

South Carolina Department of Agriculture

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350 Ballard Court, West Columbia, South Carolina 29172
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Retail Food Establishment Inspection Report

Insp Date: 11/5/2024 **Business ID:** SC017273
Business: DUNKIN DONUTS/BASKIN ROBBINS
8374 CHARLOTTE HWY

Inspection: I2000281
Permit #: 29-206-01445
Phone: 8038023020

INDIAN LAND, SC 29707
Points: 92

Reason: 01. Routine
Results: A

Establishment Information

Permit # 29-206-01445 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 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 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	IN	OUT	NA	NO	CV
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 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"/>
Time/Temperature Control for Safety (TCS Food)	IN	OUT	NA	NO	CV

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Time/Temperature Control for Safety (TCS Food)

- | | IN | OUT | NA | NO | CV |
|--|---|----------------------------------|-----------------------|----------------------------------|--------------------------|
| 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 type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| <i>Fail Notes</i> | <i>3-501.16(A)(2) Priority; Time/Temperature Control for Safety Food - Cold Holding [Front make line/ oat milk 63 F, almond milk 50 F. Back prep table/ Sliced cheese 55 F. not corrected. verification required.]</i> | | | | |

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|---|----------------------------------|-----------------------|-----------------------|----------------------------------|--------------------------|
| 21. Proper date marking and disposition | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 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"/> |

Consumer Advisory

- | | | | | | |
|---|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|
| 23. Consumer advisory provided for raw or undercooked foods | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
|---|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|

Highly Susceptible Populations

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|--|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|
| 24. Pasteurized foods used; prohibited foods not offered | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input 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="radio"/> | <input type="checkbox"/> |
| 26. Toxic substances properly identified, stored, and used | <input checked="" type="radio"/> | <input type="radio"/> | <input 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="radio"/> | <input type="checkbox"/> |
|---|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|

Good Retail Practices

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

Safe Food & Water

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|--|----------------------------------|-----------------------|----------------------------------|-----------------------|--------------------------|
| 28. Pasteurized eggs used where required | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 29. Water and ice from approved source | <input checked="" type="radio"/> | <input type="radio"/> | <input 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="radio"/> | <input type="checkbox"/> |

Food Temperature Control

- | | | | | | |
|---|----------------------------------|-----------------------|-----------------------|----------------------------------|--------------------------|
| 31. Proper cooling methods used, adequate equipment for temperature control | <input checked="" type="radio"/> | <input type="radio"/> | <input 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="radio"/> | <input type="radio"/> | <input type="checkbox"/> |

Food Identification

- | | | | | | |
|---|----------------------------------|-----------------------|-----------------------|-----------------------|--------------------------|
| 35. Food properly labeled: original container | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
|---|----------------------------------|-----------------------|-----------------------|-----------------------|--------------------------|

Prevention of Food Contamination

- | | | | | | |
|--|-----------------------|----------------------------------|-----------------------|-----------------------|--------------------------|
| 36. Insects and rodents not present; no unauthorized animals | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
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Prevention of Food Contamination	IN	OUT	NA	NO	CV
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Fail Notes	6-202.15	Core; Outer Openings - Protected [Self closing feature on drive up window not in operation at time of inspection. consecutive violation. The violation identified as Consecutive might be referred to the Enforcement Section]
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37. Contamination prevented during food preparation, storage, and display	○	<input checked="" type="radio"/>		□
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This item has Media/Attachments. See Footnote 3 at end of questionnaire.

Fail Notes	3-305.11	Core; Food Storage – Preventing Contamination from the Premises [Food stored on floor in walk in freezer. consecutive violation. The violation identified as Consecutive might be referred to the Enforcement Section]
	3-307.11	Core; Miscellaneous Sources of Contamination [Phone and keys stored on prep table.]

38. Personal cleanliness	<input checked="" type="radio"/>	○		□
39. Wiping cloths: properly used and stored	<input checked="" type="radio"/>	○		□
40. Washing fruits and vegetables	<input checked="" type="radio"/>	○		□

Proper Use of Utensils	IN	OUT	NA	NO	CV
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41. In-use utensils: properly stored	<input checked="" type="radio"/>	○		□
42. Utensils, equipment, and linens: properly stored, dried, and handled	<input checked="" type="radio"/>	○		□
43. Single-use and single-service articles: properly stored and used	○	<input checked="" type="radio"/>		□

This item has Media/Attachments. See Footnote 4 at end of questionnaire.

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. [Single use coffee filter not inverted at make line.]
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44. Gloves used properly	<input checked="" type="radio"/>	○		□
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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	<input checked="" type="radio"/>	○		□
46. Warewashing facilities: installed, maintained, and used; test strips	<input checked="" type="radio"/>	○		□
47. Non-food contact surfaces clean	<input checked="" type="radio"/>	○		□

Physical Facilities	IN	OUT	NA	NO	CV
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48. Hot and cold water available; adequate pressure	<input checked="" type="radio"/>	○		□
49. Plumbing installed; proper backflow devices	<input checked="" type="radio"/>	○		□
50. Sewage and wastewater properly disposed	<input checked="" type="radio"/>	○		□
51. Toilet facilities: properly constructed, supplied, and cleaned	<input checked="" type="radio"/>	○		□
52. Garbage and refuse properly disposed; facilities maintained	<input checked="" type="radio"/>	○		□
53. Physical facilities installed, maintained, and clean	<input checked="" type="radio"/>	○		□
54. Meets ventilation and lighting requirements; designated areas used	<input checked="" type="radio"/>	○		□

Chapter 8 & 9 Violations	IN	OUT	NA	NO	CV
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55. Chapter 8: Compliance and Enforcement	<input checked="" type="radio"/>	○		□
56. Chapter 9: Standards for Additional Operations	<input checked="" type="radio"/>	○		□

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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.

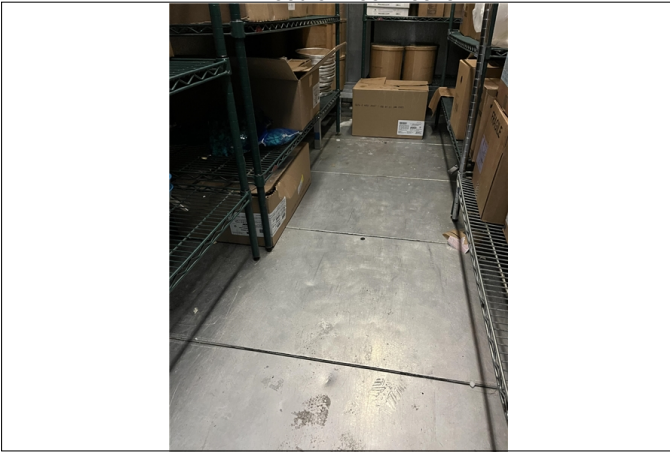
Footnote 2

Notes:

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

Footnote 3

Food on floor freezer



Footnote 4

coffee filters not covered/inverted

