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:
 11/22/2024
 Business ID:
 SC017290
 Inspection:
 I2000329

 Business:
 RIZZO SPAGHETTI HOUSE
 Permit #:
 29-206-01529

 8637 CHARLOTTE HIGHWAY
 Phone:
 8032280461

INDIAN LAND, SC 29707 Reason: 01. Routine

Points: 88 Results: A

Establishment Inform	ation					
Permit # 29-206-	<u>-01529</u> R	isk Level 3 - Cook, Cool, Reheat Owner		Vi	rtual 🗌	
Foodborne Illness Ris	sk Factors &	Interventions				
IN = In Compliance; C	OUT = Out o	f Compliance; NA = Not Applicable; NO = Not Observed; CV = Co	nsecut	ive Vic	lation	
Supervision			IN	OUT	NA NO	CV
1. PIC present,	demonstrat	ion, certification, performance	0	0		
Employee Health	Employee Health			OUT	NA NO	CV
2. Management	2. Management; employee knowledge; responsibilities and reporting			0		
3. Proper use o	3. Proper use of reporting, restriction, and exclusion			0		
Employee Good H	Employee Good Hygienic Practices			OUT	NA NO	CV
4. Proper eating, tasting, drinking, or tobacco use		•	0			
5. No discharge from eyes, nose, or mouth			•	0		
Preventing Contamination by Hands			IN	OUT	NA NO	CV
6. Hands clean and properly washed		•	0			
7. No bare-hand	7. No bare-hand contact with RTE foods		0	0	•	
8. Handwashing sinks supplied and accessible			0	•		
Fail Notes	6-301.11	Priority Foundation; Handwashing Cleanser - Availability [Back hand sink does not have cleaner available. not corrected. verification required.]				
	6-301.12	Priority Foundation; Hand Drying Provision [Back hand sink does not have drying provisions. not corrected.ver. required.]	ificatioi	1		
Approved Source			IN	OUT	NA NO	CV
9. Food obtaine	ed from appro	oved source	•	0		
10. Food received at proper temperature		0	0	•		
11. Food in goo	11. Food in good condition, safe, and unadulterated			0		
12. Required re	12. Required records available: shell stock tags, parasite destruction			0	• 0	
Protection from Contamination			IN	OUT	NA NO	CV

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Protection from Contamination	I	IN C	DUT	NA	NO	CV
13. Food separated and protected			C	0	0	
14. Food-contact surfaces: cleaned and sanitized	() (•			
Fail Notes 4-501.114 Priority; Warewashing Equipment [Chlorine dish machine reading le verification required.]						
15. Proper disposition of returned, previously served, reconditio	ned, and unsafe food	• (C			
Time/Temperature Control for Safety (TCS Food)		IN C	UT	NA	NO	CV
16. Proper cooking time and temperature	() C	C	0	•	
17. Proper reheating procedures for hot holding	() C	C	0	•	
18. Proper cooling time and temperatures	() C	C	0	•	
19. Proper hot holding temperature	(• (C	0	0	
This item has Notes. See Footnote 1 at end of questionn	aire.					
20. Proper cold holding temperature	(• (C	0	0	
This item has Notes. See Footnote 2 at end of questionn	aire.					
21. Proper date marking and disposition	() (•	0	0	
Fail Notes 3-501.17 Priority Foundation; Ready-To-Eat Food - Date Marking [Facility does not have date markin verification required.]	Time/Temperature Control for Safet and policy in place. not corrected.	y				
3-501.18 Priority; Ready-To-Eat Time/Temp Disposition						
22. Time as a Public Health Control: procedures and records) ()	0	•	
Consumer Advisory		IN C	DUT	NA	NO	CV
23. Consumer advisory provided for raw or undercooked foods) (C	•		
Highly Susceptible Populations		IN C	DUT	NA	NO	CV
24. Pasteurized foods used; prohibited foods not offered) (C	•		
Chemical		IN C	DUT	NA	NO	CV
25. Food additives: approved and properly used	() (C	•		
26. Toxic substances properly identified, stored, and used		• (C			
Conformance with Approved Procedures			DUT	NA	NO	CV
27. Compliance with variance, specialized process, reduced oxy HACCP plan	ygen packaging criteria, or) (C	•		
Good Retail Practices						
N = In Compliance; OUT = Out of Compliance; NA = Not Applicable	e; NO = Not Observed; CV = Conse	cutive	Viol	ation	1	
Safe Food & Water		N C	UT	NA	NO	CV
28. Pasteurized eggs used where required) C	C	•		
29. Water and ice from approved source	(• (C			
30. Variance obtained for specialized processing methods	(S)	•		
Food Temperature Control		IN C	DUT	NA	NO	CV
31. Proper cooling methods used, adequate equipment for temp	perature control)			

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Food Temperature Control	IN	OUT	NA NO	CV
32. Plant food properly cooked for hot holding			○ ●	
33. Approved thawing methods used			0	
34. Thermometers provided and accurate	•	0		
Food Identification	IN	OUT	NA NO	CV
35. Food properly labeled: original container	•	0		
Prevention of Food Contamination	IN	OUT	NA NO	CV
36. Insects and rodents not present; no unauthorized animals	•	0		
37. Contamination prevented during food preparation, storage, and display	•	0		
38. Personal cleanliness	\odot	0		
39. Wiping cloths: properly used and stored	•	0		
40. Washing fruits and vegetables	•	0		
Proper Use of Utensils	IN	OUT	NA NO	CV
41. In-use utensils: properly stored	0	•		
This item has Media/Attachments. See Footnote 3 at end of questionnaire.				
Fail Notes 3-304.12 Core; In-Use Utensils-Between - Use Storage [Knife at cook line stored in between equipment. Cups used as scool large storage bins.]	ops in			
42. Utensils, equipment, and linens: properly stored, dried, and handled	0	•		
43. Single-use and single-service articles: properly stored and used				
44. Gloves used properly	•	0		
Utensils & Equipment			NA NO	CV
45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	0	•		
This item has Media/Attachments. See Footnote 4 at end of questionnaire.				
Fail Notes 4-501.11 Core; Good Repair and Proper Adjustment - Equipment [Doors of reach in cooler at cook line held together by tape.]				
46. Warewashing facilities: installed, maintained, and used; test strips	•	0		
47. Non-food contact surfaces clean				
Physical Facilities	IN	OUT	NA NO	CV
48. Hot and cold water available; adequate pressure		0		
49. Plumbing installed; proper backflow devices		0		
50. Sewage and wastewater properly disposed		0		
51. Toilet facilities: properly constructed, supplied, and cleaned				
52. Garbage and refuse properly disposed; facilities maintained				
53. Physical facilities installed, maintained, and clean				
54. Meets ventilation and lighting requirements; designated areas used	•	0		
Chapter 8 & 9 Violations			NA NO	CV
55. Chapter 8: Compliance and Enforcement		0		

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	Chapter 8 & 9 Violations			NA NO	CV
56. Chapter 9: Standards for Additional Operations			0		
Co	Comments				
In	spection 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 Spec	ified Da	te O		
Nic	otification				

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.

Footnote 3







Footnote 4

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