

# 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:** 12/6/2024      **Business ID:** SC017225  
**Business:** PAPA JOHN'S PIZZA #1584  
759 HWY 9 BYPASS WEST

**Inspection:** C9000350  
**Permit #:** 29-206-00962  
**Phone:** 8033139000

LANCASTER, SC 29720  
**Points:** 89

**Reason:** 01. Routine  
**Results:** A

### Establishment Information

Permit # 29-206-00962 Risk Level 1 - No Cook 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
<b>1. PIC present, demonstration, certification, performance</b>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i>   2-102.12 (B) Core; Food Handler (FH) [Person(s) present do not have food handlers certification.]					

#### Employee Health

	IN	OUT	NA	NO	CV
2. Management; employee knowledge; responsibilities and reporting	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
3. Proper use of reporting, restriction, and exclusion	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

#### Employee Good Hygienic Practices

	IN	OUT	NA	NO	CV
4. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
5. No discharge from eyes, nose, or mouth	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

#### Preventing Contamination by Hands

	IN	OUT	NA	NO	CV
6. Hands clean and properly washed	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
<b>7. No bare-hand contact with RTE foods</b>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	<input checked="" type="checkbox"/>
<i>Fail Notes</i>   3-301.11 Priority; Preventing Contamination from Hands [Observed employee touch ready-to-eat foods with bare hands at finishing station. Corrected verification required. The violation identified as Consecutive might be referred to the Enforcement Section.]					

<b>8. Handwashing sinks supplied and accessible</b>	<input type="radio"/>	<input checked="" type="radio"/>			<input checked="" type="checkbox"/>
<i>Fail Notes</i>   5-205.11 Priority Foundation; Using a Handwashing Sink - Operation and Maintenance [Hand sink near 3 compartment sink is blocked with brooms at time of inspection. Not corrected verification required.]					

## Retail Food Establishment Inspection Report

Preventing Contamination by Hands	IN	OUT	NA	NO	CV
-----------------------------------	----	-----	----	----	----

<i>Fail Notes</i>	6-301.11	<i>Priority Foundation; Handwashing Cleanser - Availability</i> <i>[Hand sink in men's restroom soap dispenser is in poor repair and soap is inaccessible at time of inspection. Not corrected verification required. The violation identified as Consecutive might be referred to the Enforcement Section.]</i>
-------------------	----------	---

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	IN	OUT	NA	NO	CV
-------------------------------	----	-----	----	----	----

- |   |                                  |                       |                       |                       |                          |
|---|----------------------------------|-----------------------|-----------------------|-----------------------|--------------------------|
| 13. Food separated and protected  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 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)	IN	OUT	NA	NO	CV
--	----	-----	----	----	----

- |  |                                  |                                  |                       |                                  |                                     |
|--|----------------------------------|----------------------------------|-----------------------|----------------------------------|-------------------------------------|
| 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"/>            |
| 20. Proper cold holding 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 2 at end of questionnaire.</i></b> |                                  |                                  |                       |                                  |                                     |
| 21. Proper date marking and disposition                                    | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/>            | <input type="checkbox"/>            |
| <b>22. Time as a Public Health Control: procedures and records</b>         | <input type="radio"/>            | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/>            | <input checked="" type="checkbox"/> |

<i>Fail Notes</i>	3-501.19	<i>Priority Foundation; Time as a Public Health Control</i> <i>[Pizza sauce does not have time stamp at time of inspection. Corrected verification required. The violation identified as Consecutive might be referred to the Enforcement Section.]</i>
-------------------	----------	--

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

## Retail Food Establishment Inspection Report

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 checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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 checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
46. Warewashing facilities: installed, maintained, and used; test strips	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
47. Non-food contact surfaces clean	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i>   4-602.13 <i>Core; Nonfood Contact Surfaces - Cleaning Frequency</i> [Excessive carbon and food debris on rollers at pizza ovens. Dust and debris accumulation on shelving above 3 compartment sink.]					
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 checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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 checked="" 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="checkbox"/>

## Retail Food Establishment Inspection Report

### Chapter 8 & 9 Violations

	IN	OUT	NA	NO	CV
55. Chapter 8: Compliance and Enforcement	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
56. Chapter 9: Standards for Additional Operations	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

### Comments

### Inspection Information

Is a Follow-Up Required? Yes                      Is a Routine required within 60 days? No

Follow up Inspection will be performed      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.

## Retail Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

All observed cooking temperatures are in proper range.

### **Footnote 2**

**Notes:**

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