



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	46-206-03157	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	FAMOUS TOASTERY	Audit Type:	10_Routine Inspection
Address:	2429 HIGHWAY 160 WEST	Start Date:	12 Jun 2023 09:56 AM
City/State/Zip:	TEGA CAY, SC 297088486 YORK	End Date:	12 Jun 2023 10:37 AM

Overall Score
91%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current
1. PIC Present, Demonstration – Certification by accredited program, and Performs duties Certified Food Protection Manager Fact Sheet Link	In	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link	In	2
3. Proper use of reporting, restriction and exclusion	In	2
4. Proper eating, tasting, drinking, or tobacco use	In	2
5. No discharge from eyes, nose, and mouth	In	2
6. Hands clean and properly washed	In	3
7. No bare hand contact with RTE foods	In	3
8. Handwashing sinks, properly supplied and accessible Comments <ul style="list-style-type: none"> • 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Priority Foundation Violation) - Advised PIC that handwashing sinks shall be accessible at all times for employee use and that handwashing sinks shall not be used for purposes other than handwashing. <i>Items stored in bar hand sink. Not corrected verification required</i>	Out	0
9. Food obtained from approved source	In	2
10. Food received at proper temperature	Not Observed	2
11. Food in good condition, safe and unadulterated	In	2
12. Required records available: shellstock tags, parasite destruction Molluscan Shellfish & Shellstock Information Freezing for Parasite Destruction	Not Applicable	2

13. Food separated and protected	In	3
14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none"> 4-602.11 (E) Non-TCS Foods – Cleaning Frequency- Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Organic build up in ice machine</i> 	Out	0
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2
16. Proper cooking time and temperature Cooking/Reheating Fact Sheet Link Comments <ul style="list-style-type: none"> All observed cooking temperatures are in proper range. 	In	3
17. Proper reheating procedures for hot holding Cooking/Reheating Fact Sheet Link	Not Observed	3
18. Proper cooling time and temperatures Cooling Fact Sheet	Not Observed	3
19. Proper hot holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet Comments <ul style="list-style-type: none"> All observed hot holding temperatures are 135 °F or higher. 	In	3
20. Proper Cold holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet Comments <ul style="list-style-type: none"> 3-501.16 (A)(2) - TCS Food-Cold Holding (Priority Violation) - Proper Holding Temperatures and Time as a Public Health Control Measure for Hot or Cold Food Provided and explained Fact Sheets/Provided Links - Proper Holding Temperatures- www.scdhec.gov/sites/default/files/Library/CR-011353.pdf <i>Cook line/ make unit/ pico 47 F, spinach 47 F, ham 48 F, salsa 47 F, liquid egg 49 F, French toast batter 48 F, pancake batter 49 F. Not corrected verification required</i> 	Out	0
21. Proper date marking and disposition. Date Marking Fact Sheet Fact Sheet	In	3
22. Time as a Public Health Control: procedures and records Time as a Public Health Control Measure for Hot or Cold Food	Not Observed	3
23. Consumer advisory provided for raw or undercooked foods Guide to Consumer Advisories	In	1
24. Pasteurized foods used; prohibited foods not offered	In	2
25. Food additives: approved and properly used	Not Applicable	2
26. Toxic substances properly identified, stored, and used	In	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan Guide to HACCP Plans	Not Applicable	2
28. Pasteurized eggs used where required	In	1

29. Water and ice from approved source	In	2
30. Variance obtained for specialized processing methods	Not Applicable	1
31. Proper cooling methods used; adequate equipment for temperature control Proper Cooling Temperatures	In	1
32. Plant food properly cooked for hot holding Proper Cooking and Reheating Temperatures	Not Observed	1
33. Approved thawing methods used	In	1
34. Thermometers provided and accurate	In	1
35. Food properly labeled: original container Molluscan Shellfish & Shellstock Information	In	1
36. Insects and rodents not present; no unauthorized animals	In	2
37. Contamination prevented during food preparation, storage and display	In	2
38. Personal cleanliness	In	2
39. Wiping cloths: properly used and stored	In	1
40. Washing fruits and vegetables	In	1
41. In-use utensils: properly stored	In	1
42. Utensils, equipment and linens: properly stored, dried & handled	In	1
43. Single-use and single-service articles; properly stored and used	In	1
44. Gloves used properly	In	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1
47. Non-food-contact surfaces clean	In	1
48. Hot and cold water available; adequate pressure	In	2
49. Plumbing installed; proper backflow devices	In	2
50. Sewage and waste water properly disposed	In	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1
52. Garbage and refuse properly disposed; facilities maintained	In	1
53. Physical facilities installed, maintained and clean Comments <ul style="list-style-type: none"> 6-501.12 - Cleaning Frequency and Restrictions Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Standing water on floor by side door.</i> 	Out	0
54. Meets ventilation and lighting requirements; designated areas used	In	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1
Totals		91

Inspection Report Information

Item	Answer	Points Current
Grade Posted	A	

Is a Follow-Up required?	Yes	
Follow-up Inspection will be performed within:	Specified Date	
A Follow-up Inspection will be performed by the date indicated.	22 Jun 2023	
Follow-Ups may be Virtual or Onsite	Onsite	
Is a Routine required within 60 days?	No	
Totals		

Inspection Information

Item	Answer	Points Current
Facility Category	Category 3	
Type of Inspection.	Onsite	
Change of Ownership Permit Pending	No	
DHEC Contact Phone and Fax Number.	Midlands EA-BEHS Rock Hill - (803)909-7096 Fax- (803)909-7538	
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 .		
Totals		