




## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
<b>Permit:</b>	40-206-07215	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	QUICK STOP #2	<b>Audit Type:</b>	10_Routine Inspection
<b>Address:</b>	9401 WILSON BLVD	<b>Start Date:</b>	01 Apr 2024 02:20 PM
<b>City/State/Zip:</b>	COLUMBIA, SC 292030000 RICHLAND	<b>End Date:</b>	01 Apr 2024 03:11 PM


**Overall Score**  
**82%**



### Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current
<p><b>1. PIC Present, Demonstration – Certification by accredited program, and Performs duties</b></p> <p style="color: #4169E1; text-align: center;"><a href="#">Certified Food Protection Manager Fact Sheet Link</a></p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>2-102.11 - Demonstration (<b>Priority Foundation Violation</b>) - Advised the PIC of the multiple Priority violations that were out of compliance. (Additional reference - 2-103.11 (A-N) - Responsibilities of the PIC) <i>Observed multiple priority violations at time of inspection</i></li> <li>2-102.12 (A) - Certified Food Protection Manager Certificate - Person in Charge - CFPM Certification not verified or PIC does not possess a CFPM certification - Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. Provided and explained the Fact Sheet/Provided Link - Certified Food Protection Manager - <a href="https://scdhec.gov/sites/default/files/Library/CR-011110.pdf">https://scdhec.gov/sites/default/files/Library/CR-011110.pdf</a> <i>Certified Food Protection Manager not observed</i></li> <li>2-102.12 (B) - Food Handlers Certificate - Person in Charge - CFH Certification not verified or PIC does not possess a CFH certification -Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. Provided and explained the Fact Sheet/Provided Link - Certified Food Protection Manager - <a href="https://scdhec.gov/sites/default/files/Library/CR-011110.pdf">https://scdhec.gov/sites/default/files/Library/CR-011110.pdf</a> <i>Food handlers not observed for person in charge</i></li> </ul>	<p><b>Out</b></p>	<p>0</p>

<p><b>2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.</b></p> <p style="text-align: right;"><b>Out</b></p> <p style="text-align: center;"><a href="#">Employee Health Fact Sheet Link</a></p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>• 2-201.11 (A) &amp; (C) - Responsibility of Person in Charge-Require Reporting to PIC (<b>Priority Violation</b>) – Provided and explained Fact Sheet/Provided Link – Employee Health - <a href="http://scdhec.gov/sites/default/files/Library/CR-011050.pdf">http://scdhec.gov/sites/default/files/Library/CR-011050.pdf</a> <i>Employee health policy not observed. Not corrected verification required</i></li> <li>• 2-501.11 - Clean-up of Vomiting and Diarrheal Events (<b>Priority Foundation Violation</b>) - Written Clean-Up of Vomiting and Diarrheal Events Policy not verified Provided and explained Fact Sheet/Provided Link – Employee Health - <a href="http://scdhec.gov/sites/default/files/Library/CR-013056.pdf">http://scdhec.gov/sites/default/files/Library/CR-013056.pdf</a> <i>Procedures for clean up of vomit/diarrheal events not observed. Not Corrected verification required</i></li> </ul>		0
<p><b>3. Proper use of reporting, restriction and exclusion</b></p>	In	2
<p><b>4. Proper eating, tasting, drinking, or tobacco use</b></p>	In	2
<p><b>5. No discharge from eyes, nose, and mouth</b></p>	In	2
<p><b>6. Hands clean and properly washed</b></p>	In	3
<p><b>7. No bare hand contact with RTE foods</b></p>	Not Observed	3
<p><b>8. Handwashing sinks, properly supplied and accessible</b></p> <p style="text-align: right;"><b>Out</b></p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>• 5-202.12 (A) - Handwashing Sinks-Minimum Temperature (<b>Priority Foundation Violation</b>) - Advised the PIC handwashing sinks shall have a minimum temp of 100 F. <i>Water does not work at handsink. Not corrected verification required</i></li> <li>• 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (<b>Priority Foundation Violation</b>) - Advised PIC that handwashing sinks shall be accessible at all times for employee use and that handwashing sinks shall not be used for purposes other than handwashing. <i>Hand-sink blocked by equipment and used as storage. Refused correction verification required</i></li> </ul>  <ul style="list-style-type: none"> <li>• 6-301.11 - Handwashing Cleanser-Availability (<b>Priority Foundation Violation</b>) - Advised PIC that all handwashing stations shall be properly supplied with soap. <i>Soap not present at time of inspection in bathroom. Not corrected verification required</i></li> <li>• 6-301.12 - Hand Drying Provision (<b>Priority Foundation Violation</b>) - Advised PIC that all handwashing stations shall be properly supplied</li> </ul>		0

with paper towels. <i>Paper towels not supplied in bathroom. Not corrected verification required</i>		
<ul style="list-style-type: none"> <li>6-301.14 - Handwashing Signage- Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Handwashing signage not present.</i></li> </ul>		
<b>9. Food obtained from approved source</b>	In	2
<b>10. Food received at proper temperature</b>	Not Observed	2
<b>11. Food in good condition, safe and unadulterated</b>	In	2
<b>12. Required records available: shellstock tags, parasite destruction</b> <a href="#">Molluscan Shellfish &amp; Shellstock Information</a> <a href="#">Freezing for Parasite Destruction</a>	Not Applicable	2
<b>13. Food separated and protected</b>	In	3
<b>14. Food-contact surfaces: cleaned and sanitized</b>	In	3
<b>15. Proper disposition of returned, previously served, reconditioned, and unsafe food</b>	In	2
<b>16. Proper cooking time and temperature</b> <a href="#">Cooking/Reheating Fact Sheet Link</a>	Not Observed	3
<b>17. Proper reheating procedures for hot holding</b>  <a href="#">Cooking/Reheating Fact Sheet Link</a>	Not Observed	3
<b>18. Proper cooling time and temperatures</b> <a href="#">Cooling Fact Sheet</a>	Not Applicable	3
<b>19. Proper hot holding temperatures</b> <a href="#">Proper Holding Temperatures Fact Sheet</a> <a href="#">Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet</a>	Not Observed	3
<b>20. Proper Cold holding temperatures</b> <a href="#">Proper Holding Temperatures Fact Sheet</a> <a href="#">Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet</a> <b>Comments</b> <ul style="list-style-type: none"> <li>3-501.16 (A)(2) - TCS Food-Cold Holding (<b>Priority Violation</b>) - Proper Holding Temperatures and Time as a Public Health Control Measure for Hot or Cold Food Provided and explained Fact Sheets/Provided Links - Proper Holding Temperatures- <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf">www.scdhec.gov/sites/default/files/Library/CR-011353.pdf</a> <i>Reach in: sausage, 45 F; wings, 44 F. Not corrected verification required</i></li> </ul>	<b>Out</b>	0
<b>21. Proper date marking and disposition.</b> <a href="#">Date Marking Fact Sheet Fact Sheet</a>	Not Applicable	3
<b>22. Time as a Public Health Control: procedures and records</b> <a href="#">Time as a Public Health Control Measure for Hot or Cold Food</a>	Not Applicable	3
<b>23. Consumer advisory provided for raw or undercooked foods</b> <a href="#">Guide to Consumer Advisories</a>	Not Applicable	1
<b>24. Pasteurized foods used; prohibited foods not offered</b>	Not Applicable	2
<b>25. Food additives: approved and properly used</b>	Not Applicable	2

<p><b>26. Toxic substances properly identified, stored, and used</b></p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>7-202.11 - Restriction-Presence and Use (<b>Priority Foundation Violation</b>) - Advised PIC that only those poisonous/toxic materials used for the cleaning/sanitizing and the control of pests are allowed in the facility.</li> </ul> <p><i>Observed pesticide not approved for food service facilities. Not corrected verification required</i></p>  <ul style="list-style-type: none"> <li>7-209.11 - Other Personal Care Items-Storage- Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department.</li> </ul> <p><i>Personal food stored in same fridge not segregated from customer foods.</i></p>	<p><b>Out</b></p>	<p>0</p>
<p><b>27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan</b></p> <p><a href="#">Guide to HACCP Plans</a></p>	<p>Not Applicable</p>	<p>2</p>
<p><b>28. Pasteurized eggs used where required</b></p>	<p>Not Applicable</p>	<p>1</p>
<p><b>29. Water and ice from approved source</b></p>	<p>In</p>	<p>2</p>
<p><b>30. Variance obtained for specialized processing methods</b></p>	<p>Not Applicable</p>	<p>1</p>
<p><b>31. Proper cooling methods used; adequate equipment for temperature control</b></p> <p><a href="#">Proper Cooling Temperatures</a></p>	<p>In</p>	<p>1</p>
<p><b>32. Plant food properly cooked for hot holding</b></p> <p><a href="#">Proper Cooking and Reheating Temperatures</a></p>	<p>Not Observed</p>	<p>1</p>
<p><b>33. Approved thawing methods used</b></p>	<p>Not Observed</p>	<p>1</p>
<p><b>34. Thermometers provided and accurate</b></p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>4-302.12 - Food Temperature Measuring Devices (<b>Priority Foundation Violation</b>) - Advised PIC the requirement to have a food temperature measuring device with a suitable small diameter probe – Accessible to staff at all times.</li> </ul> <p><i>Facility does not have a probe thermometer at time of inspection. Not corrected verification required.</i></p>	<p><b>Out</b></p>	<p>0</p>
<p><b>35. Food properly labeled: original container</b></p> <p><a href="#">Molluscan Shellfish &amp; Shellstock Information</a></p>	<p>In</p>	<p>1</p>
<p><b>36. Insects and rodents not present; no unauthorized animals</b></p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>6-501.111 - Controlling Pests (<b>Priority Foundation Violation</b>) - Advised the PIC effective measures shall be taken to eliminate the presence of insects, rodents, and other pests.</li> </ul> <p><i>Observed rodent activity throughout facility. Not corrected verification required</i></p>	<p><b>Out</b></p>	<p>0</p>

		
37. Contamination prevented during food preparation, storage and display	In	2
38. Personal cleanliness	In	2
39. Wiping cloths: properly used and stored	In	1
40. Washing fruits and vegetables	In	1
41. In-use utensils: properly stored	In	1
42. Utensils, equipment and linens: properly stored, dried & handled	In	1
<b>43. Single-use and single-service articles; properly stored and used</b> <b>Comments</b> <ul style="list-style-type: none"> <li>4-903.12 - Single-Service and Single-Use Articles-Storage Prohibitions  Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department.  <i>Observed single service items stored on the ground throughout.</i></li> </ul>	Out	0
44. Gloves used properly	In	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1
<b>47. Non-food-contact surfaces clean</b> <b>Comments</b> <ul style="list-style-type: none"> <li>4-602.13 - Nonfood Contact Surfaces-Cleaning Frequency  Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department.  <i>Observed food debris and heavy growth in out of service equipment throughout.</i></li> </ul> 	Out	0
<b>48. Hot and cold water available; adequate pressure</b> <b>Comments</b> <ul style="list-style-type: none"> <li>5-103.11 - Capacity-Quantity and Availability (<b>Priority Foundation Violation</b>) - Advised PIC that the water system shall be of sufficient capacity to meet the peak water and hot water demands for the RFE.  <i>Water not available at sinks in food prep areas. Not corrected verification required</i></li> </ul>	Out	0
49. Plumbing installed; proper backflow devices	In	2
50. Sewage and waste water properly disposed	In	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1
52. Garbage and refuse properly disposed; facilities maintained	In	1
53. Physical facilities installed, maintained and clean	In	1
54. Meets ventilation and lighting requirements; designated areas used	In	1

55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1
<b>Totals</b>		<b>82</b>

## Inspection Report Information

Item	Answer	Points Current
Grade Posted	B	
Is a Follow-Up required?	Yes	
<b>Follow-up Inspection will be performed within:</b>	24 hours	
Follow-Ups may be Virtual or Onsite	Onsite	
Is a Routine required within 60 days?	No	
<b>Totals</b>		

## Inspection Information

Item	Answer	Points Current
Facility Category	Category 1	
Type of Inspection.	Onsite	
Change of Ownership Permit Pending	Yes	
New Facility Contact Name:	Kk Patel	
New Facility Contact Phone:	224-619-9059	
New Facility Contact E-mail:	Quickstop9401@gmail.com	
<b>See 8-303.20 Existing Establishments and Change of Ownership for requirements. -</b> <a href="#">Regulation 61-25 Retail Food Establishments</a>		
<b>Within fifteen (15) calendar days from the date of the change of ownership, the new owner shall submit a complete application for a new permit as required in 8-302.12 and pay applicable Department fees as provided in 8-302.13(D).</b>		
If the new owner fails to obtain compliance at the permit inspection under (A)(4)(b) or (A)(4)(c), the retail food establishment may continue food operations for a time period not to exceed fifteen (15) calendar days. The retail food establishment must obtain compliance at a follow-up permit inspection during the fifteen (15) day period. If the new owner fails to obtain compliance within the fifteen (15) day period, the retail food establishment shall cease and close all food operations immediately. Any continued operation of the facility will constitute operation of a retail food establishment without a permit in violation of this regulation. The facility must remain closed until a new permit is issued to the facility.		
DHEC Contact Phone and Fax Number.	Midlands Food Columbia - (803)896-0620 Email - Midlands-Food@dhec.sc.gov	

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.

For fact sheets, the regulation, and additional information, please see:  
<https://www.scdhec.gov/food-safety>.

**Totals**