SC Department of Agriculture (SCDA) regulates the wholesale of most (non-beef, lamb, poultry, or pork) food products. Registration is required by state law and food products must be prepared in a registered and approved facility. A domestic kitchen is not an acceptable facility.

1. All employees must be properly trained to perform their assigned duties.
2. Employees must be trained on food hygiene and food safety.
3. Records must be kept of all trainings.
4. Building/facilities must be designed and constructed in a way that is easily cleanable.
5. Grounds must be kept clean by removing litter and waste.
6. Grass must be cut so that it does not attract or provide harborage for pests.
7. Facilities must be maintained in a clean and sanitary condition and kept in good repair.
8. Facilities must be free of pests. A pest control program and records of pest control treatment are required.
9. Pesticides must be used and stored properly as to not contaminate food.
10. Walls, floors, and ceilings must be made of solid cleanable material and kept in good repair.
11. Drains must be installed where needed and kept in good repair.
12. Facilities must be well-lit. Light bulbs/fixtures must be shatterproof.
13. Ventilation must be adequate to prevent condensation and odors.
14. All openings to the outside must be adequately screened to protect against pests.
15. Proper hand-washing practices and sanitary restroom practices must be used.
16. Sinks must have hot water, suitable pressure, and be adequate for the operations of the facility.
17. Hand-washing sinks and restrooms must have soap, paper towels, toilet paper, and be convenient to all employees.
18. At a minimum, two separate sinks are required: a hand washing sink and a mop sink or a combination hand and mop sink and a separate utensil sink. A three compartment sink will allow utensils to be washed, rinsed, and sanitized.
19. Utensils and equipment must be cleaned and sanitized frequently to protect against allergen contact and cross-contamination.
20. Non-food contact surfaces must be cleaned as frequently as necessary to protect against allergen contact and cross-contamination.
21. Equipment, materials, and ingredients must be stored properly and safely.
22. Cold storage units used to store food must have accurate temperature devices installed.
23. Cleaning supplies and sanitizing agents must be safe, adequate, and used properly.
24. Chemicals must be identified, held, and stored in a manner that protects against contamination.
25. You must have a safe water supply. SCDA will accept the use of either a DHEC approved public water system or well or a private well. If connected to a private well, you must have a Bacterial Analysis performed by an approved lab annually.
26. For sewage disposal, you must either be connected to a public sewage disposal system or have an onsite wastewater disposal system (septic system). Onsite disposal systems must have been approved by DHEC and you must provide a copy of your permit or approval of the system to SCDA.
27. Thermometers, pH meters, metal detectors, and food production instruments and controls must be calibrated, be adequate in number, and be properly maintained.
28. Compressed gases must be approved for food use.
29. Proper sanitation principles must be used to prevent allergen contact and/or cross-contamination.
30. Plant sanitation must be under the supervision of a competent individual.
31. Growth of microorganisms, allergen cross-contact, contamination and deterioration of food must be controlled by cooking, freezing, pasteurizing, pH and/or other controls.
32. Quality control operations must be used to ensure that food and food packaging materials are suitable for human consumption.
33. Sanitation failures, possible allergen cross-contact, and food contamination must be identified by using testing procedures (examples: swabbing of equipment, finished product samples, metal detection).
34. Raw materials and ingredients must be inspected, stored, and handled, to ensure they are suitable for food processing.
35. Raw materials or other ingredients must be thawed in a manner to prevent them from becoming adulterated.
36. Human food by-products for use as animal food must be labeled and stored properly.
37. Adulterated food must not be mixed with unadulterated food.