



Retail Food Establishment Inspection Report


Facility Information	Audit Information
Permit: 10-211-03792	Audit Name: Retail Food Establishment Inspection Report
Facility Name: CHARLIE BROWN SEAFOOD	Audit Type: 10_Routine Inspection
Address: 4726 RIVERS AVE	Start Date: 08 Apr 2019 12:33 PM
City/State/Zip: NORTH CHARLESTON, SC 294050000 CHARLESTON	End Date: 08 Apr 2019 01:41 PM


Overall Score
83%

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. Comments <ul style="list-style-type: none"> • ** Consecutive Violation ** 2-102.11 - Demonstration (Priority Foundation Violation) - Advised the PIC of the multiple Priority violations that were out of compliance. <i>Two or more Priority Violations cited at time of inspection. Not Corrected - Verification Required</i> • The violation identified as consecutive may be referred to the Enforcement Section. 	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments <ul style="list-style-type: none"> • 2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement. 	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	Not Observed	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 Comments <ul style="list-style-type: none"> Non-Violation Notes <i>Observed oyster and clam tags held in chronological order for 90 days with last sold date written on tags.</i> 	In	2	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized	In	3	3
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 Comments <ul style="list-style-type: none"> 3-403.11 - Reheating for Hot Holding (Priority Violation) - Provided and explained Fact Sheet/Provided Link - Cooking/Reheating - www.scdhec.gov/sites/default/files/Library/CR-011334.pdf <i>Observed oxtails and turkey wings reheating in hot well. Through discussion they were placed in hot well 45 minutes before inspection. Upon arrival they were 51 F in the core.</i> 	Correction During Inspection	1	3
18. Proper cooling time and temperatures	Not Observed	3	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none"> 3-501.16 (A1)3-501.16 (A1) - TCS Food-Hot Holding (Priority Violation) - Provided and explained Fact Sheets/Provided Links - Proper Holding Temperatures and Time as a Public Health Control Measure for Hot or Cold Food - www.scdhec.gov/sites/default/files/Library/CR-011353.pdf www.scdhec.gov/sites/default/files/Library/CR-011059.pdf <i>hot well: crabs 120 F. Not Corrected - Verification Required.</i> 	Out	0	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none"> ** 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/Provided Link - Time as a Public Health Control Measure for Hot or Cold Food - www.scdhec.gov/sites/default/files/Library/CR-011353.pdf www.scdhec.gov/sites/default/files/Library/CR-011059.pdf <i>Display case: fish 47 F, conch 46 F, scallops 46 F Not Corrected - Verification Required.</i> The violation identified as consecutive may be referred to the Enforcement Section. Non-Violation Notes <i>walk in cooler: scallops 43 F, oysters 45 F / whole fish on display: fish 36 F / kitchen: ice bath: shrimp 39 F, fish 38 F / glass cooler: rice 41 F, collards 41 F</i> 	Out	0	3
21. Proper date marking and disposition Comments	Out	0	3

<ul style="list-style-type: none"> ** Consecutive Violation ** 3-501.18 - Ready-To-Eat TCS Food-Disposition (Priority Violation) - Advised PIC that refrigerated, ready-to-eat, TCS foods shall be discarded if the temperature and time combination exceeds 7 days or if the package is not properly date marked. <i>Observed red rice and green beans held over 7 days. Observed cooked corn on the cob and cooked potatoes without date marks that corresponds to facility's date marking tracking system. Corrected - Verification Required.</i> The violation identified as consecutive may be referred to the Enforcement Section. 			
22. Time as a Public Health Control: procedures and records	Not Applicable	2	2
23. Consumer advisory provided for raw or undercooked foods	Not Applicable	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	Out	0	2
Comments <ul style="list-style-type: none"> ** Consecutive Violation ** 6-501.111 - Controlling Pests (Priority Foundation Violation) - Advised the PIC effective measures shall be taken to eliminate the presence of insects, rodents, and other pests. <i>Observed rodent droppings near handsink in kitchen. Not Corrected - Verification Required.</i>  <ul style="list-style-type: none"> The violation identified as consecutive may be referred to the Enforcement Section. 			
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 Comments <ul style="list-style-type: none"> 5-205.15 (B) - System Maintained in Good Repair-Leakage <i>Handsink drains directly onto floor.</i> 	Correction During Inspection	1	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 <ul style="list-style-type: none"> 6-501.11 - Repairing-Premises, Structures, Attachments, and Fixtures-Methods <i>Observed hole in ceiling above handsink in kitchen.</i> 	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		83	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:

Investigated complaint #'s 37618 & 37506. Correct Verification Required violations within 10 days to be subject to downgrade. Fact sheet links.

[click for Certified Food Protection Manager fact sheet](#)

[click for Date Marking Guide fact sheet](#)

[click for Employee Health fact sheet](#)

[click for Guide to Consumer Advisories fact sheet](#)

[click for Molluscan Shellfish & Shellstock information fact sheet](#)

[click for No Bare-Hand Contact fact sheet](#)

[click for Proper Cooking and Reheating Temperatures fact sheet](#)

[click for Proper Cooling Temperatures fact sheet](#)

[click for Proper Holding Temperatures fact sheet](#)

[click for Time as a Public Health Control Measure fact sheet](#)

Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	B		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	18 Apr 2019		
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-safety/food-service-industry-permits-rules .			
Totals			