

# 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:** 11/18/2024  
**Business:** MJ MART  
9775 CHARLOTTE HWY

**Business ID:** SC017291

**Inspection:** C9000309  
**Permit #:** 29-206-01531  
**Phone:** 8035484547

INDIAN LAND, SC 29707  
**Points:** 96

**Reason:** 02. Follow Up  
**Results:** A

### Establishment Information

Permit # 29-206-01531 Risk Level 1 - No Cook 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	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i>   2-102.12(A) Core; Certified Food Protection Manager (CFPM) [Person(s) present were unable to provide CFPM at time of inspection.]					

Employee Health	IN	OUT	NA	NO	CV
2. Management; employee knowledge; responsibilities and reporting	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
3. Proper use of reporting, restriction, and exclusion	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

Employee Good Hygienic Practices	IN	OUT	NA	NO	CV
4. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
5. No discharge from eyes, nose, or mouth	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

Preventing Contamination by Hands	IN	OUT	NA	NO	CV
6. Hands clean and properly washed	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
7. No bare-hand contact with RTE foods	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="checkbox"/>
8. Handwashing sinks supplied and accessible	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
14. Food-contact surfaces: cleaned and sanitized	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

## Retail Food Establishment Inspection Report

### Protection from Contamination

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

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

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

### Food Identification

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

### Prevention of Food Contamination

36. Insects and rodents not present; no unauthorized animals  IN  OUT  NA  NO  CV

37. Contamination prevented during food preparation, storage, and display  IN  OUT  NA  NO  CV

38. Personal cleanliness  IN  OUT  NA  NO  CV

## Retail Food Establishment Inspection Report

	IN	OUT	NA	NO	CV
--	----	-----	----	----	----

- |   | IN                               | OUT                   | NA | NO | CV                       |
|---|----------------------------------|-----------------------|----|----|--------------------------|
| 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"/> |

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

	IN	OUT	NA	NO	CV
--	----	-----	----	----	----

- |  |                                  |                       |  |  |                          |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 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"/> |

	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"/> |

<i>Fail Notes</i>	6-201.11	Core; Floors, Walls and Ceilings - Cleanability [Wall in back storage room made out of cardboard.]
	6-501.11	Core; Repairing - Premises, Structures, Attachments, and Fixtures - Methods [Corner of wall and behind shelving at 3 compartment sink is peeling and in poor repair.]

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

<i>Fail Notes</i>	6-202.11	Core; Light Bulbs - Protective Shielding [Observed lights without protective shielding in storage area near walk in cooler.]
	6-303.11	Core; Intensity - Lighting [0 foot candles in walkway where chest freezers are stored.]

	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
--------------

## 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.