



## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
<b>Permit:</b>	42-208-02136	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	TYGER RIVER CORRECT UPPER YD	<b>Audit Type:</b>	10_Routine Inspection
<b>Address:</b>	200 PRISON RD	<b>Start Date:</b>	26 Aug 2021 11:47 AM
<b>City/State/Zip:</b>	ENOREE, SC 293350000 SPARTANBURG	<b>End Date:</b>	26 Aug 2021 01:00 PM

<b>Overall Score</b>
<b>99%</b>

### 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.	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011050.pdf">www.scdhec.gov/sites/default/files/Library/CR-011050.pdf</a>	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	In	3	3
<b>Comments</b>			
<ul style="list-style-type: none"> <li>• Non-Violation Notes</li> <li style="margin-left: 40px;"><i>Manual ware washing/118 F wash/200 ppm quaternary ammonia sanitizer per facility provided test strips.</i></li> </ul>			
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2

16. Proper cooking time and temperatures <b>Comments</b> • Non-Violation Notes <i>Cookline/tilt skillet/gravy 193 F; steam-jacketed kettle/beans 212 F; oven/beef patties 199 F.</i>	In	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures	In	3	3
19. Proper hot holding temperatures <b>Comments</b> • Non-Violation Notes <i>Serving line/pinto beans 235 F, stewed tomatoes 135 F.</i>	In	3	3
20. Proper cold holding temperatures <b>Comments</b> • Non-Violation Notes <i>Walk in cooler/boiled eggs 40 F, beef patties 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	In	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	In	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	In	1	1
32. Plant food properly cooked for hot holding <b>Comments</b> • Non-Violation Notes <i>Cookline/kettle/beans 212 F.</i>	In	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 <b>Comments</b> • Non-Violation Notes <i>Internal pest control services on 8/25/21. Email records reviewed.</i>	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	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 <b>Comments</b> <ul style="list-style-type: none"> <li>6-501.11 - Repairing-Premises, Structures, Attachments, and Fixtures-Methods <i>Rear, right side prep area of kitchen. Oven recently removed to eliminate areas in which water debris accumulation created a nuisance and cleaning problem. Ceiling repair not yet completed. Exposed utility lines and damaged ceiling panels observed. No food preparation or storage in this area.</i></li> </ul>	Out	0	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
<b>Totals</b>		<b>99</b>	<b>100</b>

## Temperature Observations

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

## Inspection Report Information

<b>Comments:</b>			
<i>Complaint #54928</i>			
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 EA-BEHS Spartanburg - (864)596-3327 Fax- (864)596-3920		
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.	Notification	0	0

Information collected on this form is open to public scrutiny or release in accordance with the Freedom of Information Act.

For fact sheets, the regulation, and additional information, please see:

<https://www.scdhec.gov/food-safety>.

<b>Totals</b>			
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