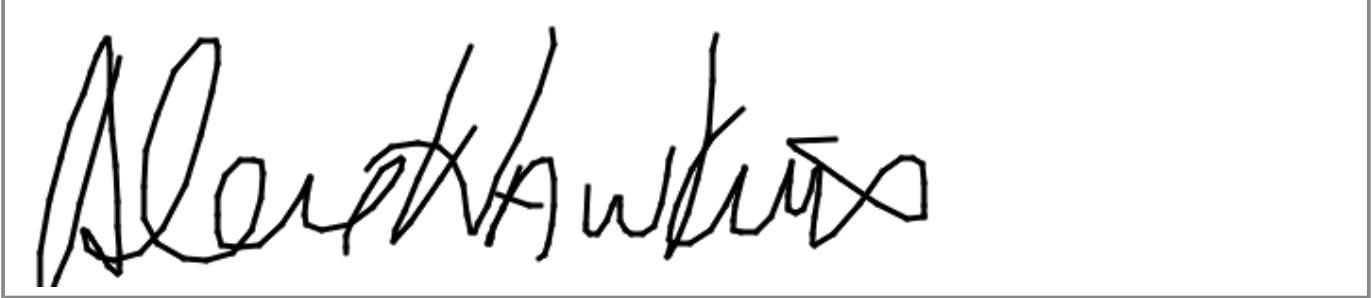
Overall Score

Overall Rating

79%

B

Auditor Signature

A handwritten signature in black ink, appearing to read "Alan Hawkins". The signature is written in a cursive style with a large initial "A" and a prominent "H".

Account Signature

A handwritten signature in black ink, appearing to read "Sharon Summer". The signature is written in a cursive style with a large initial "S" and a prominent "S".