

South Carolina Department of Agriculture

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803-896-0640 | agriculture.sc.gov

Retail Food Establishment Inspection Report

Insp Date: 12/5/2024 **Business ID:** SC017272
Business: HANAKO ASIAN SUSHI BAR
9789 CHARLOTTE HWY

Inspection: I2000354
Permit #: 29-206-01444
Phone: 8038023303

INDIAN LAND, SC 29707
Points: 86

Reason: 01. Routine
Results: B

Establishment Information

Permit # 29-206-01444 Risk Level 4 - Special Process 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.
consecutive violation. The violation identified as Consecutive might be
referred to the Enforcement Section]

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

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Protection from Contamination	IN	OUT	NA	NO	CV
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<i>Fail Notes</i>	3-302.11(A)(1)&(2)	<i>Priority; Raw Animal Food – Separation, Packaging, and Segregation</i> <i>[Observed raw chicken stored over ready to eat items in reach in cooler at cook line. not corrected. verification required. consecutive violation. The violation identified as Consecutive might be referred to the Enforcement Section]</i>
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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"/> |
| 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"/> |

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"/> |
| 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 checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input 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"/> |

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

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| 20. Proper cold holding temperature | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> |
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<i>Fail Notes</i>	3-501.16(A)(2)	<i>Priority; Time/Temperature Control for Safety Food - Cold Holding</i> <i>[Sushi line/ raw salmon 48 F, seaweed salad 50 F. Walk in cooler/ miso 46 F. Reach in cooler at cook line/ chopped lettuce 46 F, sauce 46 F. Reach in next to soda fountain/ mustard 46 F. not corrected. verification required. consecutive violation. The violation identified as Consecutive might be referred to the Enforcement Section]</i>
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| 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	<i>Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking</i> <i>[Facility does not have date marking policy in place. not corrected verification required.]</i>
	3-501.18	<i>Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition</i>

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|---|-----------------------|-----------------------|-----------------------|----------------------------------|--------------------------|
| 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"/> |
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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 checked="" type="radio"/> | <input type="radio"/> | <input 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"/> |
| 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	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

IN = In Compliance; OUT = Out of Compliance; NA = Not Applicable; NO = Not Observed; CV = Consecutive Violation

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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Safe Food & Water

- | | IN | OUT | NA | NO | CV |
|--|----------------------------------|-----------------------|----------------------------------|----|--------------------------|
| 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

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

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

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

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| 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 checked="" type="checkbox"/> |

<i>Fail Notes</i>	4-502.13	<i>Core; Single-Service and Single-Use Articles - Use Limitations [Plastic to go cups used as scoops.]</i>
	4-903.11(A),(C)&(D)	<i>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.</i>
		<i>[Single use at sushi station not inverted. consecutive violation. The violation identified as Consecutive might be referred to the Enforcement Section]</i>

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| 44. Gloves used properly | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
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Utensils & Equipment

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|--|----------------------------------|----------------------------------|--|--|--------------------------|
| 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	<i>Core; Nonfood Contact Surfaces - Cleaning Frequency [Front, sides, and top of equipment throughout kitchen have dirt and debris build up. Cook top has excessive carbon build up.]</i>
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Physical Facilities

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| 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"/> |

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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 type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
Fail Notes	6-501.12 Core; Cleaning, Frequency and Restrictions [Dust and debris build up on ceiling tiles and vents. Grease and debris build up at drain under cook line.]						
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

Notes:

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