

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: 12/6/2024 **Business ID:** SC017396
Business: PYRAMIDS BAKERY LLC
9789 CHARLOTTE HWY SUITE 300

Inspection: I2000355
Permit #: 29-206-01771
Phone: 8034121418

INDIAN LAND, SC 29707
Points: 82

Reason: 01. Routine
Results: B

Establishment Information

Permit # 29-206-01771 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

Fail Notes | 2-102.11 *Priority Foundation; Demonstration*
Additional reference - 2-103.11(A-N) - Responsibilities of the PIC.
[Facility has multiple 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 employee don gloves to handle food without washing. 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

This item has Media/Attachments. See Footnote 1 at end of questionnaire.
Fail Notes | 3-101.11 *Priority; Safe, Unadulterated and Honestly Presented*
[Observed moldy cheese in deli case. not corrected. verification required.]

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Approved Source	IN	OUT	NA	NO	CV
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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

This item has Media/Attachments. See Footnote 2 at end of questionnaire.

Fail Notes | 4-602.11(A)(1-5) *Priority Foundation; Equipment, Food Contact Surfaces, and Utensils - Cleaning frequency*
[Observed debris accumulation on all deli slicers. not corrected. verification required. consecutive violation. The violation identified as Consecutive might be referred to the Enforcement Section]

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

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

20. Proper cold holding temperature
 IN OUT NA NO CV

Fail Notes | 3-501.16(A)(2) *Priority; Time/Temperature Control for Safety Food - Cold Holding*
[Front deli case/ milk 48 F, cheese 45 F. not corrected. verification required.]

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

Fail Notes | 3-501.17 *Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking*
[Facility does not have date marking policy in place. not corrected. verification required. consecutive violation. The violation identified as Consecutive might be referred to the Enforcement Section]

3-501.18 *Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition*

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

Good Retail Practices	IN	OUT	NA	NO	CV
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Safe Food & Water	IN	OUT	NA	NO	CV
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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	IN	OUT	NA	NO	CV
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	IN	OUT	NA	NO	CV
35. Food properly labeled: original container	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
Prevention of Food Contamination	IN	OUT	NA	NO	CV
36. Insects and rodents not present; no unauthorized animals	<input checked="" 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="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	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 type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i> 4-904.14 Core; Rinsing Equipment and Utensils after Cleaning and Sanitizing [Facility proceeded to use knife after being on floor.]					
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 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 type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i> 4-602.13 Core; Nonfood Contact Surfaces - Cleaning Frequency [Debris accumulation on interior bottom, interior of microwave, and front, back and sides of equipment throughout deli area.]					
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"/>

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Physical Facilities	IN	OUT	NA	NO	CV
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? 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

cheese 1



cheese 2

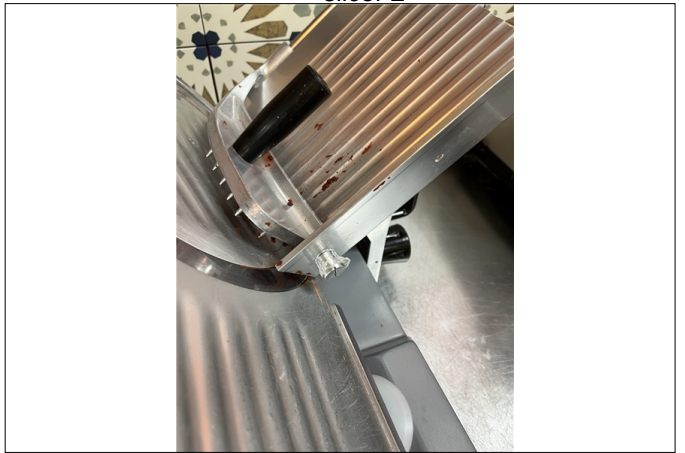


Footnote 2

slicer 1



slicer 2



slicer 3

