



South Carolina Department of Agriculture

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Retail Food Establishment Inspection Report

Insp Date: 7/8/2026 **Business ID:** zz001703
Business: The Farmhouse Grill
1 Crystal Springs Dr

Inspection: J1000964
Permit #: 32-206-08863
Phone: 803 414-2839

Lexington, SC 29073-0000
Points: 71

Reason: 01. Routine
Results: C

Establishment Information

Permit # 32-206-08863 Risk Level 3 - High Risk 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.
[Priority violations noted at time of inspection. 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

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

Fail Notes | 3-301.11 Priority; Preventing Contamination from Hands
[Observed employee bare hand garnish for drinks. Not corrected - Verification required.]

8. Handwashing sinks supplied and accessible

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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
☒ ☐ ☐ ☐ ☐
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Protection from Contamination

IN OUT NA NO CV

13. Food separated and protected

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Fail Notes | 3-302.11(A)(1)&(2) | **Priority; Raw Animal Food – Separation, Packaging, and Segregation**
[Partially cooked and uncooked products stored together and with repackaged ready to eat food items in walk in freezer. Raw shell eggs stored over open pudding in walk in unit. Raw eggs stored beside ready to eat beans in walk in unit. Not corrected - Verification required.]

14. Food-contact surfaces: cleaned and sanitized

☐ ☒ ☐ ☐ ☐

Fail Notes | 4-501.114 | **Priority; Warewashing Equipment - Chemical Sanitization - Criteria**
[0 ppm chlorine indicated with inspector's sanitizer test strips. Not corrected - Verification required.]

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

☒ ☐ ☐ ☐ ☐

Fail Notes | 3-401.14(F) | **Priority Foundation; Non-Continuous Cooking of Raw Animal Foods - Written Procedures**
[Observed partially cooked wings without written procedures provided. Not corrected - Verification required.]

17. Proper reheating procedures for hot holding

☐ ☐ ☐ ☒ ☐

18. Proper cooling time and temperatures

☐ ☒ ☐ ☐ ☐

Fail Notes | 3-501.14 | **Priority; Cooling**
[Noodles prepared yesterday found at 51 F covered in middle of walk in unit. Breakfast gravy (breakfast until 10:30 am) 116 F covered and stacked in middle of walk in unit at 1:40 pm. Grits 105 F (Breakfast ends 10:30am) found covered and stacked in middle of walk in unit 1:40pm. Not corrected - Verification required.]

19. Proper hot holding temperature

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

20. Proper cold holding temperature

☐ ☒ ☐ ☐ ☐

Fail Notes | 3-501.16(A)(2) | **Priority; Time/Temperature Control for Safety Food - Cold Holding**
[Top of prep cooler/Tomato 54 F, shredded cheese 61 F; Bottom of prep cooler/ham 51 F, turkey 54 F, roast beef 54 F; Walk in/liver pudding 52 F, bologna 50 F, ham 54 F, wings 50 F. Not corrected - Verification required.]

21. Proper date marking and disposition

☐ ☒ ☐ ☐ ☐

Fail Notes | 3-501.17 | **Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking**
[A date marking system for refrigerated, ready-to-eat, time/temperature control for safety food prepared or opened and held in the food establishment for more than 24 hours not clearly date marked to indicate a maximum of seven days (day of preparation or day opened is day one). Not corrected - Verification required.]

3-501.18 | **Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition**
[Ham, roast beef, hot dogs, turkey, bologna not date marked with date opened. Baked beans beyond discard date. Not corrected - Verification required.]

22. Time as a Public Health Control: procedures and records

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Consumer Advisory

IN OUT NA NO CV

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Consumer Advisory	IN	OUT	NA	NO	CV
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23. Consumer advisory provided for raw or undercooked foods

☐ IN ☒ OUT ☐ NA ☐ NO ☐ CV

Fail Notes	3-603.11 (A-C)	Priority Foundation; Consumer Advisory – Animal Foods that are Not Otherwise Processed to Eliminate Pathogens [Consumer advisory not provided for products cooked to order by customer request. Not corrected - Verification required.]
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Highly Susceptible Populations	IN	OUT	NA	NO	CV
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24. Pasteurized foods used; prohibited foods not offered

☐ IN ☐ OUT ☒ NA ☐ NO ☐ CV

Chemical	IN	OUT	NA	NO	CV
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25. Food additives: approved and properly used

☐ IN ☐ OUT ☒ NA ☐ NO ☐ CV

26. Toxic substances properly identified, stored, and used

☒ IN ☐ OUT ☐ NA ☐ NO ☐ CV

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

☐ IN ☐ OUT ☒ NA ☐ NO ☐ CV

Good Retail Practices	IN	OUT	NA	NO	CV
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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

☐ IN ☐ OUT ☒ NA ☐ NO ☐ CV

29. Water and ice from approved source

☒ IN ☐ OUT ☐ NA ☐ NO ☐ CV

30. Variance obtained for specialized processing methods

☐ IN ☐ OUT ☒ NA ☐ NO ☐ CV

Food Temperature Control	IN	OUT	NA	NO	CV
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31. Proper cooling methods used, adequate equipment for temperature control

☐ IN ☒ OUT ☐ NA ☐ NO ☐ CV

Fail Notes	3-501.15(A)	Priority Foundation; Cooling Methods [Hot noodles placed in covered container and placed in middle shelving of walk in unit not adequately cooled by next day. Covering and stacking hot grits and hot gravy from breakfast not allowing for adequate cooling. Not corrected - Verification required.]
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32. Plant food properly cooked for hot holding

☐ IN ☐ OUT ☐ NA ☒ NO ☐ CV

33. Approved thawing methods used

☐ IN ☐ OUT ☐ NA ☒ NO ☐ CV

34. Thermometers provided and accurate

☒ IN ☐ OUT ☐ NA ☐ NO ☐ CV

Food Identification	IN	OUT	NA	NO	CV
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35. Food properly labeled: original container

☒ IN ☐ OUT ☐ NA ☐ NO ☐ CV

Prevention of Food Contamination	IN	OUT	NA	NO	CV
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36. Insects and rodents not present; no unauthorized animals

☐ IN ☒ OUT ☐ NA ☐ NO ☐ CV

Fail Notes	6-501.111	Priority Foundation; Controlling Pests [Observed heavy rodent dropping in wait station area. Not corrected - Verification required.]
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37. Contamination prevented during food preparation, storage, and display

☒ IN ☐ OUT ☐ NA ☐ NO ☐ CV

38. Personal cleanliness

☒ IN ☐ OUT ☐ NA ☐ NO ☐ CV

39. Wiping cloths: properly used and stored

☒ IN ☐ OUT ☐ NA ☐ NO ☐ CV

40. Washing fruits and vegetables

☒ IN ☐ OUT ☐ NA ☐ NO ☐ CV

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Proper Use of Utensils

41. In-use utensils: properly stored

Fail Notes | 3-304.12 Core; In-Use Utensils-Between - Use Storage
[Storing utensils in standing water.]

IN OUT NA NO CV
☐ ☒ ☐ ☐ ☐

42. Utensils, equipment, and linens: properly stored, dried, and handled

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43. Single-use and single-service articles: properly stored and used

Fail Notes | 4-903.11(A),(C)&(D) Core; Single-Service and Single-Use Articles - Storing
- Observed stored in a manner where there is a potential for contamination.
- Exposed to splash, dust, or other contamination.
- Less than 6 inches off the floor.

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[Storing single service items directly on floor in closet.]

44. Gloves used properly

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Utensils & Equipment

45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used

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46. Warewashing facilities: installed, maintained, and used; test strips

Fail Notes | 4-302.14 Priority Foundation; Sanitizing Solutions-Testing Devices Provided
[Sanitizer test kit for dish machine not provided. Not corrected - Verification required.]

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47. Non-food contact surfaces clean

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Physical Facilities

48. Hot and cold water available; adequate pressure

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49. Plumbing installed; proper backflow devices

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50. Sewage and wastewater properly disposed

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51. Toilet facilities: properly constructed, supplied, and cleaned

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52. Garbage and refuse properly disposed; facilities maintained

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53. Physical facilities installed, maintained, and clean

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Fail Notes | 6-201.11 Core; Floors, Walls and Ceilings - Cleanability
[Rough flooring noted in walk in unit. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]

54. Meets ventilation and lighting requirements; designated areas used

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Chapter 8 & 9 Violations

55. Chapter 8: Compliance and Enforcement

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56. Chapter 9: Standards for Additional Operations

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Fail Notes | 9-6 H (1) & (4) Authorization
[Facility not approved for Immediate Outdoor Cooking.]

Comments

Priority, Priority foundation and consecutive violations must be corrected by follow up within 10 days.

Inspection Information

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

Follow up Inspection will be performed within: 10 Days ☒ 72 hours ☐ 24 hours ☐ Specified Date ☐

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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.

FITSNEWS

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Fail Notes Summary

Code	Text
1. PIC present, demonstration, certification, performance	
2-102.11	Priority Foundation; Demonstration Additional reference - 2-103.11(A-N) - Responsibilities of the PIC.
	Addl Notes: <i>[Priority violations noted at time of inspection. Not corrected - Verification required.]</i>
7. No bare-hand contact with RTE foods	
3-301.11	Priority; Preventing Contamination from Hands
	Addl Notes: <i>[Observed employee bare hand garnish for drinks. Not corrected - Verification required.]</i>
13. Food separated and protected	
3-302.11(A)(1)&(2)	Priority; Raw Animal Food – Separation, Packaging, and Segregation
	Addl Notes: <i>[Partially cooked and uncooked products stored together and with repackaged ready to eat food items in walk in freezer. Raw shell eggs stored over open pudding in walk in unit. Raw eggs stored beside ready to eat beans in walk in unit. Not corrected - Verification required.]</i>
14. Food-contact surfaces: cleaned and sanitized	
4-501.114	Priority; Warewashing Equipment - Chemical Sanitization - Criteria
	Addl Notes: <i>[0 ppm chlorine indicated with inspector's sanitizer test strips. Not corrected - Verification required.]</i>
16. Proper cooking time and temperature	
3-401.14(F)	Priority Foundation; Non-Continuous Cooking of Raw Animal Foods - Written Procedures
	Addl Notes: <i>[Observed partially cooked wings without written procedures provided. Not corrected - Verification required.]</i>
18. Proper cooling time and temperatures	
3-501.14	Priority; Cooling
	Addl Notes: <i>[Noodles prepared yesterday found at 51 F covered in middle of walk in unit. Breakfast gravy (breakfast until 10:30 am) 116 F covered and stacked in middle of walk in unit at 1:40 pm. Grits 105 F (Breakfast ends 10:30am) found covered and stacked in middle of walk in unit 1:40pm. Not corrected - Verification required.]</i>
19. Proper hot holding temperature	
This item has Notes. See Footnote 1 at end of questionnaire.	
20. Proper cold holding temperature	
3-501.16(A)(2)	Priority; Time/Temperature Control for Safety Food - Cold Holding
	Addl Notes: <i>[Top of prep cooler/Tomato 54 F, shredded cheese 61 F; Bottom of prep cooler/ham 51 F, turkey 54 F, roast beef 54 F; Walk in/liver pudding 52 F, bologna 50 F, ham 54 F, wings 50 F. Not corrected - Verification required.]</i>
21. Proper date marking and disposition	
3-501.17	Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking
	Addl Notes: <i>[A date marking system for refrigerated, ready-to-eat, time/temperature control for safety food prepared or opened and held in the food establishment for more than 24 hours not clearly date marked to indicate a maximum of seven days (day of preparation or day opened is day one). Not corrected - Verification required.]</i>
3-501.18	Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition
	Addl Notes: <i>[Ham, roast beef, hot dogs, turkey, bologna not date marked with date opened. Baked beans beyond discard date. Not corrected - Verification required.]</i>
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Code	Text
3-603.11 (A-C)	Priority Foundation; Consumer Advisory – Animal Foods that are Not Otherwise Processed to Eliminate Pathogens
Addl Notes:	<i>[Consumer advisory not provided for products cooked to order by customer request. Not corrected - Verification required.]</i>
31. Proper cooling methods used, adequate equipment for temperature control	
3-501.15(A)	Priority Foundation; Cooling Methods
Addl Notes:	<i>[Hot noodles placed in covered container and placed in middle shelving of walk in unit not adequately cooled by next day. Covering and stacking hot grits and hot gravy from breakfast not allowing for adequate cooling. Not corrected - Verification required.]</i>
36. Insects and rodents not present; no unauthorized animals	
6-501.111	Priority Foundation; Controlling Pests
Addl Notes:	<i>[Observed heavy rodent dropping in wait station area. Not corrected - Verification required.]</i>
41. In-use utensils: properly stored	
3-304.12	Core; In-Use Utensils-Between - Use Storage
Addl Notes:	<i>[Storing utensils in standing water.]</i>
43. Single-use and single-service articles: properly stored and used	
4-903.11(A),(C)&(D)	Core; Single-Service and Single-Use Articles - Storing
	- Observed stored in a manner where there is a potential for contamination.
	- Exposed to splash, dust, or other contamination.
	- Less than 6 inches off the floor.
Addl Notes:	<i>[Storing single service items directly on floor in closet.]</i>
46. Warewashing facilities: installed, maintained, and used; test strips	
4-302.14	Priority Foundation; Sanitizing Solutions-Testing Devices Provided
Addl Notes:	<i>[Sanitizer test kit for dish machine not provided. Not corrected - Verification required.]</i>
53. Physical facilities installed, maintained, and clean	
6-201.11	Core; Floors, Walls and Ceilings - Cleanability
Addl Notes:	<i>[Rough flooring noted in walk in unit. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]</i>
56. Chapter 9: Standards for Additional Operations	
9-6 H (1) & (4)	Authorization
Addl Notes:	<i>[Facility not approved for Immediate Outdoor Cooking.]</i>

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Footnote 1

Notes:

All observed hot holding temperatures are 135°F or higher.

FITSNEWS