

# South Carolina Department of Agriculture

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## Retail Food Establishment Inspection Report

<b>Insp Date:</b> 11/20/2024	<b>Business ID:</b> SC017361	<b>Inspection:</b> I2000321	
<b>Business:</b> POPEYES		<b>Permit #:</b> 29-206-01719	
426 LANCASTER BYPASS EAST		<b>Phone:</b> 7868539950	
LANCASTER, SC 29720		<b>Reason:</b> 02. Follow Up	
<b>Points:</b> 92		<b>Results:</b> B	

### Establishment Information

Permit # 29-206-01719 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

1. PIC present, demonstration, certification, performance	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

#### Employee Health

2. Management; employee knowledge; responsibilities and reporting	IN	OUT	NA	NO	CV
	<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

4. Proper eating, tasting, drinking, or tobacco use	IN	OUT	NA	NO	CV
	<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

6. Hands clean and properly washed	IN	OUT	NA	NO	CV
	<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

9. Food obtained from approved source	IN	OUT	NA	NO	CV
	<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	IN	OUT	NA	NO	CV
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
14. Food-contact surfaces: cleaned and sanitized	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>

*Fail Notes* | 4-602.11(E) Core; Equipment, Non-TCS Food Contact Surfaces and Utensils –  
Cleaning frequency  
[Ice chute at soda fountain has organic build up.]

## Retail Food Establishment Inspection Report

Protection from Contamination	IN	OUT	NA	NO	CV
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15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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Time/Temperature Control for Safety (TCS Food)	IN	OUT	NA	NO	CV
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16. Proper cooking time and temperature	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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17. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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18. Proper cooling time and temperatures	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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19. Proper hot holding temperature	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
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20. Proper cold holding temperature	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
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<i>Fail Notes</i>	<i>3-501.16(A)(2)</i>	<i>Priority; Time/Temperature Control for Safety Food - Cold Holding [Reach in make unit at prep line/ mayo 65 F, cheese 65 F, bbq sauce 65 F. not corrected. verification required. ]</i>
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21. Proper date marking and disposition	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
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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"/>
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Consumer Advisory	IN	OUT	NA	NO	CV
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23. Consumer advisory provided for raw or undercooked foods	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
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Highly Susceptible Populations	IN	OUT	NA	NO	CV
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24. Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
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Chemical	IN	OUT	NA	NO	CV
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25. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
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26. Toxic substances properly identified, stored, and used	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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Conformance with Approved Procedures	IN	OUT	NA	NO	CV
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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"/>
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Good Retail Practices
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Safe Food & Water	IN	OUT	NA	NO	CV
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28. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
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29. Water and ice from approved source	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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30. Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
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Food Temperature Control	IN	OUT	NA	NO	CV
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31. Proper cooling methods used, adequate equipment for temperature control	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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32. Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>
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33. Approved thawing methods used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
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34. Thermometers provided and accurate	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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Food Identification	IN	OUT	NA	NO	CV
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35. Food properly labeled: original container	<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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36. Insects and rodents not present; no unauthorized animals	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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## Retail Food Establishment Inspection Report

### Prevention of Food Contamination

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

- |  |                                  |                       |  |  |                          |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 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

- |  |                                  |                                  |  |  |                          |
|--|----------------------------------|----------------------------------|--|--|--------------------------|
| 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. <b>Non-food contact surfaces clean</b>   | <input type="radio"/>            | <input checked="" type="radio"/> |  |  | <input type="checkbox"/> |

<i>Fail Notes</i>	4-602.13	<i>Core; Nonfood Contact Surfaces - Cleaning Frequency [Top of refrigerated make unit has excessive dirt and debris accumulation. Inside door and bottom of reach in cooler has excessive debris accumulation. Bottom of reach in freezer at cook line excessive debris accumulation. Bottom of warmer has excessive debris build up.]</i>
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### Physical Facilities

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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. <b>Physical facilities installed, maintained, and clean</b>    | <input type="radio"/>            | <input checked="" type="radio"/> |  |  | <input type="checkbox"/> |

<i>Fail Notes</i>	6-501.12	<i>Core; Cleaning, Frequency and Restrictions [Walk in freezer floor and debris build up. Ceiling tiles and vents throughout facility have dust and debris build up.]</i>
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| 54. Meets ventilation and lighting requirements; designated areas used | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
|--|----------------------------------|-----------------------|--|--|--------------------------|

### Chapter 8 & 9 Violations

- |  |                                  |                       |  |  |                          |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 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

## 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.