



South Carolina Department of Agriculture

Hugh E. Weathers, Commissioner
350 Ballard Court, West Columbia, South Carolina 29172
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Retail Food Establishment Inspection Report

Insp Date: 7/24/2026 **Business ID:** SC003344
Business: FRA LOW COUNTRY HOME INC
99 WISTERIA ROAD

Inspection: 09000202
Permit #: 08-206-03203
Phone: 843 569-2692

GOOSE CREEK, SC 29445
Points: 85

Reason: 02. Follow Up
Results: C

Establishment Information

Permit # 08-206-03203 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.
[Two or more priority violations observed during the current inspection.
(Not Corrected - Verification Required)]
2-102.12 (B) *Core; Food Handler (FH)*
[PIC does not have Food Handlers certificate.]
2-102.12(A) *Core; Certified Food Protection Manager (CFPM)*
[CFPM could not be verified.]

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
7. No bare-hand contact with RTE foods
8. Handwashing sinks supplied and accessible

IN OUT NA NO CV
☒ ☐ ☐ ☐ ☐
☒ ☐ ☐ ☐ ☐
☒ ☐ ☐ ☐ ☐

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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Retail Food Establishment Inspection Report

Protection from Contamination

- | | IN | OUT | NA | NO | CV |
|--|----------------------------------|----------------------------------|-----------------------|-----------------------|--------------------------|
| 13. Food separated and protected | ☒ | ☐ | ☐ | ☐ | ☐ |
| 14. Food-contact surfaces: cleaned and sanitized | ☐ | ☒ | | | ☐ |

Fail Notes 4-501.114 *Priority; Warewashing Equipment - Chemical Sanitization - Criteria [Observed dishes washed in the mechanical dishwasher that is not pumping sanitizer into machine. Multiple attempts were made to prime the sanitizer. Inspector chlorine test strips yielded 0 ppm of sanitizer after multiple attempts of running a cycle after priming. (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 | ☐ | ☐ | ☐ | ☒ | ☐ |
| 17. Proper reheating procedures for hot holding | ☐ | ☐ | ☐ | ☒ | ☐ |
| 18. Proper cooling time and temperatures | ☐ | ☐ | ☐ | ☒ | ☐ |
| 19. Proper hot holding temperature | ☐ | ☐ | ☐ | ☒ | ☐ |
| 20. Proper cold holding temperature | ☐ | ☐ | ☐ | ☒ | ☐ |
| 21. Proper date marking and disposition | ☐ | ☒ | ☐ | ☐ | ☐ |

Fail Notes 3-501.17 *Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking [Facility does not have a consistent date marking system. (Not Corrected - Verification Required)]*

3-501.18 *Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition [To include but not limited to: Prep station: sliced tomatoes, diced tomatoes, deli ham, deli turkey, deli roast beef, shredded cheese, sliced cheese with no date marks. (Not Corrected - Verification Required)]*

- | | | | | | |
|---|-----------------------|-----------------------|-----------------------|----------------------------------|--------------------------|
| 22. Time as a Public Health Control: procedures and records | ☐ | ☐ | ☐ | ☒ | ☐ |
|---|-----------------------|-----------------------|-----------------------|----------------------------------|--------------------------|

Consumer Advisory

- | | | | | | |
|---|-----------------------|----------------------------------|-----------------------|--|--------------------------|
| 23. Consumer advisory provided for raw or undercooked foods | ☐ | ☒ | ☐ | | ☐ |
|---|-----------------------|----------------------------------|-----------------------|--|--------------------------|

Fail Notes 3-603.11 (A-C) *Priority Foundation; Consumer Advisory – Animal Foods that are Not Otherwise Processed to Eliminate Pathogens [Multiple menus are still missing the Reminder * for foods that are served raw or undercooked such as hamburger, cheeseburger, bacon cheeseburger, and swiss mushroom burger. (Not Corrected - Verification Required)]*

Highly Susceptible Populations

- | | | | | | |
|--|-----------------------|-----------------------|----------------------------------|--|--------------------------|
| 24. Pasteurized foods used; prohibited foods not offered | ☐ | ☐ | ☒ | | ☐ |
|--|-----------------------|-----------------------|----------------------------------|--|--------------------------|

Chemical

- | | | | | | |
|--|----------------------------------|-----------------------|----------------------------------|--|--------------------------|
| 25. Food additives: approved and properly used | ☐ | ☐ | ☒ | | ☐ |
| 26. Toxic substances properly identified, stored, and used | ☒ | ☐ | | | ☐ |

Conformance with Approved Procedures

- | | | | | | |
|---|-----------------------|-----------------------|----------------------------------|--|--------------------------|
| 27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan | ☐ | ☐ | ☒ | | ☐ |
|---|-----------------------|-----------------------|----------------------------------|--|--------------------------|

Good Retail Practices

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Retail Food Establishment Inspection Report

Safe Food & Water			IN	OUT	NA	NO	CV
28.	Pasteurized eggs used where required		☐	☐	☒		☐
29.	Water and ice from approved source		☒	☐			☐
30.	Variance obtained for specialized processing methods		☐	☐	☒		☐
Food Temperature Control			IN	OUT	NA	NO	CV
31.	Proper cooling methods used, adequate equipment for temperature control		☒	☐			☐
32.	Plant food properly cooked for hot holding		☐	☐	☐	☒	☐
33.	Approved thawing methods used		☐	☐	☐	☒	☐
34.	Thermometers provided and accurate		☒	☐			☐
Food Identification			IN	OUT	NA	NO	CV
35.	Food properly labeled: original container		☒	☐			☐
Prevention of Food Contamination			IN	OUT	NA	NO	CV
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
41.	In-use utensils: properly stored		☒	☐			☐
42.	Utensils, equipment, and linens: properly stored, dried, and handled		☒	☐			☐
43.	Single-use and single-service articles: properly stored and used		☒	☐			☐
44.	Gloves used properly		☒	☐			☐
Utensils & Equipment			IN	OUT	NA	NO	CV
45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used			☐	☒			☐
Fail Notes	4-402.11	Core; Prevention Fixed Equipment - Spacing or Sealing [Observed dishwasher table side panels not caulked to the wall. Observed three compartment sink caulking in poor repair. Observed caulking of hand sink in kitchen in poor repair. Observed caulking in both the bar's men's and women's restroom sinks in poor repair.]					
46.	Warewashing facilities: installed, maintained, and used; test strips		☒	☐			☐
47. Non-food contact surfaces clean			☐	☒			☐
Fail Notes	4-602.13	Core; Nonfood Contact Surfaces - Cleaning Frequency [Observed heavy grease build up on ceiling of hood, on hood vent filters, and under railing of hood.]					
Physical Facilities			IN	OUT	NA	NO	CV
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		☒	☐			☐

Retail Food Establishment Inspection Report

Physical Facilities

IN OUT NA NO CV

52. Garbage and refuse properly disposed; facilities maintained

☐ ☒ ☐

Fail Notes | 5-501.113 Core; Covering Receptacles
[Observed receptacles in the ballroom restrooms that are not covered.]
5-501.114 Core; Using Drain Plugs
[Out door dumpster is missing drain plug.]

53. Physical facilities installed, maintained, and clean

☐ ☒ ☐

Fail Notes | 6-501.11 Core; Repairing - Premises, Structures, Attachments, and Fixtures - Methods
[Walls with peeling paint and exposed sheet rock in the kitchen next to the hand sink, dish washer, and the ice machine.]
6-501.12 Core; Cleaning, Frequency and Restrictions
[Observed heavy build up of dust and debris on ceiling tiles and vent over the prep line and throughout the kitchen.]

54. Meets ventilation and lighting requirements; designated areas used

☐ ☒ ☐

Fail Notes | 6-303.11 Core; Intensity - Lighting
[Observed 3 lights that are out on the dish area side of the kitchen; inspector's light meter read 7.10 foot candles in the dish area. Observed low lighting and a light out under the ventilation hood; inspector's light meter read 15.56 foot candles at the cooking grill.]

Chapter 8 & 9 Violations

IN OUT NA NO CV

55. Chapter 8: Compliance and Enforcement

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56. Chapter 9: Standards for Additional Operations

☒ ☐ ☐

Comments

Manually downgraded for continued priority violations at time of follow up inspection.

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 ☐

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.

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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>[Two or more priority violations observed during the current inspection. (Not Corrected - Verification Required)]</i>
2-102.12 (B)	Core; Food Handler (FH) Addl Notes: <i>[PIC does not have Food Handlers certificate.]</i>
2-102.12(A)	Core; Certified Food Protection Manager (CFPM) Addl Notes: <i>[CFPM could not be verified.]</i>
14. Food-contact surfaces: cleaned and sanitized	
4-501.114	Priority; Warewashing Equipment - Chemical Sanitization - Criteria Addl Notes: <i>[Observed dishes washed in the mechanical dishwasher that is not pumping sanitizer into machine. Multiple attempts were made to prime the sanitizer. Inspector chlorine test strips yielded 0 ppm of sanitizer after multiple attempts of running a cycle after priming. (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>[Facility does not have a consistent date marking system. (Not Corrected - Verification Required)]</i>
3-501.18	Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition Addl Notes: <i>[To include but not limited to: Prep station: sliced tomatoes, diced tomatoes, deli ham, deli turkey, deli roast beef, shredded cheese, sliced cheese with no date marks. (Not Corrected - Verification Required)]</i>
23. Consumer advisory provided for raw or undercooked foods	
3-603.11 (A-C)	Priority Foundation; Consumer Advisory – Animal Foods that are Not Otherwise Processed to Eliminate Pathogens Addl Notes: <i>[Multiple menus are still missing the Reminder * for foods that are served raw or undercooked such as hamburger, cheeseburger, bacon cheeseburger, and swiss mushroom burger. (Not Corrected - Verification Required)]</i>
45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	
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47. Non-food contact surfaces clean	
4-602.13	Core; Nonfood Contact Surfaces - Cleaning Frequency Addl Notes: <i>[Observed heavy grease build up on ceiling of hood, on hood vent filters, and under railing of hood.]</i>
52. Garbage and refuse properly disposed; facilities maintained	
5-501.113	Core; Covering Receptacles Addl Notes: <i>[Observed receptacles in the ballroom restrooms that are not covered.]</i>
5-501.114	Core; Using Drain Plugs Addl Notes: <i>[Out door dumpster is missing drain plug.]</i>
53. Physical facilities installed, maintained, and clean	
6-501.11	Core; Repairing - Premises, Structures, Attachments, and Fixtures - Methods Addl Notes: <i>[Walls with peeling paint and exposed sheet rock in the kitchen next to the hand sink, dish washer, and the ice machine.]</i>
6-501.12	Core; Cleaning, Frequency and Restrictions

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Code	Text
	Addl Notes: <i>[Observed heavy build up of dust and debris on ceiling tiles and vent over the prep line and throughout the kitchen.]</i>
54. Meets ventilation and lighting requirements; designated areas used	
6-303.11	Core; Intensity - Lighting
	Addl Notes: <i>[Observed 3 lights that are out on the dish area side of the kitchen; inspector's light meter read 7.10 foot candles in the dish area. Observed low lighting and a light out under the ventilation hood; inspector's light meter read 15.56 foot candles at the cooking grill.]</i>

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