



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	40-206-07215	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	QUICK STOP #2	Audit Type:	15_Follow-Up Inspection
Address:	9401 WILSON BLVD	Start Date:	02 Apr 2024 09:53 AM
City/State/Zip:	COLUMBIA, SC 292030000 RICHLAND	End Date:	02 Apr 2024 10:20 AM

Overall Score
94%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current
1. PIC Present, Demonstration – Certification by accredited program, and Performs duties Certified Food Protection Manager Fact Sheet Link	In	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link	In	2
3. Proper use of reporting, restriction and exclusion	In	2
4. Proper eating, tasting, drinking, or tobacco use	In	2
5. No discharge from eyes, nose, and mouth	In	2
6. Hands clean and properly washed	In	3
7. No bare hand contact with RTE foods	Not Observed	3
8. Handwashing sinks, properly supplied and accessible	In	2
9. Food obtained from approved source	In	2
10. Food received at proper temperature	Not Observed	2
11. Food in good condition, safe and unadulterated	In	2
12. Required records available: shellstock tags, parasite destruction Molluscan Shellfish & Shellstock Information Freezing for Parasite Destruction	Not Applicable	2
13. Food separated and protected	In	3
14. Food-contact surfaces: cleaned and sanitized	In	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2
16. Proper cooking time and temperature Cooking/Reheating Fact Sheet Link	Not Observed	3

17. Proper reheating procedures for hot holding Cooking/Reheating Fact Sheet Link	Not Observed	3
18. Proper cooling time and temperatures Cooling Fact Sheet	Not Applicable	3
19. Proper hot holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet	Not Observed	3
20. Proper Cold holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet Comments <ul style="list-style-type: none"> ** Consecutive Violation ** 3-501.16 (A)(2) - TCS Food-Cold Holding (Priority Violation) - Proper Holding Temperatures and Time as a Public Health Control Measure for Hot or Cold Food Provided and explained Fact Sheets/Provided Links - Proper Holding Temperatures- www.scdhec.gov/sites/default/files/Library/CR-011353.pdf <i>Reach in: sausage, 46 F; wings, 44 F. Not corrected verification required</i> The violation identified as consecutive may be referred to the Enforcement Section. 	Out	0
21. Proper date marking and disposition. Date Marking Fact Sheet Fact Sheet	Not Applicable	3
22. Time as a Public Health Control: procedures and records Time as a Public Health Control Measure for Hot or Cold Food	Not Applicable	3
23. Consumer advisory provided for raw or undercooked foods Guide to Consumer Advisories	Not Applicable	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2
25. Food additives: approved and properly used	Not Applicable	2
26. Toxic substances properly identified, stored, and used	In	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan Guide to HACCP Plans	Not Applicable	2
28. Pasteurized eggs used where required	Not Applicable	1
29. Water and ice from approved source	In	2
30. Variance obtained for specialized processing methods	Not Applicable	1
31. Proper cooling methods used; adequate equipment for temperature control Proper Cooling Temperatures	In	1
32. Plant food properly cooked for hot holding Proper Cooking and Reheating Temperatures	Not Observed	1
33. Approved thawing methods used	Not Observed	1
34. Thermometers provided and accurate Comments <ul style="list-style-type: none"> 4-203.12 - Temperature Measuring Devices-Ambient Air & Water-Accuracy (Priority Foundation Violation) - Advised PIC of the requirement to have ambient air and water temperature measuring devices. 	Out	0

<p><i>Facility does not have ambient thermometers in reach in coolers. Not corrected verification required</i></p> <ul style="list-style-type: none"> ** Consecutive Violation ** 4-302.12 - Food Temperature Measuring Devices (Priority Foundation Violation) - Advised PIC the requirement to have a food temperature measuring device with a suitable small diameter probe – Accessible to staff at all times. <i>Facility does not have a probe thermometer at time of inspection. Not corrected verification required.</i> The violation identified as consecutive may be referred to the Enforcement Section. 		
35. Food properly labeled: original container Molluscan Shellfish & Shellstock Information	In	1
36. Insects and rodents not present; no unauthorized animals Comments <ul style="list-style-type: none"> ** Consecutive Violation ** 6-501.111 - Controlling Pests (Priority Foundation Violation) - Advised the PIC effective measures shall be taken to eliminate the presence of insects, rodents, and other pests <i>Observed rodent activity throughout facility. Not corrected verification required</i> The violation identified as consecutive may be referred to the Enforcement Section. 	Out	0
37. Contamination prevented during food preparation, storage and display	In	2
38. Personal cleanliness	In	2
39. Wiping cloths: properly used and stored	In	1
40. Washing fruits and vegetables	In	1
41. In-use utensils: properly stored	In	1
42. Utensils, equipment and linens: properly stored, dried & handled	In	1
43. Single-use and single-service articles; properly stored and used	In	1
44. Gloves used properly	In	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1
47. Non-food-contact surfaces clean	In	1
48. Hot and cold water available; adequate pressure	In	2
49. Plumbing installed; proper backflow devices	In	2
50. Sewage and waste water properly disposed	In	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1
52. Garbage and refuse properly disposed; facilities maintained	In	1
53. Physical facilities installed, maintained and clean	In	1
54. Meets ventilation and lighting requirements; designated areas used	In	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1
Totals		94

Inspection Report Information

Item	Answer	Points Current
Grade Posted	C	
Is a Follow-Up required?	Yes	
Follow-up Inspection will be performed within:	Specified Date	
A Follow-up Inspection will be performed by the date indicated.	12 Apr 2024	
Follow-Ups may be Virtual or Onsite	Onsite	
Is a Routine required within 60 days?	No	
Totals		

Inspection Information

Item	Answer	Points Current
Facility Category	Category 1	
Type of Inspection.	Onsite	
Change of Ownership Permit Pending	Yes	
New Facility Contact Name:	Kk Patel	
New Facility Contact Phone:	224-619-9059	
New Facility Contact E-mail:	Quickstop9401@gmail.com	
<p>See 8-303.20 Existing Establishments and Change of Ownership for requirements. -</p> <p>Regulation 61-25 Retail Food Establishments</p> <p>Within fifteen (15) calendar days from the date of the change of ownership, the new owner shall submit a complete application for a new permit as required in 8-302.12 and pay applicable Department fees as provided in 8-302.13(D).</p> <p>If the new owner fails to obtain compliance at the permit inspection under (A)(4)(b) or (A)(4)(c), the retail food establishment may continue food operations for a time period not to exceed fifteen (15) calendar days. The retail food establishment must obtain compliance at a follow-up permit inspection during the fifteen (15) day period. If the new owner fails to obtain compliance within the fifteen (15) day period, the retail food establishment shall cease and close all food operations immediately. Any continued operation of the facility will constitute operation of a retail food establishment without a permit in violation of this regulation. The facility must remain closed until a new permit is issued to the facility.</p>		
DHEC Contact Phone and Fax Number.	Midlands Food Columbia - (803)896-0620 Email - Midlands-Food@dhec.sc.gov	
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.

For fact sheets, the regulation, and additional information, please see:
<https://www.scdhec.gov/food-safety>.

Totals