

South Carolina Department of Agriculture

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Retail Food Establishment Inspection Report

Insp Date: 12/6/2024 **Business ID:** SC017382
Business: THE WING SPOT
1864 GRACE AVE

Inspection: I2000358
Permit #: 29-206-01755
Phone: 8032859464

LANCASTER, SC 29720
Points: 96

Reason: 01. Routine
Results: A

Establishment Information

Permit # 29-206-01755 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

	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 (B) Core; Food Handler (FH) [FH certification expired.]					
2-102.12(A) Core; Certified Food Protection Manager (CFPM) [Facility does not have CFPM.]					

Employee Health

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

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

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

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

13. Food separated and protected	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
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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 type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="checkbox"/> |
| 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 type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="checkbox"/> |
| 20. Proper cold holding temperature | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |

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

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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="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="checkbox"/> |
|--|-----------------------|-----------------------|----------------------------------|--|--------------------------|

Chemical

- | | | | | | |
|--|-----------------------|----------------------------------|----------------------------------|--|--------------------------|
| 25. Food additives: approved and properly used | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="checkbox"/> |
| 26. Toxic substances properly identified, stored, and used | <input type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> |

<i>Fail Notes</i>	7-206.11	<i>Priority; Restricted Use Pesticides - Criteria [Household pesticide located in bar area. not corrected. verification required.]</i>
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Conformance with Approved Procedures

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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"/> |
|---|-----------------------|-----------------------|----------------------------------|--|--------------------------|

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="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"/> |
| 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="checkbox"/> |

Food Identification

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

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	IN	OUT	NA	NO	CV
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- | | 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"/> |

	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 checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 44. Gloves used properly | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |

	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"/> |

	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"/> |

	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? 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 cold holding temperatures are 41°F or lower.