



South Carolina Department of Agriculture

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 350 Ballard Court, West Columbia, South Carolina 29172
 803-896-0640 | agriculture.sc.gov



Retail Food Establishment Inspection Report

Insp Date: 4/9/2026
Business: CORE 450
 450 CHEROKEE VALLEY WAY

Business ID: SC012604

Inspection: K7000755
Permit #: 23-206-12789
Phone: 4403713512

TRAVELERS REST, SC 29690
Points: 75

Reason: 01. Routine
Results: C

Establishment Information

Permit # 23-206-12789 Risk Level 3 - High Risk Owner Matt Jennings 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.
 [Observed two or more Priority violations resulting from a lack of managerial control]

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

Fail Notes | 2-401.11 Core; Eating, Drinking, or Using Tobacco
 [Kitchen- Observed staff drinking out of glass without lid and straw]

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

Fail Notes | 2-301.14 Priority; When to Wash
 [Observed two staff enter- one put on gloves without proper hand washing, other started to handle prepared product. Violations corrected, verification required.]

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

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

Fail Notes | 5-204.11 Priority Foundation; Handwashing Sinks - Location and Placement
 [Dishroom- Observed handsink blocked by stack of drinks. Violation corrected, verification required.]

Approved Source

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

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	IN	OUT	NA	NO	CV
Approved Source					
10. Food received at proper temperature	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="checkbox"/>
11. Food in good condition, safe, and unadulterated	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
12. Required records available: shell stock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>					
Protection from Contamination					
13. Food separated and protected	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
<i>This item has Media/Attachments. See Footnote 2 at end of questionnaire.</i>					
Fail Notes	3-302.11(A)(1)&(2) <i>Priority; Raw Animal Food – Separation, Packaging, and Segregation [Walk in cooler- Speed cart, observed raw proteins stored over unprotected ready to eat food. Violation corrected, verification required.]</i>				
14. Food-contact surfaces: cleaned and sanitized	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>This item has Media/Attachments. See Footnote 3 at end of questionnaire.</i>					
Fail Notes	4-601.11(A) <i>Priority Foundation; Equipment, Food Contact Surfaces, and Utensils - Shall be clean to sight and touch [Kitchen- Deli slicer- Observed excessive organic matter. Violation not corrected, verification required.]</i>				
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
Time/Temperature Control for Safety (TCS Food)					
16. Proper cooking time and temperature	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>					
17. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
18. Proper cooling time and temperatures	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
19. Proper hot holding temperature	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
20. Proper cold holding temperature	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>					
21. Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
<i>This item has Media/Attachments. See Footnote 6 at end of questionnaire.</i>					
Fail Notes	3-501.17 <i>Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking [Observed no date marking system in place]</i> 3-501.18 <i>Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition [Walk in cooler- Observed deli meats, cooked ribs, chicken, sauces without proper date marking]</i>				
22. Time as a Public Health Control: procedures and records	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Consumer Advisory					
23. Consumer advisory provided for raw or undercooked foods	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="checkbox"/>
Highly Susceptible Populations					
24. Pasteurized foods used; prohibited foods not offered	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="checkbox"/>
Chemical					
25. Food additives: approved and properly used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="checkbox"/>

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Chemical	IN	OUT	NA	NO	CV
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26. Toxic substances properly identified, stored, and used

This item has Media/Attachments. See Footnote 7 at end of questionnaire.

Fail Notes | 7-102.11 Priority Foundation; Common Name - Working Containers
[Dishroom- Observed unlabeled spray bottle Xs 2.]

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

This item has Media/Attachments. See Footnote 8 at end of questionnaire.

Fail Notes | 8-103.12 Priority; Conformance with Approved Procedures - Compliance
[Plan allows only RAW, observed cooked ribs, chicken, fois gras, turkey
ROP- Voluntary discard requested, verification required. Observed no
date marking on ANY sealed product. Required logs not being filled out.
Packaging specifications agreed to in plan NOT being followed.
Verification required. PLAN MUST BE UPDATED AND APPROVED FOR
COOKED USE]

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
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28. Pasteurized eggs used where required

29. Water and ice from approved source

30. Variance obtained for specialized processing methods

This item has Media/Attachments. See Footnote 9 at end of questionnaire.

Fail Notes | 3-502.12 Priority; Reduced Oxygen Packaging (ROP) – Requiring a HACCP plan
[Observed Reduced Oxygen Packaging (ROP) of cooked proteins AND
fish– without plan approval. Current plan for RAW only]

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

32. Plant food properly cooked for hot holding

33. Approved thawing methods used

This item has Media/Attachments. See Footnote 10 at end of questionnaire.

Fail Notes | 3-501.12 Core; Time/Temperature Control for Safety Food - Slacking
[Dish room- Observed pork ribs in standing water. Must be running OR
under refrigeration]

34. Thermometers provided and accurate

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

This item has Media/Attachments. See Footnote 11 at end of questionnaire.

Fail Notes | 3-302.12 Core; Food Storage Containers Identified with Common Name of Food
[Observed two containers without 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

This item has Media/Attachments. See Footnote 12 at end of questionnaire.

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Prevention of Food Contamination	IN	OUT	NA	NO	CV
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<i>Fail Notes</i>	3-305.11	<i>Core; Food Storage – Preventing Contamination from the Premises [Walk in cooler- Observed large pan of cooked beef stored on floor. Walk in freezer- Observed excessive ice build up, observed items stored on floor]</i>
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|---|----------------------------------|-----------------------|--|--------------------------|
| 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
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|--|----------------------------------|-----------------------|--|--------------------------|
| 41. In-use utensils: properly stored | <input 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
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|--|-----------------------|----------------------------------|--|--------------------------|
| 45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used | <input type="radio"/> | <input type="radio"/> | | <input type="checkbox"/> |
| 46. Warewashing facilities: installed, maintained, and used; test strips | <input type="radio"/> | <input type="radio"/> | | <input type="checkbox"/> |
| 47. Non-food contact surfaces clean | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="checkbox"/> |

This item has Media/Attachments. See Footnote 13 at end of questionnaire.

<i>Fail Notes</i>	4-601.11(B),(C)	<i>Core; Equipment, Food Contact Surfaces, Nonfood-Contact Surfaces - Clean, and Utensils [Expo station right side- Increased cleaning frequency required]</i>
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Physical Facilities	IN	OUT	NA	NO	CV
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|--|----------------------------------|-----------------------|--|--------------------------|
| 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 checked="" type="radio"/> | <input type="radio"/> | | <input type="checkbox"/> |
| 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 checked="" type="radio"/> | <input type="radio"/> | | <input type="checkbox"/> |
| 54. Meets ventilation and lighting requirements; designated areas used | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="checkbox"/> |

Chapter 8 & 9 Violations	IN	OUT	NA	NO	CV
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|--|----------------------------------|-----------------------|--|--------------------------|
| 55. Chapter 8: Compliance and Enforcement | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="checkbox"/> |
| 56. Chapter 9: Standards for Additional Operations | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="checkbox"/> |

Comments

Follow up required
 Discard all cooked ROP items and any undated items
 Consecutive violation may result in downgrade and a monetary penalty of \$1,000.00 per violation for each day of non-compliance
 Bwerner@scda.sc.gov

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.

FITSNNEWS

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Footnote 1

Notes:

PIC stated no shellfish for 6 mo plus due to menu change

Footnote 2

Raw over ready to eat



Footnote 3

organic build up from lack of cleaning freq



Footnote 4

Notes:

All observed cooking temperatures are in proper range.

Footnote 5

Notes:

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

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Footnote 6

Two sauces without date



Cooked chicken and ribs no date



Deli meat and chicken no date



meat, fish, chicken no date



Footnote 7

no name bottle



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Footnote 8

Failure to record



Packaging Spec

Core 450
PART 1: Reduced Oxygen Packaging for Storage of Raw Meats (Beef, Pork, Poultry) and/or Cheeses

Finished Products: Raw Cut Steaks, Marinated Pork Chops, Marinated Airline Chicken Breast, Steak Trim, Lamb, Venison, Quail, Pheasant, Boar, Bison, Duck (game species are purchased from "Sysco, PFJ, Inland Foods) Cheeses Aged Cheddar, Parmesan, Provolone, Swiss

Ingredients: Marinade for Pork and Airline Chicken- Apricot Preserves, Soy Sauce, Chicken Base, Fresh Oregano, Dijon, Water

Packaging Specifications: O2 Fre Pak B07BPTV4X3

Labeling Requirements: Date Received, Date Processed, Use By Date

Intended Use: Intended Use is only for Core 450

Time/Shelf-Life: 7-25 Day shelf life stored at 41 Degrees or Less

PROCESS DESCRIPTION

Bag in use



bag in use

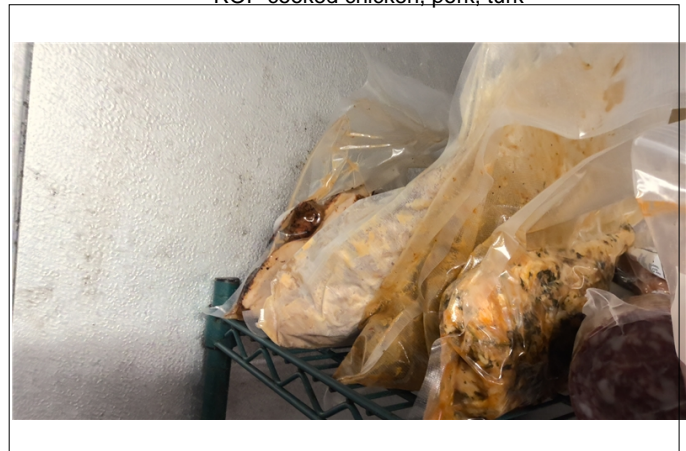


Footnote 9

ROP fish



ROP cooked chicken, pork, turk



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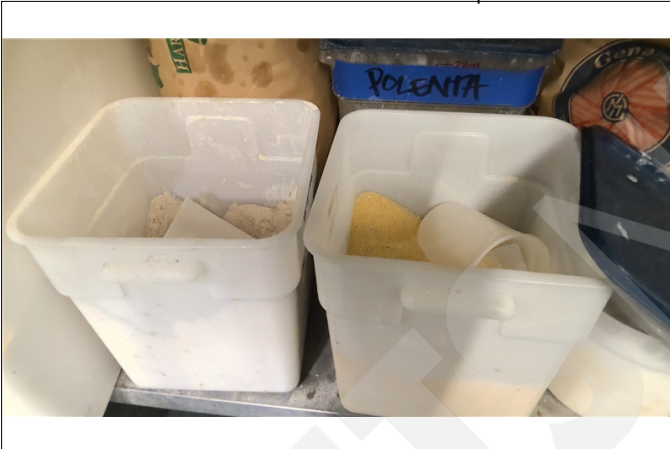
Footnote 10

slacking



Footnote 11

common name and scoop



Footnote 12

cooked beef on floor



freezer food on floor



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freezer ice build up



Footnote 13

Items appear from previous day

