



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	10-206-07354	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	LOCALS BAR	Audit Type:	15_Follow-Up Inspection
Address:	1150-B QUEENSBOROUGH BLVD	Start Date:	04 Oct 2018 02:48 PM
Facility Service (Full/Limited):	F	End Date:	04 Oct 2018 04:45 PM
City/State/Zip:	MOUNT PLEASANT, SC 294640000 CHARLESTON	Inspector:	Jennifer Paige
Contact Name:	jose cruz		

Overall Score
96%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points to Total
1. PIC Present, Demonstration - Certification by accredited program, and Performs duties.	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.	In	2	2
3. Proper use of reporting, restriction and exclusion	In	2	2
4. Proper eating, tasting, drinking, or tobacco use	In	2	2
5. No discharge from eyes, nose, and mouth	In	2	2
6. Hands clean and properly washed	In	4	4
7. No bare hand contact with RTE foods	In	3	3
8. Handwashing sinks, properly supplied and accessible	In	2	2
9. Food obtained from approved source	In	2	2
10. Food received at proper temperature	Not Observed	2	2
11. Food in good condition, safe and unadulterated	In	2	2
12. Required records available: shellstock tags, parasite destruction	In	2	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized	In	3	3
Comments			
• Non-Violation Notes			
<i>Kitchen chemical dish machine: 50 ppm, chlorine test strip used. Ice machine has been thoroughly cleaned and is free of mold accumulation.</i>			
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	In	3	3
17. Proper reheating procedures for hot holding	In	3	3
18. Proper cooling time and temperatures	In	3	3
Comments			
• Non-Violation Notes			
<i>Beef loin: 88 F (2:58), 60 F (3:48)=.56 pass</i>			
19. Proper hot holding temperatures	Not Applicable	3	3
20. Proper cold holding temperatures	Out	0	3
Comments			
• ** Consecutive Violation ** 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) - Proper Holding Temperatures and Time as a Public Health Control Measure for Hot or Cold Food. - Provided and explained Fact Sheet - Time as a Public Health Control Measure for Hot or Cold Food.			
<i>lowboy on cookline: shrimp 47 F, crab 44 F, mozzarella 50 F, wings 51 F. Two drawer unit on cookline: shrimp 47 F, pork 46 F</i>			
<i>Corrected - Verification Required.</i>			
• The violation identified as consecutive may be referred to the Enforcement Section.			
• Non-Violation Notes			
<i>walk in cooler: chicken salad 41 F, raw beef 43 F, chicken 43 F</i>			
21. Proper date marking and disposition	In	3	3
22. Time as a Public Health Control: procedures and records	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods	In	1	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2	2
25. Food additives: approved and properly used	Not Applicable	2	2
26. Toxic substances properly identified, stored, and used	In	2	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	Not Applicable	2	2
28. Pasteurized eggs used where required	Not Applicable	1	1
29. Water and ice from approved source	In	2	2
30. Variance obtained for specialized processing methods	Not Applicable	1	1

31. Proper cooling methods used; adequate equipment for temperature control Comments <ul style="list-style-type: none"> ** Consecutive Violation ** 4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Priority Foundation Violation) - Advised the PIC the RFE shall have adequate hot/cold holding equipment with enough capacity to meet the demands of the operation. <i>Cookline coolers are not holding TCS foods at 41 F and below. Observed proof of service. Facility intends to replace one unit and is waiting for part on second unit. Not Corrected - Verification Required.</i> The violation identified as consecutive may be referred to the Enforcement Section. 	Out	0	1
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used	Not Observed	1	1
34. Thermometers provided and accurate	In	1	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals	In	2	2
37. Contamination prevented during food preparation, storage and display	In	2	2
38. Personal cleanliness	In	2	2
39. Wiping cloths: properly used and stored	In	1	1
40. Washing fruits and vegetables	In	1	1
41. In-use utensils: properly stored	In	1	1
42. Utensils, equipment and linens: properly stored, dried & handled	In	1	1
43. Single-use and single-service articles; properly stored and used	In	1	1
44. Gloves used properly	In	1	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
47. Non-food-contact surfaces clean	In	1	1
48. Hot and cold water available; adequate pressure	In	2	2
49. Plumbing installed; proper backflow devices	In	2	2
50. Sewage and waste water properly disposed	In	2	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1	1
52. Garbage and refuse properly disposed; facilities maintained	In	1	1
53. Physical facilities installed, maintained and clean	In	1	1
54. Meets ventilation and lighting requirements; designated areas used	In	1	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1	1
Totals		96	100

Temperature Observations

Comments: <i>Temperatures indicated at appropriate item number.</i>			
Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
Totals			

Inspection Report Information

Comments: <i>Correct verification required violations by follow up inspection.</i>			
Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	C		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	08 Oct 2018		
DHEC Contact Phone and Fax Number.	Low Country EQC McMillian - (843)-953-0150 Fax- (842)-953-0151		
Violations may be subject to enforcement action and penalty. Information collected on this form is subject to public scrutiny or release as well as the Freedom of Information Act.	Notification	0	0
For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food .			
Totals			

Auditor Signature: Jennifer Paige

Account Signature: jose cruz

2/raise

