South Carolina Department of Agriculture

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Retail Food Establishment Inspection Report

Insp Date: 3/24/2026 **Business ID:** SC025888 **Inspection:** D7001662
Business: REVIS GROCERY **Permit #:** 46-206-04339
1005 N CONGRESS STREET **Phone:** 6302545874

YORK, SC 29745 **Reason:** 02. Follow Up
Points: 93 **Results:** B

Establishment Information

Permit # 46-206-04339 Risk Level 2 - Cook and Serve Owner _____ Virtual ☐

Foodborne Illness Risk Factors & Interventions

IN = In Compliance; OUT = Out of Compliance; NA = Not Applicable; NO = Not Observed; CV = Consecutive Violation

	IN	OUT	NA	NO	CV
Supervision					
1. PIC present, demonstration, certification, performance	○	◉			☐
Fail Notes — *2-102.12 (B)* — *Core; Food Handler (FH) [No one with a valid food handler certificate working at time of inspection]*					
2-102.12(A) — *Core; Certified Food Protection Manager (CFPM) [Facility unable to provide food manager certificate at time of inspection.]*					
Employee Health	IN	OUT	NA	NO	CV
2. Management; employee knowledge; responsibilities and reporting	◉	○			☐
3. Proper use of reporting, restriction, and exclusion	◉	○			☐
Employee Good Hygienic Practices	IN	OUT	NA	NO	CV
4. Proper eating, tasting, drinking, or tobacco use	◉	○			☐
5. No discharge from eyes, nose, or mouth	◉	○			☐
Preventing Contamination by Hands	IN	OUT	NA	NO	CV
6. Hands clean and properly washed	◉	○			☐
7. No bare-hand contact with RTE foods	◉	○		○	☐
8. Handwashing sinks supplied and accessible	◉	○			☐
Approved Source	IN	OUT	NA	NO	CV
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	○	○	◉	○	☐
Protection from Contamination	IN	OUT	NA	NO	CV

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Protection from Contamination	IN	OUT	NA	NO	CV
13. Food separated and protected	◉	○	○	○	☐
14. Food-contact surfaces: cleaned and sanitized	◉	○			☐
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	◉	○			☐
Time/Temperature Control for Safety (TCS Food)	**IN**	**OUT**	**NA**	**NO**	**CV**
16. Proper cooking time and temperature	○	○	◉	○	☐
17. Proper reheating procedures for hot holding	◉	○	○	○	☐
18. Proper cooling time and temperatures	○	○	○	◉	☐
19. Proper hot holding temperature	○	○	○	◉	☐
20. Proper cold holding temperature	◉	○	○	○	☐
21. Proper date marking and disposition	○	◉	○	○	▣

Fail Notes

3-501.17 *Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking*
*[***Consecutive Violation***Facility does not have an active date marking system for TCS, RTE foods. Not Corrected, Verification Required. The violation identified as consecutive and might be referred to the Enforcement Section.*
]

3-501.18 *Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition*
*[***Consecutive Violation***Observed opened container of chili, opened container of RTE hot dogs, and container of cole slaw without date marking label for disposition. Not Corrected, Verification Required. The violation identified as consecutive and might be referred to the Enforcement Section.*
]

22. Time as a Public Health Control: procedures and records	○	○	◉	○	☐
Consumer Advisory	**IN**	**OUT**	**NA**	**NO**	**CV**
23. Consumer advisory provided for raw or undercooked foods	○	○	◉		☐
Highly Susceptible Populations	**IN**	**OUT**	**NA**	**NO**	**CV**
24. Pasteurized foods used; prohibited foods not offered	○	○	◉		☐
Chemical	**IN**	**OUT**	**NA**	**NO**	**CV**
25. Food additives: approved and properly used	○	○	◉		☐
26. Toxic substances properly identified, stored, and used	◉	○			☐
Conformance with Approved Procedures	**IN**	**OUT**	**NA**	**NO**	**CV**
27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan	○	○	◉		☐

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
28. Pasteurized eggs used where required	○	○	◉		☐
29. Water and ice from approved source	◉	○			☐
30. Variance obtained for specialized processing methods	○	○	◉		☐

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Food Temperature Control	IN	OUT	NA	NO	CV
31. Proper cooling methods used, adequate equipment for temperature control	◉	○			☐
32. Plant food properly cooked for hot holding	○	○	◉	○	☐
33. Approved thawing methods used	○	○	○	◉	☐
34. Thermometers provided and accurate	◉	○			☐
Food Identification	**IN**	**OUT**	**NA**	**NO**	**CV**
35. Food properly labeled: original container	◉	○			☐
Prevention of Food Contamination	**IN**	**OUT**	**NA**	**NO**	**CV**
36. Insects and rodents not present; no unauthorized animals	○	◉			■
Fail Notes | *6-501.111* *Priority Foundation; Controlling Pests* *[***Consecutive Violation***Observed mouse droppings throughout dry storage room. Not Corrected, Verification Required. The violation identified as consecutive and might be referred to the Enforcement Section.]*					
37. Contamination prevented during food preparation, storage, and display	◉	○			☐
38. Personal cleanliness	◉	○			☐
39. Wiping cloths: properly used and stored	◉	○			☐
40. Washing fruits and vegetables	◉	○			☐
Proper Use of Utensils	**IN**	**OUT**	**NA**	**NO**	**CV**
41. In-use utensils: properly stored	◉	○			☐
42. Utensils, equipment, and linens: properly stored, dried, and handled	◉	○			☐
43. Single-use and single-service articles: properly stored and used	◉	○			☐
44. Gloves used properly	◉	○			☐
Utensils & Equipment	**IN**	**OUT**	**NA**	**NO**	**CV**
45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	◉	○			☐
46. Warewashing facilities: installed, maintained, and used; test strips	◉	○			☐
47. Non-food contact surfaces clean	◉	○			☐
Physical Facilities	**IN**	**OUT**	**NA**	**NO**	**CV**
48. Hot and cold water available; adequate pressure	◉	○			☐
49. Plumbing installed; proper backflow devices	◉	○			☐
50. Sewage and wastewater properly disposed	◉	○			☐
51. Toilet facilities: properly constructed, supplied, and cleaned	◉	○			☐
52. Garbage and refuse properly disposed; facilities maintained	◉	○			☐
53. Physical facilities installed, maintained, and clean	◉	○			☐
54. Meets ventilation and lighting requirements; designated areas used	◉	○			☐
Chapter 8 & 9 Violations	**IN**	**OUT**	**NA**	**NO**	**CV**
55. Chapter 8: Compliance and Enforcement	◉	○			☐

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Chapter 8 & 9 Violations	IN	OUT	NA	NO	CV
56. Chapter 9: Standards for Additional Operations	◉	○			☐

Comments

Continuation of violations downgrade. 10 day follow up scheduled

Inspection Information

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

Follow up Inspection will be performed within: 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.