



Department of Health - Food Service Inspection Report

Establishment Name SOUTHERN HILLS GOLF COURSE	City Hot Springs SD	Owner Name CITY OF HOT SPRINGS	License # 1331
Address 1130 Clubhouse DR	Zip Code 57747	Insp. Date 5/1/2024	Water Supply
Purpose of Inspection: Routine			Inspector Number 599

Item	Weight	Item	Weight	Item	Weight
PERSONNEL		FOOD DISPLAY, SERVICE AND TRANSPORT		WASH AND RINSE WATER	
PERSON IN CHARGE		15 * Hot holding and cold holding temperatures maintained, unwrapped food not reserved		29 Clean, proper temperature, cleaning agent	
1 * Available, knowledgeable, certified manager	4/4	COOLING OF POTENTIALLY HAZARDOUS FOOD		SANITIZATION	
EMPLOYEE HEALTH		16 * Method, temperature and time		30 * Method, clean, temp, concentration, exposure time, equipment/utensils sanitized	
2 * Healthy, restrictions and exclusions followed	4/4	FOOD PREP		STORAGE/HANDLING CLEAN EQUIPMENT AND UTENSILS	
EMPLOYEE HYGIENE		17 Fruits and vegetables washed, handling, sink provided		31 Clean dry location, protected	
3 * Handwashing, good hygienic practices	5/5	MILK PRODUCTS AND NONDAIRY PRODUCTS		SINGLE-USE/SINGLE-SERVICE ARTICLES	
EMPLOYEE PRACTICES		18 Proper dispensing methods		32 Proper storage, no-reuse	
4 Clean clothes, hair restraints, fingernail maint., jewelry, eating/drinking	1/1	READY TO EAT POTENTIALLY HAZARDOUS FOOD, DATE MARKING AND DISPOSITION		LINENS	
FOOD		19 Date marking accomplished, discarded		33 Laundered, proper handling, and storage	
FOOD SOURCE		FOOD EQUIPMENT & UTENSILS		PLUMBING	
5 * Approved, safe, unadulterated, approved additives, proper receiving temperature	4/4	FOOD-CONTACT SURFACES		WATER SUPPLY	
FOOD PROTECTION		20 Designed, constructed, installed, and maintained		34 * Safe, adequate, tested	
CONTAMINATION BY EMPLOYEES		NONFOOD-CONTACT SURFACES		PLUMBING SYSTEM	
6 * Bare hand contact avoided, single-use gloves, and utensils used	3/3	21 Designed, constructed, installed, and maintained		35 Installed, maintained	
CONTAMINATION DURING STORAGE		FOOD-CONTACT SURFACES		CROSS-CONNECTION	
7 Clean/dry location, protected, covered, original containers, labeled	2/2	22 Cleaning frequency, maintained clean		36 * Backflow prevention, back siphonage	
CROSS CONTAMINATION		NONFOOD-CONTACT SURFACES		HANDWASHING LAVATORIES AND SUPPLIES	
8 * Prevented, separated, segregated	5/5	23 Cleaning frequency, maintained clean		37 * Number, location, accessibility, soap and paper towels provided	
IN-USE UTENSILS		VENTILATION HOOD SYSTEM		TOILET FACILITIES	
9 Storage, properly handled	1/1	24 Provided as required, designed, constructed, installed, maintained, and cleaned		38 Clean, maintained, tissue, vented, self-closing door	
CONTAMINATION FROM WIPING CLOTHS		DISPENSING EQUIPMENT		OTHER OPERATIONS	
10 Clean, proper use, storage, sanitizing solution	2/2	25 Design, installation, clean, and maintained		REFUSE STORAGE	
CONTAMINATION BY CONSUMERS		TEMPERATURE MEASURING DEVICES		39 Receptacles, covers/lids, adequate number, clean, insect/rodent proof, storage, frequency, maintained	
11 Food display protection, condiment protection, clean tableware usage, sign posted	1/1	26 Thermometers provided, used, clean, and accurate		FLOORS, WALLS, CEILINGS	
COLD AND HOT STORAGE EQUIPMENT		DISHWASHING FACILITIES		40 Design, construction, clean, maintained	
12 * Available, adequate capacity, able to maintain proper temperature	4/4	27 Properly designed, located, constructed, operated, maintained, cleaned and chemical test kit provided		LIGHTING	
THAWING POTENTIALLY HAZARDOUS FOOD		WASH PRETREATMENT		41 Adequate, shielded, maintained	
13 Appropriate procedures	2/2	28 Utensils scraped, preflushed, soaked		PREMISES	
COOKING POTENTIALLY HAZARDOUS FOOD				42 Clean, employee dressing area, cleaning equipment storage, living/sleeping quarters separate	
14 * Cooking and reheating to the proper time and temperature	5/5			POISONS/TOXIC MATERIALS AND MEDICINE	
				43 * Proper storage, labeling, use	
				INSECT, RODENT, ANIMAL CONTROL	
				44 * Provided, maintained	

* CRITICAL ITEMS REQUIRE IMMEDIATE ACTION

Overall Inspection Rating SCORE:
(100 less weight of items violated)

100



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Sanitizer Readings

SampleID	Sanitizer Reading
Dishwasher	161F

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot Dogs	Refrigerator	37°F			°			°

PUBLISHED COMMENTS

For bleach 50ppm on 3 comp sink, 100ppm on Saniti Buckets.
For quat 200-400ppm on 3 comp sink or saniti bucket.

Received By	Signature	Sig. Date	Inspected By	Signature	Sig. Date
Jill	<i>Jill Lee</i>	5/1/2024	Meredith Schrier	<i>Meredith Schrier</i>	5/1/2024