

South Carolina Department of Agriculture

Hugh E. Weathers, Commissioner
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Retail Food Establishment Inspection Report

Insp Date: 12/5/2024 **Business ID:** SC017342
Business: TOWNE TAVERN INDIAN LAND
9789 CHARLOTTE HWY STE 1100

Inspection: I2000353
Permit #: 29-206-01670
Phone: 8032280756

INDIAN LAND, SC 29707
Points: 79

Reason: 01. Routine
Results: B

Establishment Information

Permit # 29-206-01670 Risk Level 4 - Special Process 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

- | | | |
|-------------------|--------------|--|
| <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. consecutive violation. The violation identified as Consecutive might be referred to the Enforcement Section]</i> |
| | 2-102.12 (B) | <i>Core; Food Handler (FH)</i>
<i>[PIC unable to provide food handlers at time of inspection. consecutive violation. The violation identified as Consecutive might be referred to the Enforcement Section]</i> |
| | 2-102.12(A) | <i>Core; Certified Food Protection Manager (CFPM)</i>
<i>[PIC unable to provide CFPM at time of inspection.]</i> |

Employee Health

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

Employee Good Hygienic Practices

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

Preventing Contamination by Hands

6. Hands clean and properly washed
 7. No bare-hand contact with RTE foods
8. Handwashing sinks supplied and accessible

- | | | |
|-------------------|-------------|---|
| <i>Fail Notes</i> | 5-202.12(A) | <i>Priority Foundation; Handwashing Sinks - Minimum Temperature</i>
<i>[Women's restroom hand sink failed to reach 100 F. not corrected, verification required. consecutive violation. The violation identified as Consecutive might be referred to the Enforcement Section]</i> |
|-------------------|-------------|---|

Approved Source

IN OUT NA NO CV

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	IN	OUT	NA	NO	CV
Approved Source					
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					
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 type="radio"/>	<input checked="" type="radio"/>			<input checked="" type="checkbox"/>
<i>Fail Notes</i> 4-602.11(E) Core; Equipment, Non-TCS Food Contact Surfaces and Utensils – Cleaning frequency [Organic build up on chute in ice machine. consecutive violation. The violation identified as Consecutive might be referred to the Enforcement Section]					
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)					
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"/>
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>					
20. Proper cold holding temperature	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>					
21. Proper date marking and disposition	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
<i>This item has Media/Attachments. See Footnote 4 at end of questionnaire.</i>					
<i>Fail Notes</i> 3-501.17 Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking 3-501.18 Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition [Items held past disposition date throughout kitchen. not corrected. verification required.]					
22. Time as a Public Health Control: procedures and records	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
<i>Fail Notes</i> 3-501.19 Priority Foundation; Time as a Public Health Control [Facility holding chicken on time, but does not have written policy. not corrected. verification required. m]					
Consumer Advisory					
23. Consumer advisory provided for raw or undercooked foods	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
Highly Susceptible Populations					
24. Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
Chemical					
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 type="radio"/>	<input checked="" type="radio"/>			<input checked="" type="checkbox"/>

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Chemical	IN OUT NA NO CV
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<i>Fail Notes</i>	7-206.11 <i>Priority; Restricted Use Pesticides - Criteria</i> <i>[Household pesticide located in bar. not corrected. verification required. consecutive violation. The violation identified as Consecutive might be referred to the Enforcement Section]</i>
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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	○ ○ ● □
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Good Retail Practices

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Safe Food & Water	IN OUT NA NO CV
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28. Pasteurized eggs used where required	○ ○ ● □
29. Water and ice from approved source	● ○ □
30. Variance obtained for specialized processing methods	○ ○ ● □

Food Temperature Control	IN OUT NA NO CV
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31. Proper cooling methods used, adequate equipment for temperature control	● ○ □
32. Plant food properly cooked for hot holding	○ ○ ○ ● □
33. Approved thawing methods used	○ ○ ○ ● □
34. Thermometers provided and accurate	● ○ □

Food Identification	IN OUT NA NO CV
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35. Food properly labeled: original container	● ○ □
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Prevention of Food Contamination	IN OUT NA NO CV
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36. Insects and rodents not present; no unauthorized animals	○ ● □
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This item has Media/Attachments. See Footnote 5 at end of questionnaire.

<i>Fail Notes</i>	6-202.15 <i>Core; Outer Openings - Protected</i> <i>[Back door next to ice machine has gap at bottom allowing light through. Back door at cook line has holes near handle allowing light through. consecutive violation. The violation identified as Consecutive might be referred to the Enforcement Section]</i>
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37. Contamination prevented during food preparation, storage, and display	● ○ □
38. Personal cleanliness	● ○ □
39. Wiping cloths: properly used and stored	● ○ □
40. Washing fruits and vegetables	● ○ □

Proper Use of Utensils	IN OUT NA NO CV
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41. In-use utensils: properly stored	● ○ □
42. Utensils, equipment, and linens: properly stored, dried, and handled	● ○ □
43. Single-use and single-service articles: properly stored and used	● ○ □
44. Gloves used properly	● ○ □

Utensils & Equipment	IN OUT NA NO CV
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45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	○ ● □
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This item has Media/Attachments. See Footnote 6 at end of questionnaire.

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Utensils & Equipment	IN	OUT	NA	NO	CV
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Fail Notes | 4-501.11 Core; Good Repair and Proper Adjustment - Equipment
[Gasket on outside walk in cooler in poor repair.]

46. Warewashing facilities: installed, maintained, and used; test strips IN OUT NA NO CV

Fail Notes | 4-302.14 Priority Foundation; Sanitizing Solutions-Testing Devices Provided
[Facility does not have chlorine test strips for dish machine. not corrected.
verification required.]

47. Non-food contact surfaces clean IN OUT NA NO CV

Fail Notes | 4-602.13 Core; Nonfood Contact Surfaces - Cleaning Frequency
[Dish machine interior has organic build up.]

Physical Facilities	IN	OUT	NA	NO	CV
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48. Hot and cold water available; adequate pressure IN OUT NA NO CV

49. Plumbing installed; proper backflow devices IN OUT NA NO CV

50. Sewage and wastewater properly disposed IN OUT NA NO CV

51. Toilet facilities: properly constructed, supplied, and cleaned IN OUT NA NO CV

52. Garbage and refuse properly disposed; facilities maintained IN OUT NA NO CV

53. Physical facilities installed, maintained, and clean IN OUT NA NO CV

54. Meets ventilation and lighting requirements; designated areas used IN OUT NA NO CV

Chapter 8 & 9 Violations	IN	OUT	NA	NO	CV
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55. Chapter 8: Compliance and Enforcement IN OUT NA NO CV

56. Chapter 9: Standards for Additional Operations IN OUT NA NO CV

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

Notes:

All observed cooking temperatures are in proper range.

Footnote 2

Notes:

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

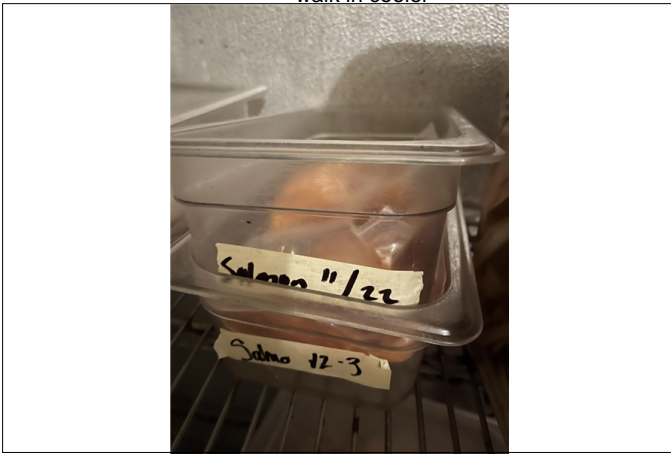
Footnote 3

Notes:

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

Footnote 4

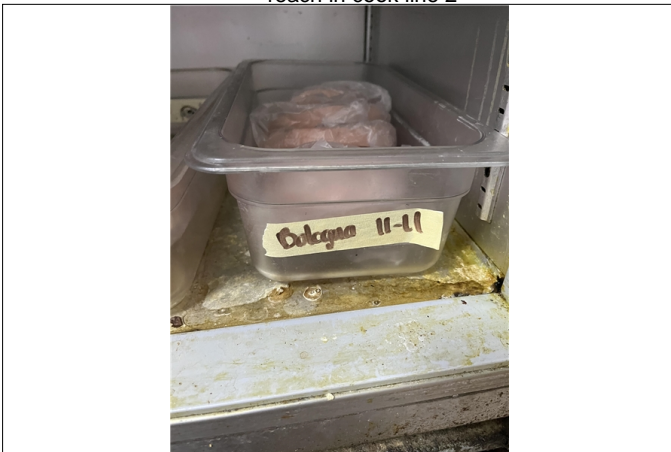
walk in cooler



reach in cook line



reach in cook line 2



reach in cook line 2



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Footnote 5

back door at ice machine



door at cook line



Footnote 6

walk in cooler gasket

