

# South Carolina Department of Agriculture

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## Retail Food Establishment Inspection Report

**Insp Date:** 11/21/2024     **Business ID:** zz000589  
**Business:** Red Rose Refreshments LLC  
1456 Springdale rd

**Inspection:** I2000324  
**Permit #:** 29-206-01863  
**Phone:** 803 342-0190

Lancaster, SC 29720  
**Points:** 78

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

### Establishment Information

Permit # 29-206-01863 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  
           

*Fail Notes* | 3-301.11 Priority; Preventing Contamination from Hands  
[Observed employee touch lime used in smoothie with bare hand. not corrected. verification required. ]

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

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

*Fail Notes* | 6-301.12 Priority Foundation; Hand Drying Provision  
[Back hand sink does not have drying provisions. not corrected. verification required. ]

#### Approved Source

9. Food obtained from approved source     IN   OUT   NA   NO   CV  
           

10. Food received at proper temperature     IN   OUT   NA   NO   CV

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	IN	OUT	NA	NO	CV
<b>Approved Source</b>					
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"/>
<b>Protection from Contamination</b>					
13. Food separated and protected	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
<b><i>This item has Media/Attachments. See Footnote 2 at end of questionnaire.</i></b>					
Fail Notes	3-302.11(A)(1)&(2) <i>Priority; Raw Animal Food – Separation, Packaging, and Segregation [Raw shell eggs stored over ready to eat foods in back reach in cooler. not corrected. verification required.]</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"/>
<b>Time/Temperature Control for Safety (TCS Food)</b>					
16. Proper cooking time and temperature	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Fail Notes	3-501.16(A)(1) <i>Priority; Time/Temperature Control for Safety Food – Hot Holding [Hot hold unit at make line/ cheese sauce 130 F. not corrected. verification required.]</i>				
20. Proper cold holding temperature	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Fail Notes	3-501.16(A)(2) <i>Priority; Time/Temperature Control for Safety Food - Cold Holding [Make line/ sliced cabbage 72 F, sliced onion 72 F, chopped lettuce 56 F, sliced turkey 57 F, sliced ham 54 F, pickled vegetables 54 F. Open top make unit/ cucumbers 51 F, pineapple 48 F, spinach 56 F, oat milk 57 F. Reach in make unit/ pineapple 53 F, watermelon 49 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 type="checkbox"/>
Fail Notes	3-501.17 <i>Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking [Facility does not have a date marking procedure in place. not corrected. verification required.]</i>				
	3-501.18 <i>Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition</i>				
22. Time as a Public Health Control: procedures and records	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
<b>Consumer Advisory</b>					
23. Consumer advisory provided for raw or undercooked foods	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
<b>Highly Susceptible Populations</b>					
24. Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
<b>Chemical</b>					
25. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
26. Toxic substances properly identified, stored, and used	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
<b>Conformance with Approved Procedures</b>					
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

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 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"/>	<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 checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37. Contamination prevented during food preparation, storage, and display	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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"/>

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"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Utensils, equipment, and linens: properly stored, dried, and handled	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43. Single-use and single-service articles: properly stored and used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44. <b>Gloves used properly</b>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 5px; margin-right: 5px;"> <i>Fail Notes</i> </div> <div style="padding-left: 5px;">                     3-304.15(B)-(D)    <i>Core; Gloves, Use Limitations - Slash resistant or cloth gloves</i>   <i>[Observed employee rinse single use glove between task. ]</i> </div> </div>					

Utensils & Equipment	IN	OUT	NA	NO	CV
45. <b>Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used</b>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 5px; margin-right: 5px;"> <i>Fail Notes</i> </div> <div style="padding-left: 5px;">                     4-205.10    <i>Core; Food Equipment - Certification and Classification [Facility using non commercial refrigerator located in back storage area. ]</i> </div> </div>					
46. Warewashing facilities: installed, maintained, and used; test strips	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47. Non-food contact surfaces clean	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>
49. Plumbing installed; proper backflow devices	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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Physical Facilities	IN	OUT	NA	NO	CV
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

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.

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**Footnote 1**

back sink no drying provisions



**Footnote 2**

raw over ready to eat



**Footnote 3**

# Retail Food Establishment Inspection Report

## **Footnote 3 (Continued)**

non commercial refrigerator

