



Retail Food Establishment Inspection Report V4

Facility Information	Audit Information
Permit Number: 18-206-07165	Audit Name: Retail Food Establishment Inspection Report V4
Facility Name: ALESSANDRA'S EATERY	Type: 10_Routine Inspection
Address: 114 CENTRAL AVENUE	Start Date: 8/9/2010 2:55 p.m.
Address 2: F	End Date: 8/9/2010 3:48 p.m.
City/State/Zip: SUMMERVILLE, SC 294850000 DORCHESTER	Inspector: JACK KNEELAND
Phone 1: 8438217878	Rating: A

Audit Category Summary:

Category/Sub Category	Points
Inspection Information	10
Critical Risk Factors	40
Critical Violations	17
Violations	21
DAR Information	N/A
Total	88

Inspection Information

Question	Comments	Answer	Points
Grade Posted		A	10
Is a follow up required		No	N/A
DHEC phone & fax #		Dorchester # 843-821-9524 fax 843-832-0765	N/A
Totals			10

Critical Risk Factors

Comments: L/B BTM
 RAW CHICKEN 45 DEGRESS F
 SALMON 43 DEGRESS F
 HT HLD BEEF BALLS 154 DEGRESS F
 L/B TP
 SAUSAGE 44 DEGRESS F
 BTM
 PEPPERONI 45 DEGRESS F
 WALK IN
 BEEF 39 DEGRESS F

HOT WATER 143 DEGRESS F

DISHMACHINE
 HOT WATER 120 DEGRESS F
 CHL 50 PPM CHL

SANI BUC 200 PPM CHL

Question	Comments	Answer	Points
1. Properly Cooked- Potentially hazardous food		IN	5
2. Proper holding temperature- Potentially hazardous food		IN	5
3. Proper cooling and reheating- Potentially hazardous food		N/O	5
4. Personnel with infections restricted		IN	5
5. Proper hygiene: hands clean, nails, properly washed, glove use, handsink access		IN	5
6. Cross contamination prevented/ Food protected		IN	5
7. Wash, Rinse, Sanitize: clean, concentration		IN	5
8. Food from an approved source & sound condition		IN	5
Totals			40

Critical Violations

Question	Comments	Answer	Points
9. Water source safe, Hot & Cold under pressure, Back siphonage, Sewage		IN	5
10. Handling foods minimized		IN	4
11. Insects/Rodents/Animals restricted		IN	4
12. Toxic substances properly identified, stored, used		IN	4
Totals			17

Violations

Question	Comments	Answer	Points
13. Food protection, Thawing	<ul style="list-style-type: none"> Food stored uncovered. <i>FLOUR NOT CLOSED BY MIXER</i> 	OUT	0
Is this a repeat?		no	N/A
14. Personal hygiene, Outer clothing clean	<ul style="list-style-type: none"> An open drink container stored in a food preparation area. 	OUT	0
Is this a repeat?		no	N/A
15. Food contact surfaces: clean, free of abrasives, detergents	<ul style="list-style-type: none"> <i>CLEAN CAN OPENER</i> 	OUT	0
Is this a repeat?		no	N/A
16. Food contact surfaces: designed, constructed, maintained, installed, located		IN	2
17. Handsink: good repair, clean, soap/paper towels		OUT w/ COS	2
18. Warewash: constructed, maintained, installed, clean		IN	2
19. Towel sanitization: proper concentration, clean, labeled	<ul style="list-style-type: none"> In-use wiping cloths that are soiled excessively. 	OUT	0
Is this a repeat?		no	N/A
20. Thermometers: provided, used, accurate, proper test kits		IN	2
21. Mobile unit: return to base station		IN	2
22. Non-food-contact surfaces of equipment and utensils clean	<ul style="list-style-type: none"> <i>CLEAN ALL BTM SHELVES UNDER PREP AND STORAGE SHELVES</i> 	OUT	0
Is this a repeat?		no	N/A

23. Non-food-contact surfaces: designed, constructed, maintained, installed	<ul style="list-style-type: none"> DO NOT USE CARD BOARD TO LINE SHELVES 	OUT	0
Is this a repeat?		no	N/A
24. Proper storage: utensils (stored/in use), equipment, single service, linens	<ul style="list-style-type: none"> DO NOT STORE TONGS ON OVEN DOOR Handles not stored extended (when not in food). 	OUT	0
Is this a repeat?		no	0
25. Labeled food properly		IN	1
26. Floors and floor coverings: drained, constructed, good repair, clean		IN	1
27. Walls/ ceilings and attached equip.: constructed, good repair, clean		IN	1
28. Personal items, Authorized persons, Separate living quarters		IN	1
29. Ventilation adequate	<ul style="list-style-type: none"> Dirty hood and/or filters. 	OUT	0
Is this a repeat?		no	N/A
30. Lighting provided as required, fixtures shielded		IN	1
31. Plumbing installed, maintained		IN	1
32. Toilet: selfclosing, repairs, supplied, waste receptacles		IN	1
33. Garbage/refuse: containers clean, adequate, covered		IN	1
34. Can wash/ Mop sink; Waste water disposal		IN	1
35. Cleaning equipment stored orderly, maintained		IN	1
36. Premises maintained, unnecessary articles		IN	1
Totals			21

DAR Information

Question	Comments	Answer	Points
Activity Time Units:		0	N/A
Travel Time Units:		0	N/A
Mileage:		0	N/A
Totals			N/A

Overall Score
88%

Overall Rating
A

Auditor Signature



Account Signature



