



Retail Food Establishment Inspection Report

Facility Information	Audit Information
Permit: 42-208-02135	Audit Name: Retail Food Establishment Inspection Report
Facility Name: TYGER RIVER CORRECT LOWER YD	Audit Type: 10_Routine Inspection
Address: 200 PRISON RD	Start Date: 20 Aug 2019 10:22 AM
City/State/Zip: ENOREE, SC 293350000 SPARTANBURG	End Date: 20 Aug 2019 12:23 PM

Overall Score
98%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points to Total
1. PIC Present, Demonstration - Certification by accredited program, and Performs duties. Comments <ul style="list-style-type: none"> • Non-Violation Notes <i>Observed valid food protection manager certificate.</i> 	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link - www.scdhec.gov/sites/default/files/Library/CR-011050.pdf Comments <ul style="list-style-type: none"> • Non-Violation Notes • 2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement. 	In	2	2
3. Proper use of reporting, restriction and exclusion	In	2	2
4. Proper eating, tasting, drinking, or tobacco use	In	2	2
5. No discharge from eyes, nose, and mouth	In	2	2
6. Hands clean and properly washed	In	4	4
7. No bare hand contact with RTE foods	In	3	3
8. Handwashing sinks, properly supplied and accessible Comments <ul style="list-style-type: none"> • Non-Violation Notes <i>All hand sinks properly stocked and supplied.</i> 	In	2	2
9. Food obtained from approved source	In	2	2
10. Food received at proper temperature	Not Observed	2	2
11. Food in good condition, safe and unadulterated	In	2	2
12. Required records available: shellstock tags, parasite destruction	Not Observed	2	2
13. Food separated and protected	In	3	3

14. Food-contact surfaces: cleaned and sanitized Comments • Non-Violation Notes <i>Manual ware washing/ three compartment sink not set up at time of inspection.</i> <i>Mechanical ware washing/ dish machine not in use during inspection.</i>	In	3	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	Not Observed	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures	Not Observed	3	3
19. Proper hot holding temperatures	Not Observed	3	3
20. Proper cold holding temperatures Comments • Non-Violation Notes <i>Kitchen/ walk-in cooler #1/ ambient air temperature 39 F; walk-in cooler #2/ butter 42 F, ambient air temperature 39 F.</i>	In	3	3
21. Proper date marking and disposition Comments • Non-Violation Notes <i>Observed valid date marking system.</i>	In	3	3
22. Time as a Public Health Control: procedures and records Comments • Non-Violation Notes • SOP Observed.	In	2	2
23. Consumer advisory provided for raw or undercooked foods	Not Applicable	1	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2	2
25. Food additives: approved and properly used	Not Applicable	2	2
26. Toxic substances properly identified, stored, and used	In	2	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	Not Applicable	2	2
28. Pasteurized eggs used where required	Not Applicable	1	1
29. Water and ice from approved source	In	2	2
30. Variance obtained for specialized processing methods	Not Applicable	1	1
31. Proper cooling methods used; adequate equipment for temperature control Comments • Non-Violation Notes <i>No cooling observed at time of inspection.</i>	In	1	1
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used	Not Observed	1	1
34. Thermometers provided and accurate	In	1	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals	In	2	2
37. Contamination prevented during food preparation, storage and display	In	2	2
38. Personal cleanliness	In	2	2
39. Wiping cloths: properly used and stored	In	1	1

40. Washing fruits and vegetables	In	1	1
41. In-use utensils: properly stored	Out	0	1
Comments			
<ul style="list-style-type: none"> 3-304.12 - In-Use Utensils-Between-Use Storage <i>Observed an in use flour scoop stored with the handle contacting the food product.</i> 			
42. Utensils, equipment and linens: properly stored, dried & handled	In	1	1
43. Single-use and single-service articles; properly stored and used	Out	0	1
Comments			
<ul style="list-style-type: none"> 4-903.11 (A&C) - Single-Service and Single-Use Articles-Storing <i>Observed multiple boxes of single service items stored on the floor in the storage room.</i> 			
44. Gloves used properly	In	1	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
47. Non-food-contact surfaces clean	In	1	1
48. Hot and cold water available; adequate pressure	In	2	2
49. Plumbing installed; proper backflow devices	In	2	2
50. Sewage and waste water properly disposed	In	2	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1	1
52. Garbage and refuse properly disposed; facilities maintained	In	1	1
53. Physical facilities installed, maintained and clean	In	1	1
54. Meets ventilation and lighting requirements; designated areas used	In	1	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1	1
Totals		98	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
Totals			

Inspection Report Information

Comments:

Facility is not preparing food at this time. All food is coming from the upper yard and is being transported and served in single service containers following a time as a public health control policy.

Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	A		
Is a Follow-Up required within 10 days?	No		

DHEC Contact Phone and Fax Number.	Upstate EQC Spartanburg - (864)596-3327 Fax- (864)596-3920		
<p>Violations may be subject to enforcement action including but not limited to a monetary penalty of \$1,000.00 per violation for each day of non-compliance per S.C. Code Ann. Section 44-1-150 and S.C. Regulation 61-25. If the retail food establishment obscures, covers, defaces, relocates, or removes the posted grade decal, this is a violation of S.C. Regulation 61-25 and may result in enforcement action. Information collected on this form is open to public scrutiny or release in accordance with the Freedom of Information Act.</p> <p>For fact sheets, the regulation, and additional information, please see: www.scdhec.gov/food-safety/food-service-industry-permits-rules.</p>	Notification	0	0
Totals			