

South Carolina Department of Agriculture

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Retail Food Establishment Inspection Report

Insp Date: 12/6/2024
Business: CIRCLE K #2709088
HWY 521

Business ID: SC017379

Inspection: C9000349
Permit #: 29-206-01750
Phone: 7045835728

LANCASTER, SC 29720
Points: 90

Reason: 01. Routine
Results: A

Establishment Information

Permit # 29-206-01750 Risk Level Yes Owner _____ Virtual

Foodborne Illness Risk Factors & Interventions

IN = In Compliance; OUT = Out of Compliance; NA = Not Applicable; NO = Not Observed; CV = Consecutive Violation

Supervision

1. PIC present, demonstration, certification, performance IN OUT NA NO CV

Fail Notes | 2-102.12 (B) Core; Food Handler (FH)
[Person(s) present were unable to provide food handlers certificate at time of inspection.]

Employee Health

2. Management; employee knowledge; responsibilities and reporting IN OUT NA NO CV

3. Proper use of reporting, restriction, and exclusion IN OUT NA NO CV

Employee Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use IN OUT NA NO CV

5. No discharge from eyes, nose, or mouth IN OUT NA NO CV

Preventing Contamination by Hands

6. Hands clean and properly washed IN OUT NA NO CV

Fail Notes | 2-301.14 Priority; When to Wash
[Observed employee change gloves and not wash hands in between. Not corrected verification required.]

7. No bare-hand contact with RTE foods IN OUT NA NO CV

8. Handwashing sinks supplied and accessible IN OUT NA NO CV

Fail Notes | 6-301.12 Priority Foundation; Hand Drying Provision
[Paper towels not available at hand sink next to coffee station. Not corrected verification required.]

Approved Source

9. Food obtained from approved source IN OUT NA NO CV

10. Food received at proper temperature IN OUT NA NO CV

11. Food in good condition, safe, and unadulterated IN OUT NA NO CV

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Approved Source

12. Required records available: shell stock tags, parasite destruction IN OUT NA NO CV

Protection from Contamination

13. Food separated and protected IN OUT NA NO CV

14. Food-contact surfaces: cleaned and sanitized IN OUT NA NO CV

15. Proper disposition of returned, previously served, reconditioned, and unsafe food IN OUT NA NO CV

Time/Temperature Control for Safety (TCS Food)

16. Proper cooking time and temperature IN OUT NA NO CV

This item has Notes. See Footnote 1 at end of questionnaire.

17. Proper reheating procedures for hot holding IN OUT NA NO CV

18. Proper cooling time and temperatures IN OUT NA NO CV

19. Proper hot holding temperature IN OUT NA NO CV

20. Proper cold holding temperature IN OUT NA NO CV

This item has Notes. See Footnote 2 at end of questionnaire.

21. Proper date marking and disposition IN OUT NA NO CV

22. Time as a Public Health Control: procedures and records IN OUT NA NO CV

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods IN OUT NA NO CV

Highly Susceptible Populations

24. Pasteurized foods used; prohibited foods not offered IN OUT NA NO CV

Chemical

25. Food additives: approved and properly used IN OUT NA NO CV

26. Toxic substances properly identified, stored, and used IN OUT NA NO CV

Conformance with Approved Procedures

27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan IN OUT NA NO CV

Good Retail Practices

IN = In Compliance; OUT = Out of Compliance; NA = Not Applicable; NO = Not Observed; CV = Consecutive Violation

Safe Food & Water

28. Pasteurized eggs used where required IN OUT NA NO CV

29. Water and ice from approved source IN OUT NA NO CV

30. Variance obtained for specialized processing methods IN OUT NA NO CV

Food Temperature Control

31. Proper cooling methods used, adequate equipment for temperature control IN OUT NA NO CV

32. Plant food properly cooked for hot holding IN OUT NA NO CV

33. Approved thawing methods used IN OUT NA NO CV

34. Thermometers provided and accurate IN OUT NA NO CV

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Food Identification	IN	OUT	NA	NO	CV
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35. Food properly labeled: original container

Prevention of Food Contamination	IN	OUT	NA	NO	CV
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36. **Insects and rodents not present; no unauthorized animals**

Fail Notes | 6-202.15 Core; Outer Openings - Protected
[Back door has air gap.]

37. Contamination prevented during food preparation, storage, and display

38. Personal cleanliness

39. Wiping cloths: properly used and stored

40. Washing fruits and vegetables

Proper Use of Utensils	IN	OUT	NA	NO	CV
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41. In-use utensils: properly stored

42. **Utensils, equipment, and linens: properly stored, dried, and handled**

Fail Notes | 4-903.11(A)&(B) Core; Equipment, Utensils, and Linens - Storing
[Observed nozzle for soda boxes stored on floor.]

43. Single-use and single-service articles: properly stored and used

44. Gloves used properly

Utensils & Equipment	IN	OUT	NA	NO	CV
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45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used

46. Warewashing facilities: installed, maintained, and used; test strips

47. Non-food contact surfaces clean

Physical Facilities	IN	OUT	NA	NO	CV
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48. Hot and cold water available; adequate pressure

49. Plumbing installed; proper backflow devices

50. Sewage and wastewater properly disposed

51. Toilet facilities: properly constructed, supplied, and cleaned

52. Garbage and refuse properly disposed; facilities maintained

53. Physical facilities installed, maintained, and clean

54. Meets ventilation and lighting requirements; designated areas used

Chapter 8 & 9 Violations	IN	OUT	NA	NO	CV
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55. Chapter 8: Compliance and Enforcement

56. Chapter 9: Standards for Additional Operations

Comments

Inspection Information

Is a Follow-Up Required? Yes Is a Routine required within 60 days? No

Follow up Inspection will be performed 10 Days 72 hours 24 hours Specified Date

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Notification

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.

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Footnote 1

Notes:

All observed cooking temperatures are in proper range.

Footnote 2

Notes:

All observed cold holding temperatures are 41°F or lower.