

Retail Food Establishment Inspection Report

Preventing Contamination by Hands	IN	OUT	NA	NO	CV
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Fail Notes | 6-301.14 Core; Handwashing Signage
[No employees must wash hands signs at any handsinks]

Approved Source	IN	OUT	NA	NO	CV
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- 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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13. Food separated and protected

Fail Notes | 3-302.11(A)(3-8) Core; Packaged and Unpackaged Food – Separation, Packaging, and Segregation
[Multiple items stored uncovered (empenadas in freezer, raw pork in walk in cooler, salsas in walk in, food items panned up in lowboy coolers such as corndogs, chicken nuggets, salsas.)]

14. Food-contact surfaces: cleaned and sanitized

Fail Notes | 4-601.11(A) Priority Foundation; Equipment, Food Contact Surfaces, and Utensils - Shall be clean to sight and touch
[Knives on wall mounted knife holder have food splash build up, can opener blade has food and stainless shavings built up-not corrected-verification required]

4-602.11(E) Core; Equipment, Non-TCS Food Contact Surfaces and Utensils – Cleaning frequency
[Margarita machines have black build up on pour spouts. Large ice machine has black build up on shield and inside.]

15. Proper disposition of returned, previously served, reconditioned, and unsafe food

Time/Temperature Control for Safety (TCS Food)	IN	OUT	NA	NO	CV
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16. Proper cooking time and temperature

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

17. Proper reheating procedures for hot holding

Fail Notes | 3-403.11 Priority; Reheating for Hot Holding
[Observed full 1/3 pans of queso placed in hot box at 11 AM at 42F, queso was observed within 2 hours to not be reheated to 165F-corrected-verification required.]

18. Proper cooling time and temperatures

Fail Notes | 3-501.14 Priority; Cooling
[Walk in: multiple pans of ground beef from previous day observed at 64F, 63F, 63F, 62F-voluntarily discarded-verification required.]

19. Proper hot holding temperature

This item has Notes. See Footnote 2 at end of questionnaire.

20. Proper cold holding temperature

This item has Notes. See Footnote 3 at end of questionnaire.

21. Proper date marking and disposition

Fail Notes | 3-501.17 Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking
[Date marking system in place but not adequate due to undated items or items over 7 days-not corrected-verification required.]

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Time/Temperature Control for Safety (TCS Food)

Fail Notes | 3-501.18 *Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition*
[Items not dated such as thawed corndogs, chili rellenas, large batch salsas in walk in, small pans of items such as salsas, ceviche, tuna in lowboy coolers, carnitas in walk in are over 7 days-not corrected-verification required]

22. Time as a Public Health Control: procedures and records IN OUT NA NO CV

Consumer Advisory

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*
[Items missing asterisks on menu such as steak, salmon, tuna products, shrimp cocktail that are offered raw or undercooked-not corrected-verification required]

Highly Susceptible Populations

24. Pasteurized foods used; prohibited foods not offered IN OUT NA NO CV

Chemical

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

Fail Notes | 7-102.11 *Priority Foundation; Common Name - Working Containers*
[Large lawn sprayer (labeled round up) not labeled with working name, unlabeled chemical bottle at bar-not corrected-verification required.]

Conformance with Approved Procedures

27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan IN OUT NA NO CV

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 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

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*
[Through observation and discussion, multiple pans of ground beef cooked previous day at 64F, 63F, 63F, 62F-beef was not cooled using an adequate method-not corrected-verification required.]

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

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

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Food Identification	IN	OUT	NA	NO	CV
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Fail Notes | 3-302.12 Core; Food Storage Containers Identified with Common Name of Food
[Large bin of dried goods not labeled with common name.]

Prevention of Food Contamination	IN	OUT	NA	NO	CV
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- 36. Insects and rodents not present; no unauthorized animals
- 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
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- 41. In-use utensils: properly stored
Fail Notes | 3-304.12 Core; In-Use Utensils-Between - Use Storage
[Scoop without handle stored in dry goods]
- 42. Utensils, equipment, and linens: properly stored, dried, and handled
Fail Notes | 4-903.11(A)&(B) Core; Equipment, Utensils, and Linens - Storing
[Clean dishes are hanging over dirty side of triple sink where they are exposed to contamination, clean dish storage rack is exposed to splash from dirty dish drop of triple sink,]
- 43. Single-use and single-service articles: properly stored and used
- 44. Gloves used properly

Utensils & Equipment	IN	OUT	NA	NO	CV
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- 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
Fail Notes | 4-601.11(B),(C) Core; Equipment, Food Contact Surfaces, Nonfood-Contact Surfaces - Clean, and Utensils
[Stainless equipment (tables, can rack, cook line equipment, handsinks have food splash build up. Boxes stroed under counter top steam well on cookline have excess food splash]

Physical Facilities	IN	OUT	NA	NO	CV
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- 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
Fail Notes | 6-501.12 Core; Cleaning, Frequency and Restrictions
[Floor drains under triple sink have excess food debris, grease bulld up under cook line, food debris build up around prep areas.]
- 54. Meets ventilation and lighting requirements; designated areas used

Chapter 8 & 9 Violations	IN	OUT	NA	NO	CV
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- 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

Correct all items marked verification required by follow up or be downgraded

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 3/13/26

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

Retail Food Establishment Inspection Report

Footnote 1

Notes:

All observed cooking temperatures are in proper range.

Footnote 2

Notes:

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

Footnote 3

Notes:

All observed cold holding temperatures are 41°F or lower.

FITSNEWS