## Retail Food Establishment Inspection Report

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

### Overall Score
99%

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Answer</th>
<th>Points Current</th>
<th>Points to 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>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>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>
<tr>
<td>14. Food-contact surfaces: cleaned and sanitized</td>
<td>In</td>
<td>3</td>
<td>3</td>
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</table>

**Comments**

- Non-Violation Notes
  
  *Manual ware washing/118 F wash/200 ppm quaternary ammonia sanitizer per facility provided test strips.*

15. Proper disposition of returned, previously served, reconditioned, and unsafe food | In | 2 | 2 |
16. **Proper cooking time and temperatures**  
**Comments**  
- Non-Violation Notes  
  *Cookline/tilt skillet/gravy 193 F; steam-jacketed kettle/beans 212 F; oven/beef patties 199 F.*  

17. *Proper reheating procedures for hot holding*  
Not Observed

18. *Proper cooling time and temperatures*  
Not Applicable

19. **Proper hot holding temperatures**  
**Comments**  
- Non-Violation Notes  
  *Serving line/pinto beans 235 F, stewed tomatoes 135 F.*  

20. **Proper cold holding temperatures**  
**Comments**  
- Non-Violation Notes  
  *Walk in cooler/boiled eggs 40 F, beef patties 41 F.*  

21. *Proper date marking and disposition*  
Not Applicable

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**  
**Comments**  
- Non-Violation Notes  
  *HACCP plan.*  

27. *Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan*  
Not Applicable

28. *Pasteurized eggs used where required*  
Not Observed

29. *Water and ice from approved source*  
In 1 1

30. *Variance obtained for specialized processing methods*  
Not Applicable

31. **Proper cooling methods used; adequate equipment for temperature control**  
**Comments**  
- Non-Violation Notes  
  *Cookline/kettle/beans 212 F.*  

32. **Plant food properly cooked for hot holding**  
**Comments**  
- Non-Violation Notes  
  *HACCP plan.*  

33. *Approved thawing methods used*  
Not Observed

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**  
**Comments**  
- Non-Violation Notes  
  *Internal pest control services on 8/25/21. Email records reviewed.*  

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

46. Warewashing facilities: installed, maintained and used; test strips

47. Non-food-contact surfaces clean

48. Hot and cold water available; adequate pressure

49. Plumbing installed; proper backflow devices

50. Sewage and waste water properly disposed

51. Toilet facilities: properly constructed, supplied and cleaned

52. Garbage and refuse properly disposed; facilities maintained

53. Physical facilities installed, maintained and clean

Comments
- 6-501.11 - Repairing-Premises, Structures, Attachments, and Fixtures-Methods

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.

54. Meets ventilation and lighting requirements; designated areas used

55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement

56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations

Totals

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<tr>
<td>PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented</td>
<td>Yes</td>
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**Temperature Observations**

**Inspection Report Information**

Comments:
Complaint #54928

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<tr>
<td>Facility Category</td>
<td>Category 3</td>
<td></td>
<td></td>
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<tr>
<td>Grade Posted</td>
<td>A</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Is a Follow-Up required within 10 days?</td>
<td>No</td>
<td></td>
<td></td>
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<tr>
<td>DHEC Contact Phone and Fax Number.</td>
<td>Upstate EA-BEHS Spartanburg - (864)596-3327  Fax- (864)596-3920</td>
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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. For fact sheets, the regulation, and additional information, please see: [https://www.scdhec.gov/food-safety](https://www.scdhec.gov/food-safety).

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