



# South Carolina Department of Agriculture

Hugh E. Weathers, Commissioner

350 Ballard Court, West Columbia, South Carolina 29172

803-896-0640 | agriculture.sc.gov



## Retail Food Establishment Inspection Report

Insp Date: 5/20/2026 Business ID: SC001820  
Business: COUNTRY CAFE  
245 MAIN STREET

Inspection: C8001245  
Permit #: 06-206-00599  
Phone: 8039619936

BARNWELL, SC 29812  
Points: 75

Reason: 01. Routine  
Results: C

### Establishment Information

Permit # 06-206-00599 Risk Level 2 - Cook and Serve 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.  
[Facility has two or more priority violations. Not corrected - verification required.]

#### 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

Fail Notes | 2-301.14 Priority; When to Wash  
[Employees observed not washing their hands after changing, and putting on clean gloves. Not corrected - verification required.,]  
2-301.15 Priority Foundation; Where to Wash  
[Employees observed washing their hands at the 3 compartment sink. Corrected - verification required.]

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

Fail Notes | 3-301.11 Priority; Preventing Contamination from Hands  
[Employee observed preparing a salad with bare hands. Corrected - verification required.]

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

Fail Notes | 5-202.12(A) Priority Foundation; Handwashing Sinks - Minimum Temperature  
[Hand sink in the hallway - hot water 79 F/MRT. Not corrected - verification required.]

## Retail Food Establishment Inspection Report

### Preventing Contamination by Hands

*Fail Notes* | 6-301.12 *Priority Foundation; Hand Drying Provision*  
*[Hand drying provisions not provided at the hand sink in the hall way.*  
*Not corrected - verification required.]*

IN OUT NA NO CV

### Approved Source

- |  | IN                               | OUT                   | NA                               | NO                               | CV                       |
|--|----------------------------------|-----------------------|----------------------------------|----------------------------------|--------------------------|
| 9. Food obtained from approved source                                  | <input checked="" type="radio"/> | <input type="radio"/> |                                  |                                  | <input type="checkbox"/> |
| 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 checked="" type="radio"/> | <input type="radio"/>            | <input type="checkbox"/> |

### Protection from Contamination

- |   |                                  |                                  |                       |                       |                          |
|---|----------------------------------|----------------------------------|-----------------------|-----------------------|--------------------------|
| <b>13. Food separated and protected</b>   | <input type="radio"/>            | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| <i>Fail Notes</i>   3-302.11(A)(1)&(2) <i>Priority; Raw Animal Food – Separation, Packaging, and Segregation</i><br><i>[Whole eggs stored with cracked eggs on the prep table beside the prep cooler. Corrected - verification required.]</i> |                                  |                                  |                       |                       |                          |
| 14. Food-contact surfaces: cleaned and sanitized  | <input checked="" type="radio"/> | <input type="radio"/>            |                       |                       | <input type="checkbox"/> |
| 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"/> |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b> |                                  |                                  |                       |                                  |                          |
| 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"/> |
| <b>20. Proper cold holding temperature</b>                                 | <input type="radio"/>            | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/>            | <input type="checkbox"/> |

*Fail Notes* | 3-501.16(A)(2) *Priority; Time/Temperature Control for Safety Food - Cold Holding*  
*[Prep cooler - sliced ham 45 F, grilled onions 51 F, feta cheese 51 F.*  
*Not corrected - verification required.]*

- |  |                       |                                  |                                  |                       |                                     |
|--|-----------------------|----------------------------------|----------------------------------|-----------------------|-------------------------------------|
| <b>21. Proper date marking and disposition</b>   | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/> | <input checked="" type="checkbox"/> |
| <i>Fail Notes</i>   3-501.17 <i>Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking</i><br><i>[The facility has a date marking system.]</i>  |                       |                                  |                                  |                       |                                     |
| 3-501.18 <i>Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition</i><br><i>[Stainless Refrigerator - honey glazed carrots, coleslaw, chicken bacon ranch sauce observed stored pass the discard date. Not corrected - verification required.</i><br><i>The violation identified as consecutive may be referred to Enforcement.]</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 type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
|---|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|

### Highly Susceptible Populations

- |  |                       |                       |                                  |                       |                          |
|--|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|
| 24. Pasteurized foods used; prohibited foods not offered | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
|--|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|

### Chemical

- |  |                       |                       |                                  |                       |                          |
|--|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|
| 25. Food additives: approved and properly used | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
|--|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|

## Retail Food Establishment Inspection Report

**Chemical** IN OUT NA NO CV

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

*Fail Notes* | 7-202.11 *Priority Foundation; Restriction-Presence and Use [Household pesticide observed stored over the 3 compartment sink. Corrected - verification required.]*

**Conformance with Approved Procedures** IN OUT NA NO CV

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** IN OUT NA NO CV

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

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

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

**Prevention of Food Contamination** IN OUT NA NO CV

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

**Proper Use of Utensils** IN OUT NA NO CV

41. In-use utensils: properly stored  IN  OUT  NA  NO  CV  
 42. Utensils, equipment, and linens: properly stored, dried, and handled  IN  OUT  NA  NO  CV  
 43. Single-use and single-service articles: properly stored and used  IN  OUT  NA  NO  CV

*Fail Notes* | 4-903.12 *Core; Single-Service and Single-Use Articles - Storage Prohibitions [Single service items stored on the floor in the dry storage room.]*

44. Gloves used properly  IN  OUT  NA  NO  CV

**Utensils & Equipment** IN OUT NA NO CV

45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used  IN  OUT  NA  NO  CV

*Fail Notes* | 4-501.11 *Core; Good Repair and Proper Adjustment - Equipment [Stainless refrigerator - door gaskets in poor repair.]*

46. Warewashing facilities: installed, maintained, and used; test strips  IN  OUT  NA  NO  CV

## Retail Food Establishment Inspection Report

Utensils & Equipment	IN	OUT	NA	NO	CV
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<b>47. Non-food contact surfaces clean</b>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
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<i>Fail Notes</i>	4-602.13	<i>Core; Nonfood Contact Surfaces - Cleaning Frequency</i>	<i>[Accumulation of grease and grime to the sides of the equipment, walls and the shelf underneath the equipment to the cookline.]</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="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 49. Plumbing installed; proper backflow devices                        | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 50. Sewage and wastewater properly disposed                            | <input checked="" type="radio"/> | <input type="radio"/> | <input 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="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 52. Garbage and refuse properly disposed; facilities maintained        | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 53. Physical facilities installed, maintained, and clean               | <input checked="" type="radio"/> | <input type="radio"/> | <input 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="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="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 56. Chapter 9: Standards for Additional Operations | <input checked="" type="radio"/> | <input type="radio"/> | <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.

## Retail Food Establishment Inspection Report

### Fail Notes Summary

Code	Text
<b>1. PIC present, demonstration, certification, performance</b>	
2-102.11	Priority Foundation; Demonstration Additional reference - 2-103.11(A-N) - Responsibilities of the PIC.
	Addl Notes: <i>[Facility has two or more priority violations. Not corrected - verification required.]</i>
<b>6. Hands clean and properly washed</b>	
2-301.14	Priority; When to Wash
	Addl Notes: <i>[Employees observed not washing their hands after changing, and putting on clean gloves. Not corrected - verification required.]</i>
2-301.15	Priority Foundation; Where to Wash
	Addl Notes: <i>[Employees observed washing their hands at the 3 compartment sink. Corrected - verification required.]</i>
<b>7. No bare-hand contact with RTE foods</b>	
3-301.11	Priority; Preventing Contamination from Hands
	Addl Notes: <i>[Employee observed preparing a salad with bare hands. Corrected - verification required.]</i>
<b>8. Handwashing sinks supplied and accessible</b>	
5-202.12(A)	Priority Foundation; Handwashing Sinks - Minimum Temperature
	Addl Notes: <i>[Hand sink in the hallway - hot water 79 F/MRT. Not corrected - verification required.]</i>
6-301.12	Priority Foundation; Hand Drying Provision
	Addl Notes: <i>[Hand drying provisions not provided at the hand sink in the hall way. Not corrected - verification required.]</i>
<b>13. Food separated and protected</b>	
3-302.11(A)(1)&(2)	Priority; Raw Animal Food – Separation, Packaging, and Segregation
	Addl Notes: <i>[Whole eggs stored with cracked eggs on the prep table beside the prep cooler. Corrected - verification required.]</i>
<b>16. Proper cooking time and temperature</b>	
	This item has Notes. See Footnote 1 at end of questionnaire.
<b>20. Proper cold holding temperature</b>	
3-501.16(A)(2)	Priority; Time/Temperature Control for Safety Food - Cold Holding
	Addl Notes: <i>[Prep cooler - sliced ham 45 F, grilled onions 51 F, feta cheese 51 F. Not corrected - verification required.]</i>
<b>21. Proper date marking and disposition</b>	
3-501.17	Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking
	Addl Notes: <i>[The facility has a date marking system.]</i>
3-501.18	Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition
	Addl Notes: <i>[Stainless Refrigerator - honey glazed carrots, coleslaw, chicken bacon ranch sauce observed stored pass the discard date. Not corrected - verification required. The violation identified as consecutive may be referred to Enforcement.]</i>
<b>26. Toxic substances properly identified, stored, and used</b>	
7-202.11	Priority Foundation; Restriction-Presence and Use
	Addl Notes: <i>[Household pesticide observed stored over the 3 compartment sink. Corrected - verification required.]</i>
<b>43. Single-use and single-service articles: properly stored and used</b>	
4-903.12	Core; Single-Service and Single-Use Articles - Storage Prohibitions
	Addl Notes: <i>[Single service items stored on the floor in the dry storage room.]</i>
<b>45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used</b>	
4-501.11	Core; Good Repair and Proper Adjustment - Equipment
	Addl Notes: <i>[Stainless refrigerator - door gaskets in poor repair.]</i>
<b>47. Non-food contact surfaces clean</b>	
4-602.13	Core; Nonfood Contact Surfaces - Cleaning Frequency
	Addl Notes: <i>[Accumulation of grease and grime to the sides of the equipment, walls and the shelf underneath the equipment to the cookline.]</i>

## Retail Food Establishment Inspection Report

### Footnote 1

**Notes:**

All observed cooking temperatures are in proper range.

FITSNEWS