



Retail Food Establishment Inspection Report V4

Facility Information	Audit Information
Permit Number: 18-206-05423 Facility Name: SKYNYRD'S GRILL AND SPORTS BAR Address: 129 MOTEL DRIVE Address 2: F City/State/Zip: ST GEORGE, SC 294777800 DORCHESTER Phone 1: 8435634112	Audit Name: Retail Food Establishment Inspection Report V4 Type: 10_Routine Inspection Start Date: 8/13/2010 1:38 p.m. End Date: 8/13/2010 2:40 p.m. Inspector: MARK SORENSEN Rating: B

Audit Category Summary:

Category/Sub Category	Points
Inspection Information	10
Critical Risk Factors	30
Critical Violations	17
Violations	28
DAR Information	N/A
Total	85

Inspection Information

Comments: correct # 2, 5

Question	Comments	Answer	Points
Grade Posted		B	10
Is a follow up required		Yes	N/A
Follow up date	<ul style="list-style-type: none"> Follow-up will be performed with in 10 days 	8/13/2010	N/A
DHEC phone & fax #		Dorchester # 843-821-9524 fax 843-832-0765	N/A
Totals			10

Critical Risk Factors

Comments: hamburger held to 202 degrees F
 cooked shrimp held to 42 degrees F-upright cooler
 beef steak thawing at 32 degrees F
 ham held to 140 degrees F
 macaroni and cheese held to 205 degrees F

 chicken wings reheated to 183 degrees F

 quat at 200 ppm at bar sink

Question	Comments	Answer	Points
1. Properly Cooked- Potentially hazardous food		N/O	5

2. Proper holding temperature- Potentially hazardous food	<ul style="list-style-type: none"> Potentially hazardous food not held below 45F or above 130F. <i>chili held to 62 degrees F-reach in cooler</i> <i>baked potato held to 62 degrees F-reach in cooler</i> <i>(above items to be disgarded)</i> 	OUT	0
3. Proper cooling and reheating- Potentially hazardous food		IN	5
4. Personnel with infections restricted		IN	5
5. Proper hygiene: hands clean, nails, properly washed, glove use, handsink access	<ul style="list-style-type: none"> Misuse of gloves. <i>prep raw meat wearing gloves-cannot make sandwich without changing gloves</i> 	OUT	0
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			30

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

Comments: <i>hot water at 145 degrees F</i> <i>quat at 200 ppm for wiping cloth</i>			
Question	Comments	Answer	Points
13. Food protection, Thawing	<ul style="list-style-type: none"> Thawing potentially hazardous frozen food at room temperature or in standing water. 	OUT	0
Is this a repeat?		no	N/A
14. Personal hygiene, Outer clothing clean		IN	2
15. Food contact surfaces: clean, free of abrasives, detergents		IN	2
16. Food contact surfaces: designed, constructed, maintained, installed, located		IN	2
17. Handsink: good repair, clean, soap/paper towels		IN	2
18. Warewash: constructed, maintained, installed, clean		IN	2
19. Towel sanitization: proper concentration, clean, labeled		IN	2
20. Thermometers: provided, used, accurate, proper test kits	<ul style="list-style-type: none"> Thermometers not accurate. <i>thermometer in reach in cooler (in ice water reading 10 degrees F)</i> 	OUT	0
Is this a repeat?		no	N/A
21. Mobile unit: return to base station		IN	2
22. Non-food-contact surfaces of equipment and utensils clean		IN	1
23. Non-food-contact surfaces: designed,		IN	1

constructed, maintained, installed			
24. Proper storage: utensils (stored/in use), equipment, single service, linens		IN	1
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		IN	1
30. Lighting provided as required, fixtures shielded		IN	1
31. Plumbing installed, maintained		IN	1
32. Toilet: selfclosing, repairs, supplied, waste receptacles	<ul style="list-style-type: none"> Clean vent fan. 	OUT	0
Is this a repeat?		no	N/A
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			28

DAR Information

Question	Comments	Answer	Points
Activity Time Units:		5	N/A
Travel Time Units:		0	N/A
Mileage:		0	N/A
Totals			N/A

Overall Score
85%

Overall Rating
B

Auditor Signature



Account Signature

