Comments and Observations

Major Violations

Cited On: 10/30/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 10/31/2019

Cited On: 10/31/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed two live cockroaches on the wall above the prep tables/first suppression system. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Minor Violations

Cited On: 10/25/2019
K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 10/31/2019

Measured Observations

N/A

Overall Comments:

Third follow inspection conducted to verify elimination of vermin infestation present within facility. No live activity observed on walls near ceiling tiles or anywhere else within facility. Thorough inspection conducted behind and underneath all equipment. Observed minor cracks and crevices needed to be sealed around electrical outlets and cove base. Per PIC, pest services are to come out within the next week to fumigate facility. Recommend another treatment within 14 days after next service to eliminate all lifecycles. Consult with pest services on treatment plan if activity persists in future and continue sealing all cracks and crevices to eliminate entry and harborage points. Send next to pest service report to district specialist jennifer.rios@cep.sccgov.org or melissa.gonzalez@cep.sccgov.org. Facility is okay to re-open once food prep area and food contact surfaces are cleaned and sanitized once more.

Since this is the third follow up inspection, facility will be billed $219 for this visit and $219 for the second re-inspection conducted earlier today.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 11/14/2019. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.