



South Carolina Department of Agriculture

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350 Ballard Court, West Columbia, South Carolina 29172
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Retail Food Establishment Inspection Report

Insp Date: 7/7/2026 **Business ID:** SC013004
Business: BLUEFIN SUSHI BURGER BAR, THE
401 EAST STONE AVE #B

Inspection: F8001573
Permit #: 23-206-13389
Phone: 864 905-6514

GREENVILLE, SC 29601
Points: 73

Reason: 01. Routine
Results: C

Establishment Information

Permit # 23-206-13389 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.
[PIC did not demonstrate knowledge of food-borne illness prevention,
application of HACCP Principles and/or requirements of SC Regulation
61-25. Two or more priority violations were noted during inspection.]

2-102.12 (B) *Core; Food Handler (FH)*
[Facility did not have an employee present with a food handler's
certificate at time of inspection.]

Employee Health

2. Management; employee knowledge; responsibilities and reporting
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
☐ ☒ ☐ ☐ ☐

Fail Notes 2-401.11 *Core; Eating, Drinking, or Using Tobacco*
[Observed open employee beverage on cook line cutting board.]

5. No discharge from eyes, nose, or mouth

☒ ☐ ☐ ☐ ☐

Preventing Contamination by Hands

6. Hands clean and properly washed

IN OUT NA NO CV
☐ ☒ ☐ ☐ ☐

Fail Notes 2-301.15 *Priority Foundation; Where to Wash*
[Observed employee wash hands not at a designated hand sink. Violation
corrected - verification required.]

7. No bare-hand contact with RTE foods

☒ ☐ ☐ ☐ ☐

8. Handwashing sinks supplied and accessible

☐ ☒ ☐ ☐ ☐

Fail Notes 6-301.11 *Priority Foundation; Handwashing Cleanser - Availability*
[Observed no handwashing cleanser at hand sink at bar. Violation not
corrected - verification required.]

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Preventing Contamination by Hands IN OUT NA NO CV

Fail Notes | 6-301.12 *Priority Foundation; Hand Drying Provision*
[Observed no hand drying materials at hand sink in kitchen. Violation corrected - verification required.]

Approved Source IN OUT NA NO CV

- | | | | | | |
|--|---|---|---|---|---|
| 9. Food obtained from approved source | ● | ○ | ○ | ○ | □ |
| 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 | ● | ○ | ○ | ○ | □ |
| 14. Food-contact surfaces: cleaned and sanitized | ● | ○ | | | □ |
| 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 | ○ | ○ | ○ | ● | □ |
| 17. Proper reheating procedures for hot holding | ○ | ○ | ○ | ● | □ |
| 18. Proper cooling time and temperatures | ○ | ○ | ○ | ● | □ |
| 19. Proper hot holding temperature | ● | ○ | ○ | ○ | □ |

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

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|-------------------------------------|---|---|---|---|---|
| 20. Proper cold holding temperature | ○ | ● | ○ | ○ | □ |
|-------------------------------------|---|---|---|---|---|

Fail Notes | 3-501.16(A)(2) *Priority; Time/Temperature Control for Safety Food - Cold Holding*
[Kitchen / cook line / prep cooler far side / takoyaki 50 F, spring rolls 50 F.

Kitchen / cook line / prep cooler near side / cut tomato 49 F, beef burger patties - 50 F.

Kitchen / cook line / salad cooler / cut cucumber 54 F, tofu 50 F.

Violation corrected via relocation - verification required.]

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|---|---|---|---|---|---|
| 21. Proper date marking and disposition | ● | ○ | ○ | ○ | □ |
| 22. Time as a Public Health Control: procedures and records | ○ | ● | ○ | ○ | □ |

Fail Notes | 3-501.19 *Priority; Time as a Public Health Control*
[Sushi bar / rice cooker was not notated with prep or discard time per TPHC policy. Violation corrected. Verification required.]

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 | ○ | ○ | ● | ○ | □ |
|--|---|---|---|---|---|

Chemical IN OUT NA NO CV

- | | | | | | |
|--|---|---|---|---|---|
| 25. Food additives: approved and properly used | ○ | ○ | ● | ○ | □ |
| 26. Toxic substances properly identified, stored, and used | ○ | ● | | | □ |

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Chemical	IN	OUT	NA	NO	CV
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<i>Fail Notes</i>	7-102.11	Priority Foundation; Common Name - Working Containers [Observed container of stove cleaner in unlabeled bottle. Violation not corrected - Verification required.]
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Conformance with Approved Procedures	IN	OUT	NA	NO	CV
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27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan

☐ IN
 ☐ OUT
 ☒ NA
 ☐ NO
 ☐ CV

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
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28. Pasteurized eggs used where required

☐ IN
 ☐ OUT
 ☒ NA
 ☐ NO
 ☐ CV

29. Water and ice from approved source

☒ IN
 ☐ OUT
 ☐ NA
 ☐ NO
 ☐ CV

30. Variance obtained for specialized processing methods

☐ IN
 ☐ OUT
 ☒ NA
 ☐ NO
 ☐ CV

Food Temperature Control

IN	OUT	NA	NO	CV
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31. Proper cooling methods used, adequate equipment for temperature control

☒ IN
 ☐ OUT
 ☐ NA
 ☐ NO
 ☐ CV

32. Plant food properly cooked for hot holding

☐ IN
 ☐ OUT
 ☐ NA
 ☒ NO
 ☐ CV

33. Approved thawing methods used

☐ IN
 ☒ OUT
 ☐ NA
 ☐ NO
 ☐ CV

<i>Fail Notes</i>	3-501.13	Core; Thawing [Observed raw tuna thawing on counter in kitchen still in ROP package.]
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34. Thermometers provided and accurate

☒ IN
 ☐ OUT
 ☐ NA
 ☐ NO
 ☐ CV

Food Identification

IN	OUT	NA	NO	CV
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35. Food properly labeled: original container

☒ IN
 ☐ OUT
 ☐ NA
 ☐ NO
 ☐ CV

Prevention of Food Contamination

IN	OUT	NA	NO	CV
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36. Insects and rodents not present; no unauthorized animals

☐ IN
 ☒ OUT
 ☐ NA
 ☐ NO
 ☒ CV

<i>Fail Notes</i>	6-202.15	Core; Outer Openings - Protected [Back door of facility not fully self closing. The violation(s) identified as consecutive may be referred to the Enforcement Section.]
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37. Contamination prevented during food preparation, storage, and display

☐ IN
 ☒ OUT
 ☐ NA
 ☐ NO
 ☒ CV

<i>Fail Notes</i>	3-305.11	Core; Food Storage – Preventing Contamination from the Premises [Observed containers of soy sauce, ginger, rice vinegar, and oil stored on floor throughout facility. The violation(s) identified as consecutive may be referred to the Enforcement Section.]
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38. Personal cleanliness

☒ IN
 ☐ OUT
 ☐ NA
 ☐ NO
 ☐ CV

39. Wiping cloths: properly used and stored

☒ IN
 ☐ OUT
 ☐ NA
 ☐ NO
 ☐ CV

40. Washing fruits and vegetables

☒ IN
 ☐ OUT
 ☐ NA
 ☐ NO
 ☐ CV

Proper Use of Utensils

IN	OUT	NA	NO	CV
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41. In-use utensils: properly stored

☐ IN
 ☒ OUT
 ☐ NA
 ☐ NO
 ☐ CV

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Proper Use of Utensils	IN	OUT	NA	NO	CV
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<i>Fail Notes</i>	3-304.12	Core; In-Use Utensils-Between - Use Storage [Observed scoops stored in contact with sauces without handles throughout facility.]
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|--|---|---|--|---|
| 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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45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used

<i>Fail Notes</i>	4-101.11(B)-(E)	Core; Utensils and Food Contact Surface Material Characteristics - Safe [Observed produce stored in walk in cooler in single service plastic grocery bags.]
	4-102.11	Priority; Single-Service and Single-Use Article - Characteristics
	4-205.10	Core; Food Equipment - Certification and Classification [Observed a drill in facility with food prep attachment. Drills are not approved for use with food.]
		The violation(s) identified as consecutive may be referred to the Enforcement Section.]
	4-501.11	Core; Good Repair and Proper Adjustment - Equipment [Observed single door freezer not operating but being used to store food; observed 2 sandwich units not maintaining ambient temperature below 41 F.]
	4-501.12	Core; Cutting Surfaces [Observed cutting boards throughout facility with scoring and deep grooves not allowing for proper cleaning and sanitizing.]

- | | | | | |
|--|---|---|--|---|
| 46. Warewashing facilities: installed, maintained, and used; test strips | ● | ○ | | □ |
| 47. Non-food contact surfaces clean | ○ | ● | | □ |

<i>Fail Notes</i>	4-601.11(B),(C)	Core; Equipment, Food Contact Surfaces, Nonfood-Contact Surfaces - Clean, and Utensils [Observed stoves and fryer with build up of food debris and grease.]
	4-602.13	Core; Nonfood Contact Surfaces - Cleaning Frequency [Observed shelving throughout facility with build up of food debris. Observed hood vents with build up of grease. Observed hand sinks, three-compartment sink and mop sink not maintained clean.]

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>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | |
| 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 | ○ | ● | | □ |
- | | | |
|-------------------|----------|---|
| <i>Fail Notes</i> | 6-501.12 | Core; Cleaning, Frequency and Restrictions
[Observed walls by stoves, wall in warewashing area and floor in walk in freezer with build up of food debris.] |
|-------------------|----------|---|
- | | | | | |
|--|---|---|--|---|
| 54. Meets ventilation and lighting requirements; designated areas used | ● | ○ | | □ |
|--|---|---|--|---|

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Chapter 8 & 9 Violations

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

Comments

Any items marked out as Priority or Priority foundation must be corrected by the follow up inspection or the facility will be downgraded.

The violation(s) identified as consecutive may be referred to the Enforcement Section.

Additional information can be found at Retail Food Safety & Compliance - South Carolina Department of Agriculture.

Fact Sheets and Food Safety Signage are located at <https://agriculture.sc.gov/divisions/consumer-protection/retail-food-safety/educational-materials>

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.

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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: <i>[PIC did not demonstrate knowledge of food-borne illness prevention, application of HACCP Principles and/or requirements of SC Regulation 61-25. Two or more priority violations were noted during inspection.]</i>
2-102.12 (B)	Core; Food Handler (FH) Addl Notes: <i>[Facility did not have an employee present with a food handler's certificate at time of inspection.]</i>
4. Proper eating, tasting, drinking, or tobacco use	
2-401.11	Core; Eating, Drinking, or Using Tobacco Addl Notes: <i>[Observed open employee beverage on cook line cutting board.]</i>
6. Hands clean and properly washed	
2-301.15	Priority Foundation; Where to Wash Addl Notes: <i>[Observed employee wash hands not at a designated hand sink. Violation corrected - verification required.]</i>
8. Handwashing sinks supplied and accessible	
6-301.11	Priority Foundation; Handwashing Cleanser - Availability Addl Notes: <i>[Observed no handwashing cleanser at hand sink at bar. Violation not corrected - verification required.]</i>
6-301.12	Priority Foundation; Hand Drying Provision Addl Notes: <i>[Observed no hand drying materials at hand sink in kitchen. Violation corrected - verification required.]</i>
19. Proper hot holding temperature	
This item has Notes. See Footnote 1 at end of questionnaire.	
20. Proper cold holding temperature	
3-501.16(A)(2)	Priority; Time/Temperature Control for Safety Food - Cold Holding Addl Notes: <i>[Kitchen / cook line / prep cooler far side / takoyaki 50 F, spring rolls 50 F. Kitchen / cook line / prep cooler near side / cut tomato 49 F, beef burger patties - 50 F. Kitchen / cook line / salad cooler / cut cucumber 54 F, tofu 50 F. Violation corrected via relocation - verification required.]</i>
22. Time as a Public Health Control: procedures and records	
3-501.19	Priority; Time as a Public Health Control Addl Notes: <i>[Sushi bar / rice cooker was not notated with prep or discard time per TPHC policy. Violation corrected. Verification required.]</i>
26. Toxic substances properly identified, stored, and used	
7-102.11	Priority Foundation; Common Name - Working Containers Addl Notes: <i>[Observed container of stove cleaner in unlabeled bottle. Violation not corrected - Verification required.]</i>
33. Approved thawing methods used	
3-501.13	Core; Thawing Addl Notes: <i>[Observed raw tuna thawing on counter in kitchen still in ROP package.]</i>
36. Insects and rodents not present; no unauthorized animals	
6-202.15	Core; Outer Openings - Protected Addl Notes: <i>[Back door of facility not fully self closing. The violation(s) identified as consecutive may be referred to the Enforcement Section.]</i>
37. Contamination prevented during food preparation, storage, and display	
3-305.11	Core; Food Storage – Preventing Contamination from the Premises Addl Notes: <i>[Observed containers of soy sauce, ginger, rice vinegar, and oil stored on floor throughout facility. The violation(s) identified as consecutive may be referred to the Enforcement Section.]</i>
41. In-use utensils: properly stored	
3-304.12	Core; In-Use Utensils-Between - Use Storage

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Code	Text
	Addl Notes: <i>[Observed scoops stored in contact with sauces without handles throughout facility.]</i>
45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	
4-101.11(B)-(E)	Core; Utensils and Food Contact Surface Material Characteristics - Safe
	Addl Notes: <i>[Observed produce stored in walk in cooler in single service plastic grocery bags.]</i>
4-102.11	Priority; Single-Service and Single-Use Article - Characteristics
4-205.10	Core; Food Equipment - Certification and Classification
	Addl Notes: <i>[Observed a drill in facility with food prep attachment. Drills are not approved for use with food.</i>
	<i>The violation(s) identified as consecutive may be referred to the Enforcement Section.</i>
	<i>]</i>
4-501.11	Core; Good Repair and Proper Adjustment - Equipment
	Addl Notes: <i>[Observed single door freezer not operating but being used to store food; observed 2 sandwich units not maintaining ambient temperature below 41 F.]</i>
4-501.12	Core; Cutting Surfaces
	Addl Notes: <i>[Observed cutting boards throughout facility with scoring and deep grooves not allowing for proper cleaning and sanitizing.]</i>
47. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; Equipment, Food Contact Surfaces, Nonfood-Contact Surfaces - Clean, and Utensils
	Addl Notes: <i>[Observed stoves and fryer with build up of food debris and grease.]</i>
4-602.13	Core; Nonfood Contact Surfaces - Cleaning Frequency
	Addl Notes: <i>[Observed shelving throughout facility with build up of food debris. Observed hood vents with build up of grease. Observed hand sinks, three-compartment sink and mop sink not maintained clean.]</i>
49. Plumbing installed; proper backflow devices	
	<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>
53. Physical facilities installed, maintained, and clean	
6-501.12	Core; Cleaning, Frequency and Restrictions
	Addl Notes: <i>[Observed walls by stoves, wall in warewashing area and floor in walk in freezer with build up of food debris.]</i>

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Footnote 1

Notes:

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

Footnote 2

Notes:

Dual check backflow prevention devices rated ASSE 1020 or higher shall be installed on ice tea, coffee brewers and ice machine prior to next inspection.

FITSNEWS