



Retail Food Establishment Inspection Report

Facility Information	Audit Information
Permit: 10-206-07778	Audit Name: Retail Food Establishment Inspection Report
Facility Name: BLACK MAGIC COFFEE SHOP	Audit Type: 15_Follow-Up Inspection
Address: 103 W ERIE AVE	Start Date: 10 Oct 2018 10:05 AM
Facility Service (Full/Limited): F	End Date: 10 Oct 2018 10:59 AM
City/State/Zip: FOLLY BEACH, SC 294390000 CHARLESTON	Inspector: Jennifer Paige
Contact Name: Eran Maron	

Overall Score
94%

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	Not Applicable	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>Chemical dish machine: rinse 50 ppm chlorine test strip used.</i>			
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	Not Observed	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures	Not Observed	3	3
19. Proper hot holding temperatures	Not Observed	3	3
20. Proper cold holding temperatures	In	3	3
Comments			
• Non-Violation Notes			
<i>Lowboy in back: not holding TCS foods. Ambient temperature of 37 F. / Lowboy near service line: salmon 38 F, pimento cheese 41 F</i>			
21. Proper date marking and disposition	Not Observed	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	In	1	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 Comments • 4-202.16 - Nonfood-Contact Surfaces-Design <i>Handsink fixture in restroom is not easily cleanable. Shelf in Kitchen is not easily cleanable.</i>	Out	0	2
46. Warewashing facilities: installed, maintained and used; test strips Comments • ** Consecutive Violation ** 4-301.13 - Drainboards <i>No drainboards on dish machine. Not Corrected - Verification Required.</i>	Out	0	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 Comments • ** Consecutive Violation ** 5-203.14 - Backflow Prevention Device-When Required (Priority Violation) - Advised PIC a backflow device shall be provided at each point of use by means of an air gap or installation of an approved backflow prevention device. <i>No backflow prevention device installed at mop sink where hose is attached. Hose removed during follow up inspection. Corrected - Verification Required.</i>	Out	0	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 Comments • ** Consecutive Violation ** 6-501.11 - Repairing-Premises, Structures, Attachments, and Fixtures-Methods <i>Floor in kitchen is in poor repair and has exposed wood in several areas. Missing baseboard near handsink. Not Corrected - Verification Required.</i> • ** Consecutive Violation ** 6-501.12 - Cleaning Frequency and Restrictions <i>Floor by cookline equipment has excessive grease build up, no improvement since routine inspection. Not Corrected - Verification Required.</i> • The violation identified as consecutive may be referred to the Enforcement Section.	Out	0	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		94	100

Temperature Observations

Comments:

Temperatures indicated at appropriate item number.

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
Totals			

Inspection Report Information

Comments:


Corrected verification required violation by follow up inspection. Facility requested 24 hour follow up inspection and a 30 day extension on 4-301.13 & 6-501.11. Both requests granted.

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.	11 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: Eran Maron

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A stylized handwritten signature consisting of several overlapping, sharp strokes, possibly representing the initials 'AH'.