

# South Carolina Department of Agriculture

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## Retail Food Establishment Inspection Report

**Insp Date:** 11/8/2024  
**Business:** MJ MART  
9775 CHARLOTTE HWY

**Business ID:** SC017291

**Inspection:** C9000289  
**Permit #:** 29-206-01531  
**Phone:** 8035484547

INDIAN LAND, SC 29707

**Points:** 88

**Reason:** 01. Routine

**Results:** A

### Establishment Information

Permit # 29-206-01531 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

1. PIC present, demonstration, certification, performance IN OUT NA NO CV

*Fail Notes* | 2-102.12(A) Core; Certified Food Protection Manager (CFPM)  
 [Person(s) present were unable to provide CFPM at time of inspection.]

#### Employee Health

2. Management; employee knowledge; responsibilities and reporting IN OUT NA NO CV

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 IN OUT NA NO CV

5. No discharge from eyes, nose, or mouth IN OUT NA NO CV

#### Preventing Contamination by Hands

6. Hands clean and properly washed IN OUT NA NO CV

7. No bare-hand contact with RTE foods IN OUT NA NO CV

8. Handwashing sinks supplied and accessible IN OUT NA NO CV

#### Approved Source

9. Food obtained from approved source IN OUT NA NO CV

10. Food received at proper temperature IN OUT NA NO CV

11. Food in good condition, safe, and unadulterated IN OUT NA NO CV

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

14. Food-contact surfaces: cleaned and sanitized IN OUT NA NO CV

## Retail Food Establishment Inspection Report

Protection from Contamination	IN	OUT	NA	NO	CV
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<i>Fail Notes</i>	4-602.11(E)	<i>Core; Equipment, Non-TCS Food Contact Surfaces and Utensils – Cleaning frequency [Ice chute in ice machine has black organic accumulation.]</i>
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15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="radio"/>	<input type="radio"/>	<input 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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" 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="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="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="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="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="radio"/>	<input type="checkbox"/>
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Good Retail Practices
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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="radio"/>	<input type="checkbox"/>
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29. Water and ice from approved source	<input checked="" type="radio"/>	<input type="radio"/>	<input 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="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="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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>
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<i>Fail Notes</i>	4-302.12	<i>Priority Foundation; Food Temperature Measuring Devices [Facility unable to provide thermometer reading 0 F - 220 F at time of inspection. Not corrected verification required. The violation identified as Consecutive might be referred to the Enforcement Section.]</i>
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Food Identification	IN	OUT	NA	NO	CV
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## Retail Food Establishment Inspection Report

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 type="radio"/>	<input checked="" type="radio"/>			<input checked="" type="checkbox"/>
Fail Notes	3-306.11	Priority; Food Display - Preventing Contamination by Consumers [Observed apples without 'wash before eating' signage or wrapping near front counter. Not corrected verification required. The violation identified as Consecutive might be referred to the Enforcement Section.]					
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 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
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"/>
Fail Notes	5-205.15(B)	Core; System Maintained in Good Repair - Leakage [3 compartment sink is leaking from plumbing below.]					
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"/>
<b>This item has Media/Attachments. See Footnote 1 at end of questionnaire.</b>							
Fail Notes	6-201.11	Core; Floors, Walls and Ceilings - Cleanability [Wall in back storage room is made out of cardboard.]					
	6-501.11	Core; Repairing - Premises, Structures, Attachments, and Fixtures - Methods [Corner of wall and behind shelving at 3 compartment sink is peeling and in poor repair.]					
54. Meets ventilation and lighting requirements; designated areas used			<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
Fail Notes	6-202.11	Core; Light Bulbs - Protective Shielding [Observed lights without protective shielding in storage area near walk in cooler.]					

## Retail Food Establishment Inspection Report

Physical Facilities	IN	OUT	NA	NO	CV
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<i>Fail Notes</i>	6-303.11	<i>Core; Intensity - Lighting [0 foot candles in walkway where chest freezers are stored.]</i>
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Chapter 8 & 9 Violations	IN	OUT	NA	NO	CV
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| 55. Chapter 8: Compliance and Enforcement          | <input type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 56. Chapter 9: Standards for Additional Operations | <input type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |

Comments
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Inspection Information
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Is a Follow-Up Required? \_\_\_\_\_ Is a Routine required within 60 days? \_\_\_\_\_

Notification
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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

Wall

