

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: 11/15/2024 **Business ID:** SC017325
Business: MASSEY MINI MART
1909 HWY 521 HYPASS S.

Inspection: I2000310
Permit #: 29-206-01631
Phone: 7709461027

LANCASTER, SC 29720
Points: 89

Reason: 01. Routine
Results: A

Establishment Information

Permit # 29-206-01631 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 | <input type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> |
| <i>Fail Notes</i> 2-102.11 <i>Priority Foundation; Demonstration</i>
<i>Additional reference - 2-103.11(A-N) - Responsibilities of the PIC.</i>
<i>[Facility has multiple priority violations. not corrected. verification required.]</i> | | | | | |
| 2-102.12(A) <i>Core; Certified Food Protection Manager (CFPM)</i>
<i>[Facility unable to provide proof of current CFPM.]</i> | | | | | |

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 type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> |
| <i>Fail Notes</i> 6-301.12 <i>Priority Foundation; Hand Drying Provision</i>
<i>[Drying provision not available at hand sink. corrected. verification required.]</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"/> |

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

Protection from Contamination	IN	OUT	NA	NO	CV
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13. Food separated and protected
 IN OUT NA NO CV

Fail Notes | 3-302.11(A)(1)&(2) *Priority; Raw Animal Food – Separation, Packaging, and Segregation*
 [Raw eggs stored over ready to eat foods in reach in cooler. not corrected. verification required.]

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)	IN	OUT	NA	NO	CV
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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

Fail Notes | 3-501.16(A)(2) *Priority; Time/Temperature Control for Safety Food - Cold Holding*
 [Reach in cooler/ fish 55 F. Prep counter/ sliced sausage 62 F, raw chicken wings 60 F. not corrected. verification required.]

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

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

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

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

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

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Food Temperature Control

- | | IN | OUT | NA | NO | CV |
|--|----------------------------------|-----------------------|-----------------------|----------------------------------|--------------------------|
| 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 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 type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> |

Fail Notes | 4-302.14 Priority Foundation; Sanitizing Solutions-Testing Devices Provided
 [Facility unable to provide appropriate test strips for sanitizing solution. not corrected. verification required.]

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|-------------------------------------|----------------------------------|-----------------------|--|--|--------------------------|
| 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

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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

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.