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: 11/13/2026 **Business ID:** SC018374
Business: FLAMING GRILL SUPREME BUFFET
115 AFTON CT

COLUMBIA, SC 29212
Points: 75

Inspection: F3002058
Permit #: 32-206-06518
Phone: 8037812226

Reason: 02. Follow Up
Results: C

Establishment Information

Permit # 32-206-06518 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	IN	OUT	NA	NO	CV
1. PIC present, demonstration, certification, performance	○	◉			■

Fail Notes

2-102.11 — *Priority Foundation; Demonstration*
Additional reference - 2-103.11(A-N) - Responsibilities of the PIC.
[Multiple priorities out of compliance at time of inspection. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section. Not corrected - Verification required.]

2-102.12 (B) — *Core; Food Handler (FH)*
[No CFH.]

Employee Health	IN	OUT	NA	NO	CV
2. Management; employee knowledge; responsibilities and reporting	◉	○			☐
3. Proper use of reporting, restriction, and exclusion	◉	○			☐

Employee Good Hygienic Practices	IN	OUT	NA	NO	CV
4. Proper eating, tasting, drinking, or tobacco use	◉	○			☐
5. No discharge from eyes, nose, or mouth	◉	○			☐

Preventing Contamination by Hands	IN	OUT	NA	NO	CV
6. Hands clean and properly washed	◉	○			☐
7. No bare-hand contact with RTE foods	◉	○		○	☐
8. Handwashing sinks supplied and accessible	◉	○			☐

Approved Source	IN	OUT	NA	NO	CV
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	○	◉	○	○	■

FTS REVIEWS

Retail Food Establishment Inspection Report

Approved Source	IN	OUT	NA	NO	CV

Fail Notes | *3-202.18* | *Priority Foundation; Shellstock Identification*
[Shell tags for oysters purchased in the past 90 days not provided. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section. Not corrected - Verification required.]

3-203.12 | *Priority Foundation; Shellstock-Maintaining Identification*
[Shell tags for oysters not maintained for the required 90 days. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section. Not corrected - Verification required.]

Protection from Contamination	IN	OUT	NA	NO	CV
13. Food separated and protected	○	◉	○	○	▣

Fail Notes | *3-302.11(A)(1)&(2)* | *Priority; Raw Animal Food – Separation, Packaging, and Segregation*
[Raw chicken and raw steak stored on same shelf with produce and ready to eat foods in walk-in cooler. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section. Not corrected - Verification required.]

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*
[Plastic lids and containers observed dirty and grimy with significant food matter, particulate, and grime noted. Slicer and blender observed with old food and buildup on surfaces. 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	○	◉	○	○	▣

Fail Notes | *3-501.16(A)(2)* | *Priority; Time/Temperature Control for Safety Food - Cold Holding*
[Hibachi bar: raw steak 54 F, cut cabbage 58 F, raw chicken 52 F, noodles 56 F, white rice 57 F, krab 58 F . Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section. Not corrected - Verification required.]

21. Proper date marking and disposition	◉	○	○	○	☐
22. Time as a Public Health Control: procedures and records	○	◉	○	○	☐

Fail Notes | *3-501.19* | *Priority; Time as a Public Health Control*
[No time marked on foods held on cold buffet line per facility's written policy. Not corrected - Verification required.]

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

Highly Susceptible Populations	IN	OUT	NA	NO	CV
24. Pasteurized foods used; prohibited foods not offered	○	○	◉		☐

Chemical	IN	OUT	NA	NO	CV
25. Food additives: approved and properly used	○	○	◉		☐
26. Toxic substances properly identified, stored, and used	◉	○			☐

FTSNEWS

Retail Food Establishment Inspection Report

Conformance with Approved Procedures	IN	OUT	NA	NO	CV
27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan	○	○	◉		☐

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	○	○	◉		☐
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	○	◉	○	○	☐

Fail Notes | *3-501.13* *Core; Thawing*
[Raw shrimp and krab thawing in 3 comp sink not submerged or under running water.]

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	○	◉			☐

Fail Notes | *6-202.15* *Core; Outer Openings - Protected*
[Gaps around edges of screen door at exit point; door does not seal tightly and securely allowing outside elements in. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]

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 | *4-101.19* *Core; Nonfood-Contact Surfaces - Material*
[Reach in deep chest freezer showing signs of rust. Racks in walk-in coolers rusted. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]

FITSNEWS

Retail Food Establishment Inspection Report

Utensils & Equipment	IN	OUT	NA	NO	CV

Fail Notes

4-205.10 *Core; Food Equipment - Certification and Classification*
[Mixer and marinating machines not NSF certified. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]

4-501.11 *Core; Good Repair and Proper Adjustment - Equipment*
[Gaskets on refrigerated equipment cracked and torn. Walk-in cooler dripping from ceiling seams and pipes onto flooring below. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]

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*
[Equipment handles and surfaces observed with grime and buildup noted.]

4-602.13 *Core; Nonfood Contact Surfaces - Cleaning Frequency*
[Shelving in walk-in coolers observed with food matter and film visible.]

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	○	◉			▣

Fail Notes

5-402.13 *Priority; Conveying Sewage*
[Grease presence on ground around bulk receptacles and surrounding concrete pad. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section. Not corrected - Verification required.]

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

6-501.11 *Core; Repairing - Premises, Structures, Attachments, and Fixtures - Methods*
[Low to no grout on flooring throughout kitchen spaces. Walk-in cooler door corroded with rust water dripping onto tile flooring outside unit.]

6-501.114 *Core; Maintaining Premises-Unnecessary Items and Litter*
[Litter, debris, clutter, and old equipment observed behind facility.]

6-501.12 *Core; Cleaning, Frequency and Restrictions*
[Walls in walk-in cooler observed with dark black buildup on walls and flooring.]

54. Meets ventilation and lighting requirements; designated areas used	◉	○			☐

Chapter 8 & 9 Violations	IN	OUT	NA	NO	CV
55. Chapter 8: Compliance and Enforcement	◉	○			☐
56. Chapter 9: Standards for Additional Operations	◉	○			☐

Comments

Grade of C remains as critical violations still out of compliance on the follow up inspection.

Inspection Information

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

FTSNEWS

Retail Food Establishment Inspection Report

Inspection Information

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.

FITSNEWS

Retail Food Establishment Inspection Report

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:	*[Multiple priorities out of compliance at time of inspection. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section. Not corrected - Verification required.]*
2-102.12 (B)	Core; Food Handler (FH)
Addl Notes:	*[No CFH.]*
12. Required records available: shell stock tags, parasite destruction	
3-202.18	Priority Foundation; Shellstock Identification
Addl Notes:	*[Shell tags for oysters purchased in the past 90 days not provided. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section. Not corrected - Verification required.]*
3-203.12	Priority Foundation; Shellstock-Maintaining Identification
Addl Notes:	*[Shell tags for oysters not maintained for the required 90 days. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section. Not corrected - Verification required.]*
13. Food separated and protected	
3-302.11(A)(1)&(2)	Priority; Raw Animal Food – Separation, Packaging, and Segregation
Addl Notes:	*[Raw chicken and raw steak stored on same shelf with produce and ready to eat foods in walk-in cooler. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section. Not corrected - Verification required.]*
14. Food-contact surfaces: cleaned and sanitized	
4-601.11(A)	Priority Foundation; Equipment, Food Contact Surfaces, and Utensils - Shall be clean to sight and touch
Addl Notes:	*[Plastic lids and containers observed dirty and grimy with significant food matter, particulate, and grime noted. Slicer and blender observed with old food and buildup on surfaces. Not corrected - Verification required.]*
20. Proper cold holding temperature	
3-501.16(A)(2)	Priority; Time/Temperature Control for Safety Food - Cold Holding
Addl Notes:	*[Hibachi bar: raw steak 54 F, cut cabbage 58 F, raw chicken 52 F, noodles 56 F, white rice 57 F, krab 58 F . Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section. Not corrected - Verification required.]*
22. Time as a Public Health Control: procedures and records	
3-501.19	Priority; Time as a Public Health Control
Addl Notes:	*[No time marked on foods held on cold buffet line per facility's written policy. Not corrected - Verification required.]*
33. Approved thawing methods used	
3-501.13	Core; Thawing
Addl Notes:	*[Raw shrimp and krab thawing in 3 comp sink not submerged or under running water.]*
36. Insects and rodents not present; no unauthorized animals	
6-202.15	Core; Outer Openings - Protected
Addl Notes:	*[Gaps around edges of screen door at exit point; door does not seal tightly and securely allowing outside elements in. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]*
45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	
4-101.19	Core; Nonfood-Contact Surfaces - Material
Addl Notes:	*[Reach in deep chest freezer showing signs of rust. Racks in walk-in coolers rusted. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]*
4-205.10	Core; Food Equipment - Certification and Classification
Addl Notes:	*[Mixer and marinating machines not NSF certified. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]*
4-501.11	Core; Good Repair and Proper Adjustment - Equipment
Addl Notes:	*[Gaskets on refrigerated equipment cracked and torn. Walk-in cooler dripping from ceiling seams and pipes onto flooring below. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]*
47. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; Equipment, Food Contact Surfaces, Nonfood-Contact Surfaces - Clean, and Utensils
Addl Notes:	*[Equipment handles and surfaces observed with grime and buildup noted.]*
4-602.13	Core; Nonfood Contact Surfaces - Cleaning Frequency
Addl Notes:	*[Shelving in walk-in coolers observed with food matter and film visible.]*

LIVE NEWS

Retail Food Establishment Inspection Report

Code	Text
50. Sewage and wastewater properly disposed	
5-402.13	Priority; Conveying Sewage
Addl Notes:	*[Grease presence on ground around bulk receptacles and surrounding concrete pad. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section. Not corrected - Verification required.]*
53. Physical facilities installed, maintained, and clean	
6-501.11	Core; Repairing - Premises, Structures, Attachments, and Fixtures - Methods
Addl Notes:	*[Low to no grout on flooring throughout kitchen spaces. Walk-in cooler door corroded with rust water dripping onto tile flooring outside unit.]*
6-501.114	Core; Maintaining Premises-Unnecessary Items and Litter
Addl Notes:	*[Litter, debris, clutter, and old equipment observed behind facility.]*
6-501.12	Core; Cleaning, Frequency and Restrictions
Addl Notes:	*[Walls in walk-in cooler observed with dark black buildup on walls and flooring.]*

FITSNEWS