# Retail Food Establishment Inspection Report

## Facility Information

<table>
<thead>
<tr>
<th>Permit</th>
<th>42-208-02136</th>
</tr>
</thead>
<tbody>
<tr>
<td>Facility Name</td>
<td>TYGER RIVER CORRECT UPPER YD</td>
</tr>
<tr>
<td>Address</td>
<td>200 PRISON RD</td>
</tr>
<tr>
<td>City/State/Zip</td>
<td>ENOREE, SC 293350000 SPARTANBURG</td>
</tr>
</tbody>
</table>

## Audit Information

<table>
<thead>
<tr>
<th>Audit Name</th>
<th>Retail Food Establishment Inspection Report</th>
</tr>
</thead>
<tbody>
<tr>
<td>Audit Type</td>
<td>10_Routine Inspection</td>
</tr>
<tr>
<td>Start Date</td>
<td>25 Mar 2019 10:00 AM</td>
</tr>
<tr>
<td>End Date</td>
<td>25 Mar 2019 11:18 AM</td>
</tr>
</tbody>
</table>

## Overall Score

98%

### Foodborne Illness Risk Factors & Interventions and Good Retail Practices

<table>
<thead>
<tr>
<th>Item</th>
<th>Answer</th>
<th>Points Current</th>
<th>Points Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. PIC Present, Demonstration - Certification by accredited program, and Performs duties.</td>
<td>In</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td><strong>Comments</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Non-Violation Notes</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.</td>
<td>In</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td><strong>Comments</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Non-Violation Notes</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>3. Proper use of reporting, restriction and exclusion</td>
<td>In</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>4. Proper eating, tasting, drinking, or tobacco use</td>
<td>In</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>5. No discharge from eyes, nose, and mouth</td>
<td>In</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>6. Hands clean and properly washed</td>
<td>In</td>
<td>4</td>
<td>4</td>
</tr>
<tr>
<td>7. No bare hand contact with RTE foods</td>
<td>In</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>8. Handwashing sinks, properly supplied and accessible</td>
<td>In</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td><strong>Comments</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Non-Violation Notes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9. Food obtained from approved source</td>
<td>In</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>10. Food received at proper temperature</td>
<td>Not Observed</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>11. Food in good condition, safe and unadulterated</td>
<td>In</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>12. Required records available: shellstock tags, parasite destruction</td>
<td>Not Applicable</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>13. Food separated and protected</td>
<td>In</td>
<td>3</td>
<td>3</td>
</tr>
</tbody>
</table>
14. Food-contact surfaces: cleaned and sanitized

**Comments**

- Non-Violation Notes
  
  *Manual ware washing/ three compartment sink not set up at time of inspection.*

15. Proper disposition of returned, previously served, reconditioned, and unsafe food

In

16. Proper cooking time and temperatures

**Comments**

- Non-Violation Notes
  
  *Cookline/ oven/ chicken breast/ 167 F.*

17. Proper reheating procedures for hot holding

Not Observed

18. Proper cooling time and temperatures

Not Observed

19. Proper hot holding temperatures

**Comments**

- Non-Violation Notes
  
  *Front line/ reachin warmer/ rice 135 F, beans 147 F, green beans 136 F, greens 140 F.*

20. Proper cold holding temperatures

**Comments**

- Non-Violation Notes
  
  *Back storage area/ walk-in cooler one/ beans 42 F, bologna 42 F; walk-in cooler two/ cooked chicken 41 F.*

21. Proper date marking and disposition

In

22. Time as a Public Health Control: procedures and records

Not Applicable

23. Consumer advisory provided for raw or undercooked foods

Not Applicable

24. Pasteurized foods used; prohibited foods not offered

Not Applicable

25. Food additives: approved and properly used

Not Applicable

26. Toxic substances properly identified, stored, and used

In

27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan

Not Applicable

28. Pasteurized eggs used where required

Not Applicable

29. Water and ice from approved source

In

30. Variance obtained for specialized processing methods

Not Applicable

31. Proper cooling methods used; adequate equipment for temperature control

In

**Comments**

- Non-Violation Notes
  
  *No cooling observed at time of inspection.*

32. Plant food properly cooked for hot holding

Not Observed

33. Approved thawing methods used

Not Observed

34. Thermometers provided and accurate

In

35. Food properly labeled: original container

In

36. Insects and rodents not present; no unauthorized animals

In

37. Contamination prevented during food preparation, storage and display

In

38. Personal cleanliness

In

39. Wiping cloths: properly used and stored

In
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
- 4-901.11 - Equipment and Utensils-Air-Drying
  Observed clean pans stacked wet.
- 4-903.12 - Equipment, Utensils, and Linens-Storage Prohibitions
  Observed cutting board stored behind nozzle on prep sink.

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
- 6-202.11 - Light Bulbs-Protective Shielding
  Observed light inside the dairy walk-in cooler lacking shielding.

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

Temperature Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Answer</th>
<th>Points Current</th>
<th>Points to Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented</td>
<td>Yes</td>
<td></td>
<td></td>
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</table>

Totals

Inspection Report Information

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<tbody>
<tr>
<td>Facility Category</td>
<td>Category 3</td>
<td></td>
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Totals
<table>
<thead>
<tr>
<th>Grade Posted</th>
<th>A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Is a Follow-Up required within 10 days?</td>
<td>No</td>
</tr>
<tr>
<td>DHEC Contact Phone and Fax Number.</td>
<td>Upstate EQC Spartanburg - (864)596-3327 Fax- (864)596-3920</td>
</tr>
</tbody>
</table>

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 |

**Totals**