

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: 12/2/2024 **Business ID:** SC017247
Business: SEKAI JAPAN RESTAURANT
 1160 HIGHWAY 9 BYPASS

Inspection: M4000001
Permit #: 29-206-01238
Phone: 8032851666

LANCASTER, SC 29720
Points: 81

Reason: 01. Routine
Results: B

Establishment Information

Permit # 29-206-01238 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

Fail Notes | 2-102.11 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.]

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

Fail Notes | 2-301.14 Priority; When to Wash
 [Observed employees changing gloves with no proper hand washing between tasks. Not Corrected - Verification Required.]

7. No bare-hand contact with RTE foods IN OUT NA NO CV

8. Handwashing sinks supplied and accessible IN OUT NA NO CV

Approved Source

9. Food obtained from approved source IN OUT NA NO CV

10. Food received at proper temperature IN OUT NA NO CV

11. Food in good condition, safe, and unadulterated IN OUT NA NO CV

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Approved Source	IN	OUT	NA	NO	CV
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Fail Notes | 3-101.11 *Priority; Safe, Unadulterated and Honestly Presented*
[Observed sugar packets held in reach in cooler with black organic accumulation. Corrected. Verification required.]

12. Required records available: shell stock tags, parasite destruction
 IN OUT NA NO CV

Protection from Contamination	IN	OUT	NA	NO	CV
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13. Food separated and protected
 IN OUT NA NO CV

14. Food-contact surfaces: cleaned and sanitized
 IN OUT NA NO CV

Fail Notes | 4-501.114 *Priority; Warewashing Equipment - Chemical Sanitization - Criteria*
[Observed dish machine reading 0ppm at time of inspecton. Corrected. Verification Required. The violation identified as Consecutive might be referred to the Enforcement Section.]

4-702.11 *Priority; Before Use After Cleaning*
[Observed employee wash and rinse dishes but not sanitize after. Not Corrected. Verification required.]

15. Proper disposition of returned, previously served, reconditioned, and unsafe food
 IN OUT NA NO CV

Time/Temperature Control for Safety (TCS Food)	IN	OUT	NA	NO	CV
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16. Proper cooking time and temperature
 IN OUT NA NO CV

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

Fail Notes | 3-401.14(A)-(E) *Priority; Non-Continuous Cooking of Raw Animal Foods*
[Observed chicken held on time on counter but PIC stated product had not been fully cooked to 165 F prior to be putting on time. Not corrected verification required.]

3-401.14(F) *Priority Foundation; Non-Continuous Cooking of Raw Animal Foods - Written Procedures*
[Observed no written policy for chicken which was non-continuously cooked. Not corrected verification required.]

17. Proper reheating procedures for hot holding
 IN OUT NA NO CV

18. Proper cooling time and temperatures
 IN OUT NA NO CV

19. Proper hot holding temperature
 IN OUT NA NO CV

This item has Notes. See Footnote 2 at end of questionnaire.

20. Proper cold holding temperature
 IN OUT NA NO CV

This item has Notes. See Footnote 3 at end of questionnaire.

21. Proper date marking and disposition
 IN OUT NA NO CV

22. Time as a Public Health Control: procedures and records
 IN OUT NA NO CV

Consumer Advisory	IN	OUT	NA	NO	CV
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23. Consumer advisory provided for raw or undercooked foods
 IN OUT NA NO CV

Highly Susceptible Populations	IN	OUT	NA	NO	CV
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24. Pasteurized foods used; prohibited foods not offered
 IN OUT NA NO CV

Chemical	IN	OUT	NA	NO	CV
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25. Food additives: approved and properly used
 IN OUT NA NO CV

26. Toxic substances properly identified, stored, and used
 IN OUT NA NO CV

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
 IN OUT NA NO CV

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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

- | | | | | | | | |
|--|---|---|-----------------------|----------------------------------|--------------------------|--|--|
| 31. Proper cooling methods used, adequate equipment for temperature control | <input type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> | | |
| <table style="border: none; width: 100%;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px; vertical-align: top;"><i>Fail Notes</i></td> <td style="padding-left: 5px; vertical-align: top;"> 3-501.15(B) Core; Cooling Methods - Additional Requirements
 [Observed steamed broccoli and cooked noodles in walk-in cooler at 48F and had been cooked the previous night. Items had not cooled within 6hrs.] </td> </tr> </table> | <i>Fail Notes</i> | 3-501.15(B) Core; Cooling Methods - Additional Requirements
[Observed steamed broccoli and cooked noodles in walk-in cooler at 48F and had been cooked the previous night. Items had not cooled within 6hrs.] | | | | | |
| <i>Fail Notes</i> | 3-501.15(B) Core; Cooling Methods - Additional Requirements
[Observed steamed broccoli and cooked noodles in walk-in cooler at 48F and had been cooked the previous night. Items had not cooled within 6hrs.] | | | | | | |
| 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 checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | | |
| 34. Thermometers provided and accurate | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> | | |

Food Identification

- | | | | | | |
|---|----------------------------------|-----------------------|--|--|--------------------------|
| 35. Food properly labeled: original container | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
|---|----------------------------------|-----------------------|--|--|--------------------------|

Prevention of Food Contamination

- | | | | | | | | |
|--|---|---|--|--|--------------------------|--|--|
| 36. Insects and rodents not present; no unauthorized animals | <input type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> | | |
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 [Observed fruit flies on recently delivered mushrooms. Not corrected. Verification Required.] </td> </tr> </table> | <i>Fail Notes</i> | 6-501.111 Priority Foundation; Controlling Pests
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| <i>Fail Notes</i> | 6-501.111 Priority Foundation; Controlling Pests
[Observed fruit flies on recently delivered mushrooms. Not corrected. Verification Required.] | | | | | | |
| 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 type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> | | |
| <table style="border: none; width: 100%;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px; vertical-align: top;"><i>Fail Notes</i></td> <td style="padding-left: 5px; vertical-align: top;"> 3-304.14 Core; Wiping Cloths - Use Limitation
 [Observed towel buckets reading Oppm during time of inspection.] </td> </tr> </table> | <i>Fail Notes</i> | 3-304.14 Core; Wiping Cloths - Use Limitation
[Observed towel buckets reading Oppm during time of inspection.] | | | | | |
| <i>Fail Notes</i> | 3-304.14 Core; Wiping Cloths - Use Limitation
[Observed towel buckets reading Oppm during time of inspection.] | | | | | | |
| 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 type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> | | |
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 [Observed clean dishes wet stacked.] </td> </tr> </table> | <i>Fail Notes</i> | 4-901.11 Core; Equipment and Utensils - Air-Drying
[Observed clean dishes wet stacked.] | | | | | |
| <i>Fail Notes</i> | 4-901.11 Core; Equipment and Utensils - Air-Drying
[Observed clean dishes wet stacked.] | | | | | | |
| 43. Single-use and single-service articles: properly stored and used | <input type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> | | |
| <table style="border: none; width: 100%;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px; vertical-align: top;"><i>Fail Notes</i></td> <td style="padding-left: 5px; vertical-align: top;"> 4-502.13 Core; Single-Service and Single-Use Articles - Use Limitations
 [Observed single use pans in walk-in freezer which were in poor repair and reused.] </td> </tr> </table> | <i>Fail Notes</i> | 4-502.13 Core; Single-Service and Single-Use Articles - Use Limitations
[Observed single use pans in walk-in freezer which were in poor repair and reused.] | | | | | |
| <i>Fail Notes</i> | 4-502.13 Core; Single-Service and Single-Use Articles - Use Limitations
[Observed single use pans in walk-in freezer which were in poor repair and reused.] | | | | | | |
| 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"/> |

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Utensils & Equipment	IN	OUT	NA	NO	CV
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47. Non-food contact surfaces clean	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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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"/>
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49. Plumbing installed; proper backflow devices	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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50. Sewage and wastewater properly disposed	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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51. Toilet facilities: properly constructed, supplied, and cleaned	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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52. Garbage and refuse properly disposed; facilities maintained	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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53. Physical facilities installed, maintained, and clean	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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54. Meets ventilation and lighting requirements; designated areas used	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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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"/>
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56. Chapter 9: Standards for Additional Operations	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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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 cooking temperatures are in proper range.

Footnote 2

Notes:

All observed hot holding temperatures are 135°F or higher.

Footnote 3

Notes:

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