

South Carolina Department of Agriculture

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Retail Food Establishment Inspection Report

Insp Date: 11/26/2024 **Business ID:** SC017415
Business: MOE'S SOUTHWEST GRILL #3708
9623 REDSTONE DR STE 1000

Inspection: I2000337
Permit #: 29-206-01794
Phone: 8038498889

INDIAN LAND, SC 29707
Points: 98

Reason: 01. Routine
Results: A

Establishment Information

Permit # 29-206-01794 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

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

Fail Notes | 5-202.12(A) Priority Foundation; Handwashing Sinks - Minimum Temperature
 [Hand washing sink in women's restroom failed to reach 100 F. 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

 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

 14. Food-contact surfaces: cleaned and sanitized IN OUT NA NO CV

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Protection from Contamination

15. Proper disposition of returned, previously served, reconditioned, and unsafe food IN OUT NA NO CV

Time/Temperature Control for Safety (TCS Food)

16. Proper cooking time and temperature IN OUT NA NO CV

17. Proper reheating procedures for hot holding IN OUT NA NO CV

18. Proper cooling time and temperatures IN OUT NA NO CV

19. Proper hot holding temperature IN OUT NA NO CV

This item has Notes. See Footnote 1 at end of questionnaire.

20. Proper cold holding temperature IN OUT NA NO CV

This item has Notes. See Footnote 2 at end of questionnaire.

21. Proper date marking and disposition IN OUT NA NO CV

22. Time as a Public Health Control: procedures and records IN OUT NA NO CV

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods IN OUT NA NO CV

Highly Susceptible Populations

24. Pasteurized foods used; prohibited foods not offered IN OUT NA NO CV

Chemical

25. Food additives: approved and properly used IN OUT NA NO CV

26. Toxic substances properly identified, stored, and used IN OUT NA NO CV

Conformance with Approved Procedures

27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan IN OUT NA NO CV

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 IN OUT NA NO CV

29. Water and ice from approved source IN OUT NA NO CV

30. Variance obtained for specialized processing methods IN OUT NA NO CV

Food Temperature Control

31. Proper cooling methods used, adequate equipment for temperature control IN OUT NA NO CV

32. Plant food properly cooked for hot holding IN OUT NA NO CV

33. Approved thawing methods used IN OUT NA NO CV

34. Thermometers provided and accurate IN OUT NA NO CV

Food Identification

35. Food properly labeled: original container IN OUT NA NO CV

Prevention of Food Contamination

36. Insects and rodents not present; no unauthorized animals IN OUT NA NO CV

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Prevention of Food Contamination

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

- | | | | | | |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 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

- | | | | | | |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 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

- | | | | | | |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 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

- | | | | | | |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 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 hot holding temperatures are 135°F or higher.

Footnote 2

Notes:

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