

South Carolina Department of Agriculture

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Retail Food Establishment Inspection Report

Insp Date: 12/3/2024 **Business ID:** zz001286
Business: Sal's Pizza Factory
8348 Charlotte Hwy

Inspection: I2000346
Permit #: 29-206-01864
Phone: 803 289-9655

Indian Land, SC 29707
Points: 81

Reason: 01. Routine
Results: B

Establishment Information

Permit # 29-206-01864 Risk Level Yes 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

This item has Media/Attachments. See Footnote 1 at end of questionnaire.

Fail Notes | 2-401.11 Core; Eating, Drinking, or Using Tobacco
[Employee drink stored on slicer.]

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 change tasks with out washing hands between. 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

Fail Notes | 5-202.12(A) Priority Foundation; Handwashing Sinks - Minimum Temperature
[Hand sink in women's restroom failed to reach 100 F. not 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

Retail Food Establishment Inspection Report

Approved Source	IN	OUT	NA	NO	CV
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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"/>
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Protection from Contamination	IN	OUT	NA	NO	CV
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13. Food separated and protected	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
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14. Food-contact surfaces: cleaned and sanitized	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
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15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="radio"/>	<input type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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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This item has Notes. See Footnote 2 at end of questionnaire.

20. Proper cold holding temperature	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
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This item has Notes. See Footnote 3 at end of questionnaire.

21. Proper date marking and disposition	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
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<i>Fail Notes</i>	3-501.17	Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking <i>[Facility has date marking in place, however it is not consistently used throughout facility. not corrected. verification required.]</i>
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	3-501.18	Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition
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22. Time as a Public Health Control: procedures and records	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
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<i>Fail Notes</i>	3-501.19	Priority Foundation; Time as a Public Health Control <i>[Facility holding pizza on time, but does not have written policy. not corrected. verification required.]</i>
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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="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="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="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="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="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="radio"/>	<input type="checkbox"/>
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29. Water and ice from approved source	<input checked="" type="radio"/>	<input type="radio"/>	<input 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="radio"/>	<input type="checkbox"/>
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Retail Food Establishment Inspection Report

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 type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i> 3-302.12 Core; Food Storage Containers Identified with Common Name of Food [Sauce bottles are not labeled with common working name.]					
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 type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>This item has Media/Attachments. See Footnote 4 at end of questionnaire.</i>					
<i>Fail Notes</i> 3-305.11 Core; Food Storage – Preventing Contamination from the Premises [Pot containing sauce stored on floor.]					
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 checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
43. Single-use and single-service articles: properly stored and used	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>This item has Media/Attachments. See Footnote 5 at end of questionnaire.</i>					
<i>Fail Notes</i> 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 containers not inverted at cook line.]					
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 type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>This item has Media/Attachments. See Footnote 6 at end of questionnaire.</i>					
<i>Fail Notes</i> 4-201.11 Core; Equipment and Utensils-Durability and Strength [To go portion cups used as scoops throughout cook line.]					
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"/>

Retail Food Establishment Inspection Report

Physical Facilities	IN	OUT	NA	NO	CV
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? 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

drink stored on slicer



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.

Footnote 4

sauce on floor



Retail Food Establishment Inspection Report

Footnote 5

single use not inverted



single use at cook line not inverted



Footnote 6

to go cup used as scoop

