



Retail Food Establishment Inspection Report

Facility Information	Audit Information
Permit: 42-208-02136	Audit Name: Retail Food Establishment Inspection Report
Facility Name: TYGER RIVER CORRECT UPPER YD	Audit Type: 10_Routine Inspection
Address: 200 PRISON RD	Start Date: 25 Mar 2019 10:00 AM
City/State/Zip: ENOREE, SC 293350000 SPARTANBURG	End Date: 25 Mar 2019 11:18 AM

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. Comments <ul style="list-style-type: none"> • Non-Violation Notes 	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 Applicable	2	2
13. Food separated and protected	In	3	3

14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none">Non-Violation Notes <i>Manual ware washing/ three compartment sink not set up at time of 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 Comments <ul style="list-style-type: none">Non-Violation Notes <i>Cookline/ oven/ chicken breast/ 167 F.</i>	In	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 Comments <ul style="list-style-type: none">Non-Violation Notes <i>Front line/ reachin warmer/ rice 135 F, beans 147 F, green beans 136 F, greens 140 F.</i>	In	3	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none">Non-Violation Notes <i>Back storage area/ walk-in cooler one/ beans 42 F, bologna 42 F; walk-in cooler two/ cooked chicken 41 F.</i>	In	3	3
21. Proper date marking and disposition	In	3	3
22. Time as a Public Health Control: procedures and records	Not Applicable	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 <ul style="list-style-type: none">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	In	1	1
42. Utensils, equipment and linens: properly stored, dried & handled	Out	0	1
Comments			
<ul style="list-style-type: none"> 4-901.11 - Equipment and Utensils-Air-Drying <i>Observed clean pans stacked wet.</i> 4-903.12 - Equipment, Utensils, and Linens-Storage Prohibitions <i>Observed cutting board stored behind nozzle on prep sink.</i> 			
43. Single-use and single-service articles; properly stored and used	In	1	1
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	Out	0	1
Comments			
<ul style="list-style-type: none"> 6-202.11 - Light Bulbs-Protective Shielding <i>Observed light inside the dairy walk-in cooler lacking shielding.</i> 			
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

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		
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 fact sheets, the regulation, and additional information, please see www.scdhec.gov/food-safety/food-service-industry-permits-rules .	Notification	0	0
Totals			