

South Carolina Department of Agriculture

Hugh E. Weathers, Commissioner
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Retail Food Establishment Inspection Report

Insp Date: 2/13/2026 **Business ID:** zz001729
Business: Shane's Rib Shack
150 McNeely Rd A-4

Inspection: E7001052
Permit #: 04-206-13656
Phone: 704 771-4288

Piedmont, SC 29673
Points: 91

Reason: 02. Follow Up
Results: C

Establishment Information

Permit # 04-206-13656 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

1. PIC present, demonstration, certification, performance IN OUT NA NO CV

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

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

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

Approved Source

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

10. Food received at proper temperature IN OUT NA NO CV

11. Food in good condition, safe, and unadulterated IN OUT NA NO CV

12. Required records available: shell stock tags, parasite destruction IN OUT NA NO CV

Protection from Contamination

13. Food separated and protected IN OUT NA NO CV

14. Food-contact surfaces: cleaned and sanitized IN OUT NA NO CV

15. Proper disposition of returned, previously served, reconditioned, and unsafe food IN OUT NA NO CV

Time/Temperature Control for Safety (TCS Food)

IN OUT NA NO CV

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Time/Temperature Control for Safety (TCS Food)	IN	OUT	NA	NO	CV
16. Proper cooking time and temperature	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>					
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 2 at end of questionnaire.</i>					
21. Proper date marking and disposition	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
22. Time as a Public Health Control: procedures and records	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
Consumer Advisory	IN	OUT	NA	NO	CV
23. Consumer advisory provided for raw or undercooked foods	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
Highly Susceptible Populations	IN	OUT	NA	NO	CV
24. Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
Chemical	IN	OUT	NA	NO	CV
25. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
26. Toxic substances properly identified, stored, and used	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
Conformance with Approved Procedures	IN	OUT	NA	NO	CV
27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>

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	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
29. Water and ice from approved source	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
30. Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
Food Temperature Control	IN	OUT	NA	NO	CV
31. Proper cooling methods used, adequate equipment for temperature control	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
32. Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
33. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
34. Thermometers provided and accurate	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
Food Identification	IN	OUT	NA	NO	CV
35. Food properly labeled: original container	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
Prevention of Food Contamination	IN	OUT	NA	NO	CV
36. Insects and rodents not present; no unauthorized animals	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>

Fail Notes	6-202.15 Core; Outer Openings - Protected [Door leading outside from kitchen observed with large gap at bottom of door. No threshold is attached and floor tile broken/missing.]
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Prevention of Food Contamination			IN	OUT	NA	NO	CV
	37.	Contamination prevented during food preparation, storage, and display	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
	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
	41.	In-use utensils: properly stored	<input checked="" 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
	45.	Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i>	4-501.11	<i>Core; Good Repair and Proper Adjustment - Equipment [Equipment not maintained in proper working order: under counter cooler not maintaining proper cold holding temperatures, ice machine broken, can opener blade dull and metal fragments observed. **Violation identified as Consecutive and may be referred to Enforcement.]</i>					
	4-501.12	<i>Core; Cutting Surfaces [Cutting board surfaces observed with deep grooves and trapped food debris. Normal cleaning cannot remove.]</i>					
	46.	Warewashing facilities: installed, maintained, and used; test strips	<input type="radio"/>	<input checked="" type="radio"/>			<input checked="" type="checkbox"/>
<i>Fail Notes</i>	4-302.14	<i>Priority Foundation; Sanitizing Solutions-Testing Devices Provided [Sanitizer test strips observed discolored and expired. No replacement available. Not Corrected - Verification Required. **Violation identified as Consecutive and may be referred to Enforcement.]</i>					
	47.	Non-food contact surfaces clean	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i>	4-601.11(B),(C)	<i>Core; Equipment, Food Contact Surfaces, Nonfood-Contact Surfaces - Clean, and Utensils [Nonfood contact surfaces of equipment unclean to sight and touch: metal tables, can opener, wire shelving inside walkin cooler, inside cookline coolers, inside cress core hot holding unit, inside double oven, steam well.]</i>					
Physical Facilities			IN	OUT	NA	NO	CV
	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 type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i>	5-205.15(B)	<i>Core; System Maintained in Good Repair - Leakage [Plumbing observed leaking from water supply lines on equipment: faucet(s) at triple sink and prep sink.]</i>					
	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 type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i>	6-501.11	<i>Core; Repairing - Premises, Structures, Attachments, and Fixtures - Methods [Repairs to premises observed: broken cove base tile throughout kitchen, broken floor tile at back door resulting in large gap under door]</i>					

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Physical Facilities	IN	OUT	NA	NO	CV
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Fail Notes | 6-501.12 Core; Cleaning, Frequency and Restrictions
 [Accumulated grease observed under cooking equipment, mop sink area.]

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

56. Chapter 9: Standards for Additional Operations

Comments

Due to the nature of Consecutive Violations, the letter current letter grade remains posted and does not reflect the numerical score of inspection. A follow up inspection will be scheduled within 10 days or less to verify compliance of violations.

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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Footnote 1

Notes:

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

Footnote 2

Notes:

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

FITSNEWS