

# South Carolina Department of Agriculture

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## Retail Food Establishment Inspection Report

**Insp Date:** 12/4/2024      **Business ID:** SC017368  
**Business:** LANCASTER KJ'S DELI #610  
1256 LANCASTER BYPASS

**Inspection:** I2000347  
**Permit #:** 29-206-01726  
**Phone:** 8032868843

LANCASTER, SC 29720  
**Points:** 98

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

### Establishment Information

Permit # 29-206-01726 Risk Level 3 - Cook, Cool, Reheat 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	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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"/>
7. No bare-hand contact with RTE foods	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="checkbox"/>
8. Handwashing sinks supplied and accessible	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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

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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"/>
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>					
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"/>
22. Time as a Public Health Control: procedures and records	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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 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"/>

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Prevention of Food Contamination	IN	OUT	NA	NO	CV
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|---|----------------------------------|-----------------------|--|--|--------------------------|
| 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
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|--|----------------------------------|----------------------------------|--|--|--------------------------|
| 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 type="radio"/>            | <input checked="" type="radio"/> |  |  | <input type="checkbox"/> |

<i>Fail Notes</i>	4-903.11(A),(C)&(D) <i>Core; Single-Service and Single-Use Articles - Storing</i> - Observed stored in a manner where there is a potential for contamination. - Exposed to splash, dust, or other contamination. - Less than 6 inches off the floor.  [Observed single use items stored on floor in deli. ]
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|--------------------------|----------------------------------|-----------------------|--|--|--------------------------|
| 44. Gloves used properly | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
|--------------------------|----------------------------------|-----------------------|--|--|--------------------------|

Utensils & Equipment	IN	OUT	NA	NO	CV
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|--|----------------------------------|----------------------------------|--|--|--------------------------|
| 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> [Fans in walk in cooler and walk in freezer have dust and debris build up. ]
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Physical Facilities	IN	OUT	NA	NO	CV
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|--|----------------------------------|-----------------------|--|--|--------------------------|
| 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"/> |

Chapter 8 & 9 Violations	IN	OUT	NA	NO	CV
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- |  |                                  |                       |  |  |                          |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 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
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Inspection Information
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Is a Follow-Up Required? No                      Is a Routine required within 60 days? No

Notification
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## Retail Food Establishment Inspection Report

### 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 hot holding temperatures are 135°F or higher.

### **Footnote 2**

**Notes:**

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