

South Carolina Department of Agriculture

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Retail Food Establishment Inspection Report

Insp Date: 11/15/2024 **Business ID:** SC017279
Business: TAQUERIA EL MANHATTAN
1618 MEMORIAL PARK ROAD

Inspection: C9000305
Permit #: 29-206-01465
Phone: 8034624767

LANCASTER, SC 29720
Points: 83

Reason: 01. Routine
Results: B

Establishment Information

Permit # 29-206-01465 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
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
5. No discharge from eyes, nose, or mouth

IN OUT NA NO CV

Preventing Contamination by Hands

6. Hands clean and properly washed
7. No bare-hand contact with RTE foods
8. Handwashing sinks supplied and accessible

IN OUT NA NO CV

Approved Source

9. Food obtained from approved source
10. Food received at proper temperature
11. Food in good condition, safe, and unadulterated
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

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Protection from Contamination

Fail Notes | 3-302.11(A)(1)&(2) *Priority; Raw Animal Food – Separation, Packaging, and Segregation*
[Observed raw chicken and raw fish stored above lemons and limes in walk in cooler. Corrected verification required.]

- | | 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"/> |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | |
| 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*
[Buffet/ chicken wings 123 F, plantain 102 F, counter/ chicken and potato soup 115 F. Corrected verification required.]

- | | | | | | |
|---|----------------------------------|----------------------------------|----------------------------------|-----------------------|--------------------------|
| 20. Proper cold holding temperature | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| <i>Fail Notes</i> 3-501.16(A)(2) <i>Priority; Time/Temperature Control for Safety Food - Cold Holding</i>
<i>[Buffet/ cantaloupe 60 F, lettuce 54 F, ranch 50 F. Corrected verification required.]</i> | | | | | |
| 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 checked="" type="radio"/> | <input 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="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 checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |

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="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 type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i> 4-501.11 <i>Core; Good Repair and Proper Adjustment - Equipment</i> <i>[Drain plugs at 3 compartment sink have plastic wrap to assist with plug.]</i>					
46. Warewashing facilities: installed, maintained, and used; test strips	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i> 4-302.14 <i>Priority Foundation; Sanitizing Solutions-Testing Devices Provided</i> <i>[Observed chlorine test strips for dish machine had water damage. Not corrected verification required.]</i>					
47. Non-food contact surfaces clean	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
Physical Facilities	IN	OUT	NA	NO	CV
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) <i>Core; System Maintained in Good Repair - Leakage</i> <i>[Observed plumbing at back of ice machine overflowing into pans below.]</i>					
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 type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i> 6-201.11 <i>Core; Floors, Walls and Ceilings - Cleanability</i> <i>[Wall near deli slicer has gouge in wall.]</i>					
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
55. Chapter 8: Compliance and Enforcement	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

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Chapter 8 & 9 Violations

IN OUT NA NO CV

56. Chapter 9: Standards for Additional Operations

Comments

Inspection Information

Is a Follow-Up Required? _____ Is a Routine required within 60 days? _____

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 cooking temperatures are in proper range.