

# South Carolina Department of Agriculture

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## Retail Food Establishment Inspection Report

**Insp Date:** 11/15/2024      **Business ID:** SC017222  
**Business:** WHEEL-IN RESTAURANT  
1751 PAGELAND HWY

**Inspection:** I2000309  
**Permit #:** 29-206-00928  
**Phone:** 8032851483

LANCASTER, SC 29720  
**Points:** 93

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

### Establishment Information

Permit # 29-206-00928 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

#### 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

*Fail Notes* | 5-205.11 Priority Foundation; Using a Handwashing Sink - Operation and Maintenance  
[Spatula located in front hand sink upon arrival. corrected. verification required.]

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

#### Protection from Contamination

13. Food separated and protected       IN    OUT    NA    NO    CV

## Retail Food Establishment Inspection Report

### Protection from Contamination

- |                                                                                       | IN                               | OUT                   | NA | NO | CV                       |
|---------------------------------------------------------------------------------------|----------------------------------|-----------------------|----|----|--------------------------|
| 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 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> |                                  |                       |                       |                                  |                          |
| 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 2 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 3 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 type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="checkbox"/> |

### Consumer Advisory

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

- |                                                          |                       |                       |                                  |  |                          |
|----------------------------------------------------------|-----------------------|-----------------------|----------------------------------|--|--------------------------|
| 24. Pasteurized foods used; prohibited foods not offered | <input type="radio"/> | <input type="radio"/> | <input checked="" 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="checkbox"/> |
| 26. Toxic substances properly identified, stored, and used | <input checked="" type="radio"/> | <input type="radio"/> |                                  |  | <input type="checkbox"/> |

### 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="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="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 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

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

## Retail Food Establishment Inspection Report

<b>Prevention of Food Contamination</b>	IN	OUT	NA	NO	CV
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36. Insects and rodents not present; no unauthorized animals

37. Contamination prevented during food preparation, storage, and display

*Fail Notes* | 3-305.11 Core; Food Storage – Preventing Contamination from the Premises  
[Boxes of potatoes stored on floor at cook line.]

38. Personal cleanliness

39. Wiping cloths: properly used and stored

40. Washing fruits and vegetables

<b>Proper Use of Utensils</b>	IN	OUT	NA	NO	CV
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41. In-use utensils: properly stored

42. Utensils, equipment, and linens: properly stored, dried, and handled

43. Single-use and single-service articles: properly stored and used

*Fail Notes* | 4-903.11(A),(C)&(D) Core; Single-Service and Single-Use Articles - Storing  
- 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.  
  
[Single use stored on floor in back storage.]

44. Gloves used properly

<b>Utensils &amp; Equipment</b>	IN	OUT	NA	NO	CV
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45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used

*Fail Notes* | 4-101.17 Core; Wood-Use Limitation  
[Wood used throughout walk in cooler which is not painted or sealed.]

46. Warewashing facilities: installed, maintained, and used; test strips

47. Non-food contact surfaces clean

<b>Physical Facilities</b>	IN	OUT	NA	NO	CV
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48. Hot and cold water available; adequate pressure

49. Plumbing installed; proper backflow devices

50. Sewage and wastewater properly disposed

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

<b>Chapter 8 &amp; 9 Violations</b>	IN	OUT	NA	NO	CV
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55. Chapter 8: Compliance and Enforcement

56. Chapter 9: Standards for Additional Operations

<b>Comments</b>
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<b>Inspection Information</b>
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## Retail Food Establishment Inspection Report

### 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.

## Retail Food Establishment Inspection Report

### **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.