

South Carolina Department of Agriculture

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803-896-0640 | agriculture.sc.gov

Retail Food Establishment Inspection Report

Insp Date: 12/2/2024 **Business ID:** SC017232
Business: ENMARK STATION #300
1240 GREAT FALLS HWY

Inspection: C9000337
Permit #: 29-206-01094
Phone: 8032854614

LANCASTER, SC 29720
Points: 95

Reason: 02. Follow Up
Results: A

Establishment Information

Permit # 29-206-01094 Risk Level 1 - No Cook 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 type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i> 2-102.12(A) Core; Certified Food Protection Manager (CFPM) [Facility unable to provide CFPM at time of inspection.]					

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"/>

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Protection from Contamination	IN	OUT	NA	NO	CV
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15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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Time/Temperature Control for Safety (TCS Food)	IN	OUT	NA	NO	CV
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16. Proper cooking time and temperature	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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17. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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18. Proper cooling time and temperatures	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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19. Proper hot holding temperature	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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20. Proper cold holding temperature	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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21. Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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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"/>
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Consumer Advisory	IN	OUT	NA	NO	CV
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23. Consumer advisory provided for raw or undercooked foods	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
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Highly Susceptible Populations	IN	OUT	NA	NO	CV
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24. Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
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Chemical	IN	OUT	NA	NO	CV
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25. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
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26. Toxic substances properly identified, stored, and used	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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Conformance with Approved Procedures	IN	OUT	NA	NO	CV
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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
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28. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
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29. Water and ice from approved source	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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30. Variance obtained for specialized processing methods	<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
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31. Proper cooling methods used, adequate equipment for temperature control	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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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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33. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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34. Thermometers provided and accurate	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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Food Identification	IN	OUT	NA	NO	CV
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35. Food properly labeled: original container	<input checked="" 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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36. Insects and rodents not present; no unauthorized animals	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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37. Contamination prevented during food preparation, storage, and display	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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38. Personal cleanliness	<input checked="" 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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|---|----------------------------------|-----------------------|--|--|--------------------------|
| 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
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| 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</i> <i>- Observed stored in a manner where there is a potential for contamination.</i> <i>- Exposed to splash, dust, or other contamination.</i> <i>- Less than 6 inches off the floor.</i></p> <p><i>[Observed single use items stored on floor in outside storage container.]</i></p>
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| 44. Gloves used properly | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
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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"/> | <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
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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 type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> |

<i>Fail Notes</i>	5-205.15(B)	<p><i>Core; System Maintained in Good Repair - Leakage</i> <i>[Observed filters above 3 compartment sink leaking.]</i></p>
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| 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

Inspection Information

Is a Follow-Up Required? No Is a Routine required within 60 days? No

Notification

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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.