

# South Carolina Department of Agriculture

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## Retail Food Establishment Inspection Report

**Insp Date:** 11/22/2024     **Business ID:** SC017200  
**Business:** SOUTH 200 DRIVE IN  
1547 GREAT FALLS RD

**Inspection:** I2000325  
**Permit #:** 29-206-00288  
**Phone:** 8032839714

LANCASTER, SC 29720  
**Points:** 95

**Reason:** 01. Routine  
**Results:** A

### Establishment Information

Permit # 29-206-00288 Risk Level 3 - Cook, Cool, Reheat 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 checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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 checked="" type="radio"/>	<input type="radio"/>		<input 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 type="checkbox"/>

**This item has Media/Attachments. See Footnote 1 at end of questionnaire.**

Fail Notes | 3-302.11(A)(1)&(2) Priority; Raw Animal Food – Separation, Packaging, and Segregation  
[Raw shell eggs stored over raw sausage and milk. not corrected. verification required.]

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### Protection from Contamination

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
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

*Fail Notes* | 3-501.13 Core; Thawing  
 [Observed frozen sausage thawing on back chest freezer. consecutive violation. The violation identified as Consecutive might be referred to the Enforcement Section]

34. Thermometers provided and accurate  IN  OUT  NA  NO  CV

### Food Identification

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

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Prevention of Food Contamination	IN	OUT	NA	NO	CV
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	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.

*[Box of single use cups stored on floor in back storage area.]*

44. Gloves used properly	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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Utensils & Equipment	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"/>

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 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	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? Yes | Is a Routine required within 60 days? No

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

Notification

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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.

## Retail Food Establishment Inspection Report

### Footnote 1

raw eggs over sausage



### Footnote 2

#### **Notes:**

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