

# South Carolina Department of Agriculture

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## Retail Food Establishment Inspection Report

**Insp Date:** 11/15/2024     **Business ID:** zz000637  
**Business:** Hinson's Creations  
2606 Catawba River Rd

**Inspection:** I2000308  
**Permit #:** 29-204-01861  
**Phone:** 803 287-6060

Fort Lawn , SC 29714  
**Points:** 86

**Reason:** 01. Routine  
**Results:** B

### Establishment Information

Permit # 29-204-01861 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* | 2-102.11 Priority Foundation; Demonstration  
 Additional reference - 2-103.11(A-N) - Responsibilities of the PIC.  
 [Facility has multiple priority violations. not corrected. verification required. ]

#### 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  
           

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

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

#### 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  
           

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

## Retail Food Establishment Inspection Report

Protection from Contamination	IN	OUT	NA	NO	CV
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15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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Time/Temperature Control for Safety (TCS Food)	IN	OUT	NA	NO	CV
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16. Proper cooking time and temperature	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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17. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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18. Proper cooling time and temperatures	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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19. Proper hot holding temperature	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
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<i>Fail Notes</i>	3-501.16(A)(1)	Priority; Time/Temperature Control for Safety Food – Hot Holding [Cook line/ sausage patties 83 F, ribs 117 F, turkey legs 117 F. not corrected. verification required.]
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20. Proper cold holding temperature	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
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<i>Fail Notes</i>	3-501.16(A)(2)	Priority; Time/Temperature Control for Safety Food - Cold Holding [Reach in cooler/ sausage links 51 F, buttermilk 47 F. not corrected. verification required. ]
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21. Proper date marking and disposition	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
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<i>Fail Notes</i>	3-501.17	Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking [Facility does not have date marking procedure in place. not corrected. verification required. ]
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22. Time as a Public Health Control: procedures and records	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
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<i>Fail Notes</i>	3-501.19	Priority Foundation; Time as a Public Health Control [Facility is keeping items on with out written policy. not corrected. verification required. ]
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Consumer Advisory	IN	OUT	NA	NO	CV
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23. Consumer advisory provided for raw or undercooked foods	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
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Highly Susceptible Populations	IN	OUT	NA	NO	CV
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24. Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
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Chemical	IN	OUT	NA	NO	CV
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25. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
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26. Toxic substances properly identified, stored, and used	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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Conformance with Approved Procedures	IN	OUT	NA	NO	CV
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27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
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Good Retail Practices
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Safe Food & Water	IN	OUT	NA	NO	CV
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28. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
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29. Water and ice from approved source	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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30. Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
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Food Temperature Control	IN	OUT	NA	NO	CV
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31. Proper cooling methods used, adequate equipment for temperature control	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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32. Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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## Retail Food Establishment Inspection Report

### Food Temperature Control

- |  | IN                               | OUT                   | NA                    | NO                               | CV                       |
|--|----------------------------------|-----------------------|-----------------------|----------------------------------|--------------------------|
| 33. Approved thawing methods used      | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="checkbox"/> |
| 34. Thermometers provided and accurate | <input checked="" type="radio"/> | <input type="radio"/> |                       |                                  | <input type="checkbox"/> |

### Food Identification

- |   |                                  |                       |  |  |                          |
|---|----------------------------------|-----------------------|--|--|--------------------------|
| 35. Food properly labeled: original container | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
|---|----------------------------------|-----------------------|--|--|--------------------------|

### Prevention of Food Contamination

- |   |                                  |                       |  |  |                          |
|---|----------------------------------|-----------------------|--|--|--------------------------|
| 36. Insects and rodents not present; no unauthorized animals              | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 37. Contamination prevented during food preparation, storage, and display | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 38. Personal cleanliness  | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 39. Wiping cloths: properly used and stored                               | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 40. Washing fruits and vegetables   | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |

### Proper Use of Utensils

- |  |                                  |                       |  |  |                          |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 41. In-use utensils: properly stored                                     | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 42. Utensils, equipment, and linens: properly stored, dried, and handled | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 43. Single-use and single-service articles: properly stored and used     | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 44. Gloves used properly   | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |

### Utensils & Equipment

- |  |                                  |                       |  |  |                          |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 46. Warewashing facilities: installed, maintained, and used; test strips   | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 47. Non-food contact surfaces clean  | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |

### Physical Facilities

- |  |                                  |                       |  |  |                          |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 48. Hot and cold water available; adequate pressure                    | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 49. Plumbing installed; proper backflow devices                        | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 50. Sewage and wastewater properly disposed                            | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 51. Toilet facilities: properly constructed, supplied, and cleaned     | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 52. Garbage and refuse properly disposed; facilities maintained        | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 53. Physical facilities installed, maintained, and clean               | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 54. Meets ventilation and lighting requirements; designated areas used | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |

### Chapter 8 & 9 Violations

- |  |                                  |                       |  |  |                          |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 55. Chapter 8: Compliance and Enforcement          | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 56. Chapter 9: Standards for Additional Operations | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |

### 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

## Retail Food Establishment Inspection Report

### 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.