

South Carolina Department of Agriculture

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Retail Food Establishment Inspection Report

Insp Date: 12/6/2024
Business: THE FORKS
1594 MEMORIAL PARK ROAD

Business ID: SC017286

Inspection: C9000348
Permit #: 29-206-01522
Phone: 8032853515

LANCASTER, SC 29720
Points: 88

Reason: 01. Routine
Results: A

Establishment Information

Permit # 29-206-01522 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

<i>Fail Notes</i>	2-102.11	<i>Priority Foundation; Demonstration Additional reference - 2-103.11(A-N) - Responsibilities of the PIC. [Facility has two or more priority violations. Not corrected verification required.]</i>
	2-102.12 (B)	<i>Core; Food Handler (FH) [Person(s) present at time of inspection were unable to provide food handlers certification.]</i>

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

<i>Fail Notes</i>	5-205.11	<i>Priority Foundation; Using a Handwashing Sink - Operation and Maintenance [Hand sink had scoop in water pitcher in sink at time of inspection. Not corrected verification required.]</i>
	6-301.12	<i>Priority Foundation; Hand Drying Provision [Hand sink was not supplied with paper towels at time of inspection. Not corrected verification required.]</i>

Approved Source

IN OUT NA NO CV

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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

- | | | | | | |
|---------------------------------------------------------------------------------------|----------------------------------|-----------------------|-----------------------|-----------------------|--------------------------|
| 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)

- | | | | | | |
|-------------------------------------------------|----------------------------------|-----------------------|-----------------------|----------------------------------|--------------------------|
| 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 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"/> |

This item has Notes. See Footnote 1 at end of questionnaire.

- | | | | | | |
|-------------------------------------------------------------|----------------------------------|----------------------------------|-----------------------|-----------------------|--------------------------|
| 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 checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |

Fail Notes | 3-501.19 **Priority Foundation; Time as a Public Health Control**
[Facility is holding pizza and wings on time, but product does not have a time stamp and facility was unable to provide written policy. Not corrected verification required.]

Consumer Advisory

- | | | | | | |
|-------------------------------------------------------------|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|
| 23. Consumer advisory provided for raw or undercooked foods | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
|-------------------------------------------------------------|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|

Highly Susceptible Populations

- | | | | | | |
|----------------------------------------------------------|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|
| 24. Pasteurized foods used; prohibited foods not offered | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
|----------------------------------------------------------|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|

Chemical

- | | | | | | |
|------------------------------------------------------------|-----------------------|----------------------------------|----------------------------------|-----------------------|--------------------------|
| 25. Food additives: approved and properly used | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 26. Toxic substances properly identified, stored, and used | <input type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> |

Fail Notes | 7-201.11 **Priority; Separation - Storage**
[Observed cleaning chemicals stored above clean equipment and single use straws in reach in cooler behind register. Not corrected verification required.]

Conformance with Approved Procedures

- | | | | | | |
|-----------------------------------------------------------------------------------------------------|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|
| 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="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

- | | | | | | |
|------------------------------------------|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|
| 28. Pasteurized eggs used where required | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
|------------------------------------------|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|

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Safe Food & Water	IN	OUT	NA	NO	CV
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 checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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 type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i> 5-402.13 <i>Priority; Conveying Sewage</i> <i>[PIC stated there was no designated mop sink and they were dumping dirty mop water out onto street. Not corrected verification required.]</i>					
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</i> <i>[Ceiling behind front counter is in poor repair and beginning to bend.]</i>					

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Physical Facilities	IN	OUT	NA	NO	CV
54. Meets ventilation and lighting requirements; designated areas used	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

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.

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Footnote 1

Notes:

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