

South Carolina Department of Agriculture

Hugh E. Weathers, Commissioner
350 Ballard Court, West Columbia, South Carolina 29172
803-896-0640 | agriculture.sc.gov

Retail Food Establishment Inspection Report

Insp Date: 12/6/2024 **Business ID:** SC017375
Business: TRADESVILLE MINI MART
6766 SHILOH UNITY ROAD

Inspection: C9000352
Permit #: 29-206-01742
Phone: 8032850601

LANCASTER, SC 29720
Points: 78

Reason: 01. Routine
Results: B

Establishment Information

Permit # 29-206-01742 Risk Level 2 - Cook and Serve Owner _____ Virtual

Foodborne Illness Risk Factors & Interventions

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

Supervision

IN OUT NA NO CV

1. PIC present, demonstration, certification, performance

- | | |
|-------------------|---|
| <i>Fail Notes</i> | <p>2-102.11 <i>Priority Foundation; Demonstration
Additional reference - 2-103.11(A-N) - Responsibilities of the PIC.
[Facility has two or more priority violations. Not corrected verification required.]</i></p> <p>2-102.12 (B) <i>Core; Food Handler (FH)
[Person(s) present were unable to provide food handler certification.]</i></p> <p>2-102.12(A) <i>Core; Certified Food Protection Manager (CFPM)
[Facility was unable to provide CFPM at time of inspection.]</i></p> |
|-------------------|---|

Employee Health

IN OUT NA NO CV

2. Management; employee knowledge; responsibilities and reporting
3. Proper use of reporting, restriction, and exclusion

Employee Good Hygienic Practices

IN OUT NA NO CV

4. Proper eating, tasting, drinking, or tobacco use
5. No discharge from eyes, nose, or mouth

Preventing Contamination by Hands

IN OUT NA NO CV

6. Hands clean and properly washed
7. No bare-hand contact with RTE foods

8. Handwashing sinks supplied and accessible

- | | |
|-------------------|---|
| <i>Fail Notes</i> | <p>5-205.11 <i>Priority Foundation; Using a Handwashing Sink - Operation and Maintenance
[Hand sink in kitchen area was blocked by thawing meat at time of inspection. Hand sink beside ice cream unit was blocked with knife at time of inspection. Not corrected verification required.]</i></p> |
|-------------------|---|

Retail Food Establishment Inspection Report

Preventing Contamination by Hands	IN	OUT	NA	NO	CV
-----------------------------------	----	-----	----	----	----

<i>Fail Notes</i>	6-301.12	<i>Priority Foundation; Hand Drying Provision</i> <i>[Paper towels were not supplied at hand sink outside employee restroom. Not corrected verification required. The violation identified as Consecutive might be referred to the Enforcement Section.]</i>
-------------------	----------	---

Approved Source	IN	OUT	NA	NO	CV
-----------------	----	-----	----	----	----

- | | | | | | |
|--|----------------------------------|-----------------------|----------------------------------|----------------------------------|--------------------------|
| 9. Food obtained from approved source | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 10. Food received at proper temperature | <input type="radio"/> | <input type="radio"/> | | <input checked="" type="radio"/> | <input type="checkbox"/> |
| 11. Food in good condition, safe, and unadulterated | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 12. Required records available: shell stock tags, parasite destruction | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |

Protection from Contamination	IN	OUT	NA	NO	CV
-------------------------------	----	-----	----	----	----

13. Food separated and protected	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>
---	-----------------------	----------------------------------	-----------------------	-----------------------	-------------------------------------

<i>Fail Notes</i>	3-302.11(A)(1)&(2)	<i>Priority; Raw Animal Food – Separation, Packaging, and Segregation</i> <i>[Observed raw shelled eggs stored above ready to eat dressings at reach in cooler in main lobby area. Not corrected verification required. The violation identified as Consecutive might be referred to the Enforcement Section.]</i>
-------------------	--------------------	---

- | | | | | | |
|---|----------------------------------|-----------------------|--|--|--------------------------|
| 14. Food-contact surfaces: cleaned and sanitized | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 15. Proper disposition of returned, previously served, reconditioned, and unsafe food | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |

Time/Temperature Control for Safety (TCS Food)	IN	OUT	NA	NO	CV
--	----	-----	----	----	----

- | | | | | | |
|--|----------------------------------|-----------------------|-----------------------|----------------------------------|--------------------------|
| 16. Proper cooking time and temperature | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | |
| 17. Proper reheating procedures for hot holding | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="checkbox"/> |
| 18. Proper cooling time and temperatures | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="checkbox"/> |
| 19. Proper hot holding temperature | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |

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

20. Proper cold holding temperature	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
--	-----------------------	----------------------------------	-----------------------	-----------------------	--------------------------

<i>Fail Notes</i>	3-501.16(A)(2)	<i>Priority; Time/Temperature Control for Safety Food - Cold Holding</i> <i>[Floor/beside chest freezers/ multiple packages of raw beef 57 F. Not corrected verification required.]</i>
-------------------	----------------	--

21. Proper date marking and disposition	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>
--	-----------------------	----------------------------------	-----------------------	-----------------------	-------------------------------------

<i>Fail Notes</i>	3-501.17	<i>Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking</i> <i>[Facility does not have consistent date marking system for TCS food items held over 24 hours and cannot determine disposition date for all food items. Observed ham date marked 11/25 which exceeds 7-day holding date. Not corrected verification required. The violation identified as Consecutive might be referred to the Enforcement Section.]</i>
	3-501.18	<i>Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition</i> <i>[Facility does not have consistent date marking system for TCS food items held over 24 hours and cannot determine disposition date for all food items. Observed ham date marked 11/25 which exceeds 7-day holding date. Not corrected verification required. The violation identified as Consecutive might be referred to the Enforcement Section.]</i>

- | | | | | | |
|---|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|
| 22. Time as a Public Health Control: procedures and records | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
|---|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|

Consumer Advisory	IN	OUT	NA	NO	CV
-------------------	----	-----	----	----	----

Retail Food Establishment Inspection Report

Consumer Advisory	IN	OUT	NA	NO	CV
23. Consumer advisory provided for raw or undercooked foods	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations	IN	OUT	NA	NO	CV
24. Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical	IN	OUT	NA	NO	CV
25. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
26. Toxic substances properly identified, stored, and used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedures	IN	OUT	NA	NO	CV
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"/>	<input type="checkbox"/>

Good Retail Practices

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

Safe Food & Water	IN	OUT	NA	NO	CV
28. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
29. Water and ice from approved source	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30. Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control	IN	OUT	NA	NO	CV
31. Proper cooling methods used, adequate equipment for temperature control	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
33. Approved thawing methods used	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
<i>Fail Notes</i> 3-501.13 Core; Thawing [Observed raw meat thawing in hand sink without running water.]					
34. Thermometers provided and accurate	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification	IN	OUT	NA	NO	CV
35. Food properly labeled: original container	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination	IN	OUT	NA	NO	CV
36. Insects and rodents not present; no unauthorized animals	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Fail Notes</i> 6-501.111 Priority Foundation; Controlling Pests [Observed rodent feces behind chest freezers. Not corrected verification required.]					
6-501.112 Core; Removing Dead or Trapped Birds, Insects, Rodents, and other Pests [Observed dead cockroaches throughout dry storage area and area near bottled drink storage.]					
37. Contamination prevented during food preparation, storage, and display	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Fail Notes</i> 3-305.11 Core; Food Storage – Preventing Contamination from the Premises [Observed food stored on floor in walk in cooler and food stored on floor near chest freezers. Shall be stored a minimum of 6 inches off the ground.]					
38. Personal cleanliness	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Wiping cloths: properly used and stored	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Washing fruits and vegetables	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Retail Food Establishment Inspection Report

Proper Use of Utensils	IN	OUT	NA	NO	CV
------------------------	----	-----	----	----	----

- | | | | | | |
|--|----------------------------------|----------------------------------|--|--|--------------------------|
| 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 type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> |

Fail Notes	4-903.11(A),(C)&(D) Core; Single-Service and Single-Use Articles - Storing - Observed stored in a manner where there is a potential for contamination. - Exposed to splash, dust, or other contamination. - Less than 6 inches off the floor. [Observed multiple single use items stored on floor near chest freezers. Items shall be stored a minimum of 6 inches above floor.]
------------	--

- | | | | | | |
|--------------------------|----------------------------------|-----------------------|--|--|--------------------------|
| 44. Gloves used properly | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
|--------------------------|----------------------------------|-----------------------|--|--|--------------------------|

Utensils & Equipment	IN	OUT	NA	NO	CV
----------------------	----	-----	----	----	----

- | | | | | | |
|--|--|----------------------------------|--|--|--------------------------|
| 45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used | <input type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> |
| Fail Notes | 4-501.11 Core; Good Repair and Proper Adjustment - Equipment
[Make unit/reach in cooler in kitchen area is in poor repair.] | | | | |
| 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	IN	OUT	NA	NO	CV
---------------------	----	-----	----	----	----

- | | | | | | |
|--|----------------------------------|----------------------------------|--|--|--------------------------|
| 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 type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> |

Fail Notes	6-201.11 Core; Floors, Walls and Ceilings - Cleanability [Observed floors in kitchen area in poor repair.]
------------	---

- | | | | | | |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 54. Meets ventilation and lighting requirements; designated areas used | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
|--|----------------------------------|-----------------------|--|--|--------------------------|

Chapter 8 & 9 Violations	IN	OUT	NA	NO	CV
--------------------------	----	-----	----	----	----

- | | | | | | |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 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? _____ Is a Routine required within 60 days? _____

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.

Retail Food Establishment Inspection Report

Footnote 1

Notes:

All observed cooking temperatures are in proper range.

Footnote 2

Notes:

All observed hot holding temperatures are 135°F or higher.