South Carolina Department of Agriculture

Hugh E. Weathers, Commissioner
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Retail Food Establishment Inspection Report

Insp Date: 11/2/2026 **Business ID:** SC018503 **Inspection:** P4000036
Business: O'HARA'S PUBLIC HOUSE **Permit #:** 32-206-06817
131 E MAIN ST **Phone:** 803 785-4025

LEXINGTON, SC 29072 **Reason:** 01. Routine
Points: 70 **Results:** C

Establishment Information

Permit # 32-206-06817 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	IN	OUT	NA	NO	CV
1. PIC present, demonstration, certification, performance	○	◉			■

Fail Notes | *2-102.11* | *Priority Foundation; Demonstration*
Additional reference - 2-103.11(A-N) - Responsibilities of the PIC.
[Multiple priority violations at time of inspection. Not Corrected - Verification Required. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]

Employee Health	IN	OUT	NA	NO	CV
2. Management; employee knowledge; responsibilities and reporting	◉	○			☐
3. Proper use of reporting, restriction, and exclusion	◉	○			☐

Employee Good Hygienic Practices	IN	OUT	NA	NO	CV
4. Proper eating, tasting, drinking, or tobacco use	◉	○			☐
5. No discharge from eyes, nose, or mouth	◉	○			☐

Preventing Contamination by Hands	IN	OUT	NA	NO	CV
6. Hands clean and properly washed	○	◉			☐

Fail Notes | *2-301.14* | *Priority; When to Wash*
[Observed no wash step from changing gloves after touching raw protein, then ready-to-eat food. Observed server touch hair and phone without washing hands while making salads and plates to deliver to table. Observed server deliver dirty dishes without a wash step before touching clean. Not Corrected - Verification Required]

7. No bare-hand contact with RTE foods	◉	○		○	☐
8. Handwashing sinks supplied and accessible	○	◉			☐

Fail Notes | *6-301.14* | *Core; Handwashing Signage*
[No hand washing signage at hand washing sink in kitchen.]

Approved Source	IN	OUT	NA	NO	CV
9. Food obtained from approved source	◉	○			☐

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Approved Source	IN	OUT	NA	NO	CV
10. Food received at proper temperature	○	○		◉	☐
11. Food in good condition, safe, and unadulterated	◉	○			☐
12. Required records available: shell stock tags, parasite destruction	◉	○	○	○	☐

Protection from Contamination	IN	OUT	NA	NO	CV
13. Food separated and protected	○	◉	○	○	☐

Fail Notes | *3-302.11(A)(1)&(2)* *Priority; Raw Animal Food – Separation, Packaging, and Segregation*
[Under cooked chicken wings stored over spinach dip on speed rack in walk in cooler. Not Corrected - Verification Required.]

14. Food-contact surfaces: cleaned and sanitized	○	◉			▣

Fail Notes | *4-601.11(A)* *Priority Foundation; Equipment, Food Contact Surfaces, and Utensils - Shall be clean to sight and touch*
[Observed dishes stored clean with food and sticker debris. Not Corrected - Verification Required. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]

4-602.11(E) *Core; Equipment, Non-TCS Food Contact Surfaces and Utensils – Cleaning frequency*
[Observed black and pink growth in ice machine and ice chute of soda machine]

15. Proper disposition of returned, previously served, reconditioned, and unsafe food	◉	○			☐

Time/Temperature Control for Safety (TCS Food)	IN	OUT	NA	NO	CV
16. Proper cooking time and temperature	◉	○	○	○	☐

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

17. Proper reheating procedures for hot holding	○	○	○	◉	☐
18. Proper cooling time and temperatures	○	○	○	◉	☐
19. Proper hot holding temperature	○	◉	○	○	☐

Fail Notes | *3-501.16(A)(1)* *Priority; Time/Temperature Control for Safety Food – Hot Holding*
[Back cook line/ steam well/ cooked chicken 100 F. Front cook line/ steam well/ Beer cheese 128 F. Not Corrected - Verification Required.]

20. Proper cold holding temperature	○	◉	○	○	▣

Fail Notes | *3-501.16(A)(2)* *Priority; Time/Temperature Control for Safety Food - Cold Holding*
[grill line/ pizza prep cooler top/ capicola 64 F, Cole slaw 50 F, Sauer Kraut 47 F, Rice 64 F, Shredded pickled cabbage 64 F. Grill line/ low boy/ raw hamburger patties 54 F. Not Corrected- Verification Required. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]

21. Proper date marking and disposition	○	◉	○	○	☐

Fail Notes | *3-501.18* *Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition*
[Observed blue cheese dressing and prepared cabbage held pas 7 days. Corrected - Verification Required.]

22. Time as a Public Health Control: procedures and records	○	○	◉	○	☐

Consumer Advisory	IN	OUT	NA	NO	CV
23. Consumer advisory provided for raw or undercooked foods	◉	○	○		☐

Highly Susceptible Populations	IN	OUT	NA	NO	CV
24. Pasteurized foods used; prohibited foods not offered	○	○	◉		☐

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Chemical	IN	OUT	NA	NO	CV
25. Food additives: approved and properly used	○	○	◉		☐
26. Toxic substances properly identified, stored, and used	◉	○			☐

Conformance with Approved Procedures	IN	OUT	NA	NO	CV
27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan	○	○	◉		☐

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
28. Pasteurized eggs used where required	○	○	◉		☐
29. Water and ice from approved source	◉	○			☐
30. Variance obtained for specialized processing methods	○	○	◉		☐

Food Temperature Control	IN	OUT	NA	NO	CV
31. Proper cooling methods used, adequate equipment for temperature control	◉	○			☐
32. Plant food properly cooked for hot holding	○	○	○	◉	☐
33. Approved thawing methods used	◉	○	○	○	☐
34. Thermometers provided and accurate	◉	○			☐

Food Identification	IN	OUT	NA	NO	CV
35. Food properly labeled: original container	◉	○			☐

Prevention of Food Contamination	IN	OUT	NA	NO	CV
36. Insects and rodents not present; no unauthorized animals	○	◉			☐

Fail Notes

6-202.15	*Core; Outer Openings - Protected* *[Observed no pest protection at the open windows in bar area.]*
6-501.111	*Priority Foundation; Controlling Pests* *[Observed fruit fly accumulation at bar beer drain and hand washing sink. Not corrected- Verification required.]*

37. Contamination prevented during food preparation, storage, and display	◉	○			☐
38. Personal cleanliness	○	◉			☐

Fail Notes

2-302.11	*Priority Foundation; Fingernails - Maintenance* *[Observed employee with long painted acrylic nails without gloves in contact with food. Not corrected- Verification required]*

39. Wiping cloths: properly used and stored	◉	○			☐
40. Washing fruits and vegetables	◉	○			☐

Proper Use of Utensils	IN	OUT	NA	NO	CV
41. In-use utensils: properly stored	◉	○			☐
42. Utensils, equipment, and linens: properly stored, dried, and handled	◉	○			☐
43. Single-use and single-service articles: properly stored and used	◉	○			☐
44. Gloves used properly	◉	○			☐

Utensils & Equipment	IN	OUT	NA	NO	CV

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Utensils & Equipment	IN	OUT	NA	NO	CV
45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	◉	○			☐
46. Warewashing facilities: installed, maintained, and used; test strips	◉	○			☐
47. Non-food contact surfaces clean	○	◉			☐
Fail Notes | *4-602.13* *Core; Nonfood Contact Surfaces - Cleaning Frequency [observed clean dishes stored in containers with food debris inside.]*					

Physical Facilities	IN	OUT	NA	NO	CV
48. Hot and cold water available; adequate pressure	◉	○			☐
49. Plumbing installed; proper backflow devices	○	◉			☐
Fail Notes | *5-203.14* *Priority; Backflow Prevention Device - When Required [Observed faucet at mop sink under pressure from hose line with out adequate back flow device attached. Not Corrected - Verification Required.]*					
50. Sewage and wastewater properly disposed	◉	○			☐
51. Toilet facilities: properly constructed, supplied, and cleaned	◉	○			☐
52. Garbage and refuse properly disposed; facilities maintained	◉	○			☐
53. Physical facilities installed, maintained, and clean	○	◉			☐
Fail Notes | *6-501.12* *Core; Cleaning, Frequency and Restrictions [Observed dust build up on electrical lines at walls in kitchen.]*					
54. Meets ventilation and lighting requirements; designated areas used	◉	○			☐

Chapter 8 & 9 Violations	IN	OUT	NA	NO	CV
55. Chapter 8: Compliance and Enforcement	◉	○			☐
56. Chapter 9: Standards for Additional Operations	◉	○			☐

Comments

Inspection Information

Is a Follow-Up Required? Yes Is a Routine required within 60 days? Yes

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.

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Fail Notes Summary

Code	Text
1. PIC present, demonstration, certification, performance	
2-102.11	Priority Foundation; Demonstration Additional reference - 2-103.11(A-N) - Responsibilities of the PIC.
Addl Notes:	*[Multiple priority violations at time of inspection. Not Corrected - Verification Required. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]*
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2-301.14	Priority; When to Wash
Addl Notes:	*[Observed no wash step from changing gloves after touching raw protein, then ready-to-eat food. Observed server touch hair and phone without washing hands while making salads and plates to deliver to table. Observed server deliver dirty dishes without a wash step before touching clean. Not Corrected - Verification Required]*
8. Handwashing sinks supplied and accessible	
6-301.14	Core; Handwashing Signage
Addl Notes:	*[No hand washing signage at hand washing sink in kitchen.]*
13. Food separated and protected	
3-302.11(A)(1)&(2)	Priority; Raw Animal Food – Separation, Packaging, and Segregation
Addl Notes:	*[Under cooked chicken wings stored over spinach dip on speed rack in walk in cooler. Not Corrected - Verification Required.]*
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Addl Notes:	*[Observed dishes stored clean with food and sticker debris. Not Corrected - Verification Required. Consecutive Violation. The violation identified as Consecutive may be referred to the Enforcement Section.]*
4-602.11(E)	Core; Equipment, Non-TCS Food Contact Surfaces and Utensils – Cleaning frequency
Addl Notes:	*[Observed black and pink growth in ice machine and ice chute of soda machine]*
16. Proper cooking time and temperature	
This item has Notes. See Footnote 1 at end of questionnaire.	
19. Proper hot holding temperature	
3-501.16(A)(1)	Priority; Time/Temperature Control for Safety Food – Hot Holding
Addl Notes:	*[Back cook line/ steam well/ cooked chicken 100 F. Front cook line/ steam well/ Beer cheese 128 F. Not Corrected - Verification Required.]*
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21. Proper date marking and disposition	
3-501.18	Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition
Addl Notes:	*[Observed blue cheese dressing and prepared cabbage held pas 7 days. Corrected - Verification Required.]*
36. Insects and rodents not present; no unauthorized animals	
6-202.15	Core; Outer Openings - Protected

INSPECTIONS

Code	Text
Addl Notes:	*[Observed no pest protection at the open windows in bar area.]*
6-501.111	Priority Foundation; Controlling Pests
Addl Notes:	*[Observed fruit fly accumulation at bar beer drain and hand washing sink. Not corrected- Verification required.]*
38. Personal cleanliness	
2-302.11	Priority Foundation; Fingernails - Maintenance
Addl Notes:	*[Observed employee with long painted acrylic nails without gloves in contact with food. Not corrected- Verification required]*
47. Non-food contact surfaces clean	
4-602.13	Core; Nonfood Contact Surfaces - Cleaning Frequency
Addl Notes:	*[observed clean dishes stored in containers with food debris inside.]*
49. Plumbing installed; proper backflow devices	
5-203.14	Priority; Backflow Prevention Device - When Required
Addl Notes:	*[Observed faucet at mop sink under pressure from hose line with out adequate back flow device attached. Not Corrected - Verification Required.]*
53. Physical facilities installed, maintained, and clean	
6-501.12	Core; Cleaning, Frequency and Restrictions
Addl Notes:	*[Observed dust build up on electrical lines at walls in kitchen.]*

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Footnote 1

Notes:
All observed cooking temperatures are in proper range.

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