

South Carolina Department of Agriculture

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Retail Food Establishment Inspection Report

Insp Date: 11/26/2024 **Business ID:** SC017204
Business: KENTUCKY FRIED CHICKEN #3
 582 LANCASTER BYPASS EAST

Inspection: I2000335
Permit #: 29-206-00403
Phone: 8032851656

LANCASTER, SC 29720
Points: 93

Reason: 01. Routine
Results: A

Establishment Information

Permit # 29-206-00403 Risk Level 3 - Cook, Cool, Reheat Owner _____ Virtual

Foodborne Illness Risk Factors & Interventions

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

Supervision

	IN	OUT	NA	NO	CV
1. PIC present, demonstration, certification, performance	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

Employee Health

2. Management; employee knowledge; responsibilities and reporting	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
3. Proper use of reporting, restriction, and exclusion	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

Employee Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
5. No discharge from eyes, nose, or mouth	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

Preventing Contamination by Hands

6. Hands clean and properly washed	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
7. No bare-hand contact with RTE foods	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="checkbox"/>
8. Handwashing sinks supplied and accessible	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>

Approved Source

9. Food obtained from approved source	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
10. Food received at proper temperature	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="checkbox"/>
11. Food in good condition, safe, and unadulterated	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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"/>

Protection from Contamination

13. Food separated and protected	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
14. Food-contact surfaces: cleaned and sanitized	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>

Fail Notes | 4-702.11 *Priority; Before Use After Cleaning*
[Observed employee rinse metal food container and continue use without sanitizing. not corrected. verification required.]

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Protection from Contamination

15. Proper disposition of returned, previously served, reconditioned, and unsafe food IN OUT NA NO CV

Time/Temperature Control for Safety (TCS Food)

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

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

20. Proper cold holding temperature IN OUT NA NO CV

This item has Notes. See Footnote 2 at end of questionnaire.

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

22. Time as a Public Health Control: procedures and records IN OUT NA NO CV

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods IN OUT NA NO CV

Highly Susceptible Populations

24. Pasteurized foods used; prohibited foods not offered IN OUT NA NO CV

Chemical

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

27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan IN OUT NA NO CV

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 IN OUT NA NO CV

29. Water and ice from approved source IN OUT NA NO CV

30. Variance obtained for specialized processing methods IN OUT NA NO CV

Food Temperature Control

31. Proper cooling methods used, adequate equipment for temperature control IN OUT NA NO CV

32. Plant food properly cooked for hot holding IN OUT NA NO CV

33. Approved thawing methods used IN OUT NA NO CV

34. Thermometers provided and accurate IN OUT NA NO CV

Food Identification

35. Food properly labeled: original container IN OUT NA NO CV

Prevention of Food Contamination

36. Insects and rodents not present; no unauthorized animals IN OUT NA NO CV

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Prevention of Food Contamination	IN	OUT	NA	NO	CV
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37. Contamination prevented during food preparation, storage, and display IN OUT NA NO CV

Fail Notes | 3-307.11 Core; Miscellaneous Sources of Contamination
[Nozzle on hose for soda syrup located on floor at time of inspection.]

38. Personal cleanliness IN OUT NA NO CV

39. Wiping cloths: properly used and stored IN OUT NA NO CV

40. Washing fruits and vegetables IN OUT NA NO CV

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

42. Utensils, equipment, and linens: properly stored, dried, and handled IN OUT NA NO CV

43. Single-use and single-service articles: properly stored and used IN OUT NA NO CV

44. Gloves used properly IN OUT NA NO CV

Utensils & Equipment	IN	OUT	NA	NO	CV
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45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used IN OUT NA NO CV

46. Warewashing facilities: installed, maintained, and used; test strips IN OUT NA NO CV

Fail Notes | 4-501.19 Priority Foundation; Manual Warewashing Equipment, Wash Solution Temperature
[Wash solution at 3 compartment sink at 93 F. Shall be 110 F or above. not corrected. verification required.]

47. Non-food contact surfaces clean IN OUT NA NO CV

Fail Notes | 4-602.13 Core; Nonfood Contact Surfaces - Cleaning Frequency
[Bottom of reach in freezer across from fryers have dirt and debris build up. Sides and floors at fryers have grease and debris build up. Pipes, hoses, and walls behind fryers have grease and debris build up. Floor in walk in freezer has dirt and debris build up.]

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

49. Plumbing installed; proper backflow devices IN OUT NA NO CV

50. Sewage and wastewater properly disposed IN OUT NA NO CV

51. Toilet facilities: properly constructed, supplied, and cleaned IN OUT NA NO CV

52. Garbage and refuse properly disposed; facilities maintained IN OUT NA NO CV

53. Physical facilities installed, maintained, and clean IN OUT NA NO CV

54. Meets ventilation and lighting requirements; designated areas used IN OUT NA NO CV

Chapter 8 & 9 Violations	IN	OUT	NA	NO	CV
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55. Chapter 8: Compliance and Enforcement IN OUT NA NO CV

56. Chapter 9: Standards for Additional Operations IN OUT NA NO CV

Comments

Inspection Information

Is a Follow-Up Required? Yes Is a Routine required within 60 days? No

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Inspection Information

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.

Footnote 2

Notes:

All observed cold holding temperatures are 41°F or lower.