



# South Carolina Department of Agriculture

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## Retail Food Establishment Inspection Report

**Insp Date:** 3/12/2026      **Business ID:** SC018167  
**Business:** ZORBA'S OF CHAPIN  
 1260 CHAPIN RD

**Inspection:** F3001445  
**Permit #:** 32-206-05650  
**Phone:** 803 345-8884

CHAPIN, SC 29036  
**Points:** 72

**Reason:** 01. Routine  
**Results:** C

### Establishment Information

Permit # 32-206-05650 Risk Level 3 - High Risk 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.*  
*[Multiple priorities out of compliance at time of inspection. 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 employees handle raw food then worked with ready to eat*  
*foods with only a glove change and no hand wash step. Observed*  
*employee adjust uniform and clothing then worked with food product*  
*without hand wash step. Consecutive Violation. The violation identified as*  
*Consecutive may be referred to the Enforcement Section. 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

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	IN	OUT	NA	NO	CV
<b>Approved Source</b>					
11. Food in good condition, safe, and unadulterated	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i>   3-101.11 <i>Priority; Safe, Unadulterated and Honestly Presented</i> [Observed fruit with fuzzy growth visible in walk-in cooler. Not corrected - Verification required.]					
12. Required records available: shell stock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
<b>Protection from Contamination</b>					
13. Food separated and protected	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>
<i>Fail Notes</i>   3-302.11(A)(1)&(2) <i>Priority; Raw Animal Food – Separation, Packaging, and Segregation</i> [Observed raw proteins stored above produce in walk-in cooler near cook's line; observed raw proteins stored above ready to eat foods in large walk-in cooler. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section. Not corrected - Verification required.]					
14. Food-contact surfaces: cleaned and sanitized	<input checked="" 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="checkbox"/>
<b>Time/Temperature Control for Safety (TCS Food)</b>					
16. Proper cooking time and temperature	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>					
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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
<i>Fail Notes</i>   3-501.14 <i>Priority; Cooling</i> [Walk-in cooler: potato soup prepared day prior 45 F; not cooled to 41 F or below within 6 hours. Not corrected - Verification required.]					
19. Proper hot holding temperature	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>					
20. Proper cold holding temperature	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>
<i>Fail Notes</i>   3-501.16(A)(2) <i>Priority; Time/Temperature Control for Safety Food - Cold Holding</i> [Prep cooler near ovens: salad mix 51 F, deli ham 51 F, deli turkey 52 F, salami 46 F, liquid eggs 51 F; lowboy under grill: raw steak 46 F, shredded cheese 47 F, noodles 48 F. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section. Not corrected - Verification required.]					
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 checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
<b>Consumer Advisory</b>					
23. Consumer advisory provided for raw or undercooked foods	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="checkbox"/>
<b>Highly Susceptible Populations</b>					
24. Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
<b>Chemical</b>					
25. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
26. Toxic substances properly identified, stored, and used	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
<b>Conformance with Approved Procedures</b>					
	<input 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
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="checkbox"/>

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

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

*Fail Notes* | 3-501.15(A) *Priority Foundation; Cooling Methods*  
*[Walk-in cooler: potato soup prepared day prior not cooled to 41 F or below within 6 hours; product stored in deep stainless pot. Not corrected - Verification required.]*

32. Plant food properly cooked for hot holding	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>					
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 type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
<i>Fail Notes</i>   3-305.11 <i>Core; Food Storage – Preventing Contamination from the Premises</i> <i>[Boxed food stored directly on floor throughout kitchen spaces and in box truck.]</i>					

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"/>

*Fail Notes* | 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 service supplies stored directly on floor in service station, behind bar, in dry storage, and on box truck (supplemental storage).]*

44. Gloves used properly	<input checked="" type="radio"/>	<input type="radio"/>			<input type="checkbox"/>
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## Retail Food Establishment Inspection Report

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

<i>Fail Notes</i>	4-501.11	<i>Core; Good Repair and Proper Adjustment - Equipment</i> [Prep cooler in corner near ovens and lowboy under grill not holding TCS foods at 41 F or below; both units in poor repair. Walk-in freezer over icing around condenser and door frame; also in poor repair. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]
	4-501.12	<i>Core; Cutting Surfaces</i> [Cutting surfaces soiled and gouged; no longer cleanable. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]

46. Warewashing facilities: installed, maintained, and used; test strips

47. Non-food contact surfaces clean

<i>Fail Notes</i>	4-601.11(B),(C)	<i>Core; Equipment, Food Contact Surfaces, Nonfood-Contact Surfaces - Clean, and Utensils</i> [Equipment handles, gaskets, interior basins, shelving, and exterior surfaces observed dirty and grimy with food matter, debris, & particulate present. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]
	4-602.13	<i>Core; Nonfood Contact Surfaces - Cleaning Frequency</i> [Low boy drawers observed with old food matter and grime throughout surfaces.]

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

49. Plumbing installed; proper backflow devices

<i>Fail Notes</i>	5-203.14	<i>Priority; Backflow Prevention Device - When Required</i> [No visible backflow prevention device on mop sink with hose attached & under pressure. Watt 7 or higher required. Not corrected - Verification required.]
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50. Sewage and wastewater properly disposed

<i>Fail Notes</i>	5-402.13	<i>Priority; Conveying Sewage</i> [Heavy grease presence on ground around bulk receptacles; grease flowing from concrete pad onto ground. Not corrected - Verification required.]
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51. Toilet facilities: properly constructed, supplied, and cleaned

52. Garbage and refuse properly disposed; facilities maintained

53. Physical facilities installed, maintained, and clean

<i>Fail Notes</i>	6-501.11	<i>Core; Repairing - Premises, Structures, Attachments, and Fixtures - Methods</i> [Tiles missing and broken throughout kitchen spaces; water ponding in openings. Ceiling tiles stained and soiled. Gasket hanging loose on reach in unit below heat lamps. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]
	6-501.12	<i>Core; Cleaning, Frequency and Restrictions</i> [Dark buildup on flooring in bar area and kitchen spaces; under and behind equipment, sinks, refrigeration.]

54. Meets ventilation and lighting requirements; designated areas used

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

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Chapter 8 & 9 Violations

IN OUT NA NO CV

56. Chapter 9: Standards for Additional Operations

Comments

Inspection Information

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

Follow up Inspection will be performed within: 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.

FITSNEWS

## Retail Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

All observed cooking temperatures are in proper range.

### **Footnote 2**

**Notes:**

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

### **Footnote 3**

**Notes:**

All observed cooking temperatures are in proper range.

FITSNEWS