

# 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:** SC017320  
**Business:** 521 BBQ & GRILL  
6257 CAROLINA COMMOMS DR 300

**Inspection:** C9000304  
**Permit #:** 29-206-01617  
**Phone:** 8035487675

INDIAN LAND, SC 29707  
**Points:** 92

**Reason:** 01. Routine  
**Results:** A

### Establishment Information

Permit # 29-206-01617 Risk Level 3 - Cook, Cool, Reheat 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 two or more 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  
           

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  
           

11. Food in good condition, safe, and unadulterated    IN   OUT   NA   NO   CV  
           

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

#### Protection from Contamination

13. Food separated and protected    IN   OUT   NA   NO   CV

## Retail Food Establishment Inspection Report

### Protection from Contamination

- |   | IN                               | OUT                   | NA | NO | CV                       |
|---|----------------------------------|-----------------------|----|----|--------------------------|
| 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)

- |  |                                  |                                  |                       |                                  |                          |
|--|----------------------------------|----------------------------------|-----------------------|----------------------------------|--------------------------|
| 16. Proper cooking time and temperature                                    | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/>            | <input type="checkbox"/> |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b> |                                  |                                  |                       |                                  |                          |
| 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) *Priority; Time/Temperature Control for Safety Food – Hot Holding [Steam table/ baked beans 99 F, main line/reach in hot holding cabinet/ ribs 113 F. Corrected verification corrected.]*

- |  |                                  |                       |                       |                       |                          |
|--|----------------------------------|-----------------------|-----------------------|-----------------------|--------------------------|
| 20. Proper cold holding temperature  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |                                  |                       |                       |                       |                          |
| 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 checked="" type="radio"/> | <input type="radio"/> | <input 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="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="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 type="radio"/> | <input checked="" type="radio"/> |                                  |                       | <input type="checkbox"/> |

*Fail Notes* | 7-102.11 *Priority Foundation; Common Name - Working Containers [Observed spray bottles not labeled with common working name. Not corrected verification required.]*

7-201.11 *Priority; Separation - Storage [Observed chemicals stored above grills brushes in chemical cabinets near back door. Corrected verification required.]*

### 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

- |  |                                  |                       |                                  |                       |                          |
|--|----------------------------------|-----------------------|----------------------------------|-----------------------|--------------------------|
| 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="checkbox"/> |
| 30. Variance obtained for specialized processing methods | <input type="radio"/>            | <input type="radio"/> | <input checked="" 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="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"/> |

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Food Temperature Control	IN	OUT	NA	NO	CV
--------------------------	----	-----	----	----	----

- |  |                                  |                       |                       |                       |                          |
|--|----------------------------------|-----------------------|-----------------------|-----------------------|--------------------------|
| 33. Approved thawing methods used      | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input 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 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	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 type="radio"/>  | <input checked="" type="radio"/>   |   |   | <input checked="" type="checkbox"/> |  |  |  |  |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 10%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;"> <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;">4-302.14</td> <td style="padding-left: 5px;"> <i>Priority Foundation; Sanitizing Solutions-Testing Devices Provided<br/>[Facility was unable to provide chlorine test strips for dish machine at bar.<br/>Not corrected verification required. The violation identified as Consecutive<br/>might be referred to the Enforcement Section.]</i> </td> </tr> </table> </td> </tr> </table> | <i>Fail Notes</i>  | <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;">4-302.14</td> <td style="padding-left: 5px;"> <i>Priority Foundation; Sanitizing Solutions-Testing Devices Provided<br/>[Facility was unable to provide chlorine test strips for dish machine at bar.<br/>Not corrected verification required. The violation identified as Consecutive<br/>might be referred to the Enforcement Section.]</i> </td> </tr> </table> | 4-302.14  | <i>Priority Foundation; Sanitizing Solutions-Testing Devices Provided<br/>[Facility was unable to provide chlorine test strips for dish machine at bar.<br/>Not corrected verification required. The violation identified as Consecutive<br/>might be referred to the Enforcement Section.]</i> |                                     |  |  |  |  |
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| 47. Non-food contact surfaces clean  | <input checked="" type="radio"/>   | <input type="radio"/>  |   |   | <input type="checkbox"/>            |  |  |  |  |

Physical Facilities	IN	OUT	NA	NO	CV
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- |  |                                  |                       |  |  |                          |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 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	IN	OUT	NA	NO	CV
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- |  |                                  |                       |  |  |                          |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 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
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Inspection Information
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## Retail Food Establishment Inspection Report

### 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.

## Retail Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

All observed cooking temperatures are in proper range.

### **Footnote 2**

**Notes:**

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