

South Carolina Department of Agriculture

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Retail Food Establishment Inspection Report

Insp Date: 11/22/2024 **Business ID:** SC017443
Business: SWAMI MART
309 SOUTH MAIN ST

Inspection: C9000322
Permit #: 29-206-01822
Phone: 8032739390

HEATH SPRINGS, SC 29058
Points: 85

Reason: 01. Routine
Results: B

Establishment Information

Permit # 29-206-01822 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

1. PIC present, demonstration, certification, performance IN OUT NA NO CV

<i>Fail Notes</i>	2-102.11	Priority Foundation; Demonstration Additional reference - 2-103.11(A-N) - Responsibilities of the PIC. [Facility has two or more priority violations. Not corrected verification required.]
	2-102.12 (B)	Core; Food Handler (FH) [Person(s) present were unable to provide food handlers certification at time of inspection.]

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

<i>Fail Notes</i>	3-301.11	Priority; Preventing Contamination from Hands [Observed employee handle cheese slices with bare hands and cheese slices do not go through a cook process to eliminate pathogens. Corrected verification required.]
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8. Handwashing sinks supplied and accessible IN OUT NA NO CV

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
Approved Source					
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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>
<i>Fail Notes</i>	<p>3-302.11(A)(1)&(2) <i>Priority; Raw Animal Food – Separation, Packaging, and Segregation</i> <i>[Observed raw hamburger meat stored above lettuce and onions in walk in cooler. Not corrected verification required. The violation identified as Consecutive might be referred to the Enforcement Section.]</i></p>				
14. Food-contact surfaces: cleaned and sanitized	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i>	<p>4-702.11 <i>Priority; Before Use After Cleaning</i> <i>[Observed employee wash and rinse dish ware but did not have 3 compartment sink set up for sanitizer and dishes were not sanitized. Corrected verification required.]</i></p>				
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 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 type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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 1 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 checked="" type="checkbox"/>
<i>Fail Notes</i>	<p>3-501.17 <i>Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking</i> <i>[Facility does not have date marking system in place for TCS food items held over 24 hours. Not corrected verification required.]</i></p> <p>3-501.18 <i>Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition</i> <i>[Facility has not date marked food items held over 24 hours. Not corrected verification required. The violation identified as Consecutive might be referred to the Enforcement Section.]</i></p>				
22. Time as a Public Health Control: procedures and records	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Consumer Advisory					
23. Consumer advisory provided for raw or undercooked foods	<input checked="" type="radio"/>	<input type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
Conformance with Approved Procedures					
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"/> |
| 29. Water and ice from approved source | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 30. Variance obtained for specialized processing methods | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <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"/> |
| 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

- | | IN | OUT | NA | NO | CV |
|---|----------------------------------|-----------------------|----|----|--------------------------|
| 35. Food properly labeled: original container | <input checked="" type="radio"/> | <input type="radio"/> | | | <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"/> |
| 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"/> |

<i>Fail Notes</i>	4-903.11(A),(C)&(D)	<p><i>Core; Single-Service and Single-Use Articles - Storing - Observed stored in a manner where there is a potential for contamination.</i></p> <ul style="list-style-type: none"> - Exposed to splash, dust, or other contamination. - Less than 6 inches off the floor. <p><i>[Observed single use items stored on floor underneath prep tables in kitchen area. Single use items shall be stored a minimum of 6 inches above the floor.]</i></p>
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- | | IN | OUT | NA | NO | CV |
|--------------------------|----------------------------------|-----------------------|----|----|--------------------------|
| 44. Gloves used properly | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |

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"/> |

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Physical Facilities	IN	OUT	NA	NO	CV
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

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 cold holding temperatures are 41°F or lower.