

South Carolina Department of Agriculture

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Retail Food Establishment Inspection Report

Insp Date: 11/22/2024 **Business ID:** SC017222
Business: WHEEL-IN RESTAURANT
1751 PAGELAND HWY

Inspection: I2000328
Permit #: 29-206-00928
Phone: 8032851483

LANCASTER, SC 29720
Points: 100

Reason: 02. Follow Up
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

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
14. Food-contact surfaces: cleaned and sanitized IN OUT NA NO CV
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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Time/Temperature Control for Safety (TCS Food)

- | | IN | OUT | NA | NO | CV |
|---|----------------------------------|-----------------------|-----------------------|----------------------------------|--------------------------|
| 16. Proper cooking time and temperature | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input 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"/> |
| 20. Proper cold holding temperature | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 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="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="radio"/> | <input type="checkbox"/> |
|--|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|

Chemical

- | | | | | | |
|--|----------------------------------|-----------------------|----------------------------------|-----------------------|--------------------------|
| 25. Food additives: approved and properly used | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 26. Toxic substances properly identified, stored, and used | <input checked="" type="radio"/> | <input type="radio"/> | <input 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="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="radio"/> | <input type="checkbox"/> |
| 29. Water and ice from approved source | <input checked="" type="radio"/> | <input type="radio"/> | <input 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="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="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="radio"/> | <input type="radio"/> | <input type="checkbox"/> |

Food Identification

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

Prevention of Food Contamination

- | | | | | | |
|---|----------------------------------|-----------------------|-----------------------|-----------------------|--------------------------|
| 36. Insects and rodents not present; no unauthorized animals | <input checked="" type="radio"/> | <input type="radio"/> | <input 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="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 38. Personal cleanliness | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 39. Wiping cloths: properly used and stored | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
| 40. Washing fruits and vegetables | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |

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Proper Use of Utensils

	IN	OUT	NA	NO	CV
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

	IN	OUT	NA	NO	CV
45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	<input checked="" type="radio"/>	<input type="radio"/>			<input checked="" 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 checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

Physical Facilities

	IN	OUT	NA	NO	CV
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
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? No Is a Routine required within 60 days? No

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.