



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	40-208-00782	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	CAMILLE GRIFFIN GRAHAM CI	Audit Type:	10_Routine Inspection
Address:	4450 BROAD RIVER RD	Start Date:	27 Nov 2018 01:24 PM
City/State/Zip:	COLUMBIA, SC 292100000 RICHLAND	End Date:	27 Nov 2018 02:51 PM
Contact Name:	Michelle Godish	Inspector:	Elizabeth Miranda

Overall Score
94%

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 • Non-Violation Notes <i>Observed food protection manager certification.</i>	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments • 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	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 • Non-Violation Notes <i>3 compartment sink provides 200 ppm of quat as indicated with QAC QR test strips. Dish machine provides 158 F plate temperature as indicated with plate thermometer.</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 • Non-Violation Notes <i>Kitchen/Oven: Baked chicken 201 F.</i>	In	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures Comments • 3-501.14 - Cooling (Priority Violation) - Provided and explained Fact Sheet - Cooling <i>Observed pasta in the walk in cooler at 49 F that was cooked yesterday. Corrected.</i>	Correction During Inspection	1	3
19. Proper hot holding temperatures Comments • Non-Violation Notes <i>Kitchen/Reach in: Rice 137 F, Beans 148 F, Baked chicken 147 F, Cooked carrots 180 F. Serving line/Steam table: Rice 139 F, Mashed potato 148 F, Chicken and dumplings 148 F.</i>	In	3	3
20. Proper cold holding temperatures Comments • Non-Violation Notes <i>Walk in 1: Boiled egg 43 F, Milk 43 F. Walk in 2: Turkey ham 39 F, Egg salad 39 F. Recommend lowering temperature of the walk in cooler to ensure time/temperature control for safety foods are maintained at 41 F or below.</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	Correction During Inspection	1	1
Comments			
<ul style="list-style-type: none"> 3-501.15 (A) - Cooling Methods (Priority Foundation Violation) - Provided and explained Fact Sheet - Proper Cooling Temperatures. <i>Observed covered and stacked pasta not cooled properly from the day before. Corrected.</i> 			
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used	In	1	1
Comments			
<ul style="list-style-type: none"> Non-Violation Notes <i>Observed products thawing properly under refrigeration.</i> 			
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	In	1	1
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	Out	0	2
Comments			
<ul style="list-style-type: none"> 4-201.11 - Equipment and Utensils-Durability and Strength. - - Advised PIC that materials used shall be safe and clean. <i>Observed worn gaskets on the warmer in the kitchen.</i> 			
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	Out	0	2
Comments			
<ul style="list-style-type: none"> 5-205.15 (B) - System Maintained in Good Repair-Leakage <i>Observed leak under the 3 compartment sink. Observed faucet running continuously and incapable of being turned off at the cooking kettle.</i> 			
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		94	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
Comments			
<ul style="list-style-type: none"> Temperatures documented at item number(s). >Please note that temperatures measured to be within +/- 2 degrees from a target temperature shall not be counted as a violation. 			
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.	Midlands EQC Columbia - (803)896-0620 Fax (803)896-0617		
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.	Notification	0	0
For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food .			

Totals

Auditor Signature: Elizabeth Miranda

Account Signature: Michelle Godish

A handwritten signature in black ink, appearing to read 'E Miranda', written within a rectangular box.A handwritten signature in black ink, appearing to read 'M Godish', written within a rectangular box.