



South Carolina Department of Agriculture

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Retail Food Establishment Inspection Report

Insp Date: 5/8/2026 **Business ID:** SC005872
Business: WATER'S EDGE RESTAURANT
 1407 SHRIMP BOAT LANE

Inspection: H6001480
Permit #: 10-206-11731
Phone: 8438844074

MOUNT PLEASANT, SC 29464
Points: 71

Reason: 01. Routine
Results: C

Establishment Information

Permit # 10-206-11731 Risk Level 3 - Cook, Cool, Reheat 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.
 [Two or more priority violations during inspection. Not corrected -
 verification required.]

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
 5. No discharge from eyes, nose, or mouth

IN OUT NA NO CV

Preventing Contamination by Hands

6. Hands clean and properly washed
 7. No bare-hand contact with RTE foods
 8. Handwashing sinks supplied and accessible

IN OUT NA NO CV

Approved Source

9. Food obtained from approved source
 10. Food received at proper temperature
This item has Notes. See Footnote 1 at end of questionnaire.
 11. Food in good condition, safe, and unadulterated
 12. Required records available: shell stock tags, parasite destruction

IN OUT NA NO CV

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Approved Source	IN	OUT	NA	NO	CV
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Fail Notes	3-203.12	Priority Foundation; Shellstock-Maintaining Identification [Shellstock tags do not all have date of when last sold/served written on tags nor are they stored in chronological order. Not corrected - verification required.]
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Protection from Contamination	IN	OUT	NA	NO	CV
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13. Food separated and protected IN OUT NA NO CV

Fail Notes	3-302.11(A)(3-8)	Core; Packaged and Unpackaged Food – Separation, Packaging, and Segregation [Foods stored uncovered. Raw and/or undercooked animal proteins such as oysters, tuna and calamari above rice and desserts.]
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14. Food-contact surfaces: cleaned and sanitized IN OUT NA NO CV

15. Proper disposition of returned, previously served, reconditioned, and unsafe food IN OUT NA NO CV

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

This item has Notes. See Footnote 2 at end of questionnaire.

17. Proper reheating procedures for hot holding IN OUT NA NO CV

18. Proper cooling time and temperatures IN OUT NA NO CV

Fail Notes	3-501.14	Priority; Cooling [Walk in cooler: Soup and cream sauce 57 F in the process of cooling from the day prior. Voluntarily discarded - verification required.]
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19. Proper hot holding temperature IN OUT NA NO CV

This item has Notes. See Footnote 3 at end of questionnaire.

20. Proper cold holding temperature IN OUT NA NO CV

Fail Notes	3-501.16(A)(2)	Priority; Time/Temperature Control for Safety Food - Cold Holding [Cookline: drawer unit: (mussels 60 F, penne 61 F - voluntarily discarded) / drawer unit: marinated fish 47 F, salmon 48 F / salad prep cooler: boiled eggs 47 F, crab dip 46 F. Cream Sauce and fish stock at 50 F held at end of cookline in an inadequate ice bath. Not corrected - verification required.]
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21. Proper date marking and disposition IN OUT NA NO CV

Fail Notes	3-501.17	Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking [Inconsistencies with date marking system. Not corrected - verification required.]
	3-501.18	Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition [Walk in cooler: beef stock, open deli ham, wild rice, veggie rice, marinara sauce, cooked mushrooms, cooked sausage stored without dates marks and/ or held past seven days. Voluntarily discarded - verification required.]

22. Time as a Public Health Control: procedures and records IN OUT NA NO CV

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

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

Chemical	IN	OUT	NA	NO	CV
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25. Food additives: approved and properly used IN OUT NA NO CV

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Chemical	IN	OUT	NA	NO	CV
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26. Toxic substances properly identified, stored, and used

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

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

29. Water and ice from approved source

30. Variance obtained for specialized processing methods

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

<i>Fail Notes</i>	3-501.15(A)	<i>Priority Foundation; Cooling Methods</i> <i>[Walk in cooler: foods in the process cooling from the day prior in large deep conatiners. Through observation and discussion with PIC is was determined that the cooling method is an ineffective rapid cooling method. Voluntarily discarded - verification required.]</i>
	3-501.15(B)	<i>Core; Cooling Methods - Additional Requirements</i> <i>[Walk in cooler: foods in the process of cooling uncovered and not protected form above.]</i>

32. Plant food properly cooked for hot holding

This item has Notes. See Footnote 4 at end of questionnaire.

33. Approved thawing methods used

<i>Fail Notes</i>	3-501.13	<i>Core; Thawing</i> <i>[Walk in cooler: Thawed tuna stored in intact ROP when label states to remove from ROP prior to thawing. Fish and calamari completely thawed in resting in still water as a thawing method.]</i>
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34. Thermometers provided and accurate

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

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

<i>Fail Notes</i>	6-202.15	<i>Core; Outer Openings - Protected</i> <i>[Back door is not tight fitting and self closing.]</i>
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37. Contamination prevented during food preparation, storage, and display

<i>Fail Notes</i>	3-305.11	<i>Core; Food Storage – Preventing Contamination from the Premises</i> <i>[Walk in freezer: food stored on the floor.]</i>
	3-305.14	<i>Core; Food Preparation</i> <i>[Cut lettuce not protecetd from cross contamination from raw animal proteins at the triple sink.]</i>
	3-307.11	<i>Core; Miscellaneous Sources of Contamination</i> <i>[Foods stored uncovered in walk in expsed to debris and organic matter from above. Outdoor bar: Ice in bins exposed to contamination from above.]</i>

38. Personal cleanliness

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	IN	OUT	NA	NO	CV
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|---|----------------------------------|-----------------------|--|--|--------------------------|
| 39. Wiping cloths: properly used and stored | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 40. Washing fruits and vegetables | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |

	IN	OUT	NA	NO	CV
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|--------------------------------------|-----------------------|----------------------------------|--|--|--------------------------|
| 41. In-use utensils: properly stored | <input type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> |
|--------------------------------------|-----------------------|----------------------------------|--|--|--------------------------|

<i>Fail Notes</i>	3-304.12	Core; In-Use Utensils-Between - Use Storage [Cookline: In - use utensils resting in room temperature water between uses. Knives stored wedged between prep cooler lids between uses.]
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|--|----------------------------------|-----------------------|--|--|--------------------------|
| 42. Utensils, equipment, and linens: properly stored, dried, and handled | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 43. Single-use and single-service articles: properly stored and used | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 44. Gloves used properly | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |

	IN	OUT	NA	NO	CV
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|--|-----------------------|----------------------------------|--|--|--------------------------|
| 45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used | <input type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> |
|--|-----------------------|----------------------------------|--|--|--------------------------|

<i>Fail Notes</i>	4-101.19	Core; Nonfood-Contact Surfaces - Material [Walk in cooler shelving has corrosion.]
	4-501.11	Core; Good Repair and Proper Adjustment - Equipment [Two drawer unit coolers and two prep coolers have improper adjustments.]

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|--|----------------------------------|----------------------------------|--|--|--------------------------|
| 46. Warewashing facilities: installed, maintained, and used; test strips | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 47. Non-food contact surfaces clean | <input type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> |

<i>Fail Notes</i>	4-601.11(B),(C)	Core; Equipment, Food Contact Surfaces, Nonfood-Contact Surfaces - Clean, and Utensils [Walk in coolers: shelving is soiled. Cookline: under cooktop is soiled.]
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	IN	OUT	NA	NO	CV
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|---|----------------------------------|----------------------------------|--|--|--------------------------|
| 48. Hot and cold water available; adequate pressure | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 49. Plumbing installed; proper backflow devices | <input type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> |

<i>Fail Notes</i>	5-203.14	Priority; Backflow Prevention Device - When Required [Where long hose and water line for brewing are attached to a y connector, there is no dual backflow prevention device. One hose voluntarily removed - verification required.]
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|--|----------------------------------|----------------------------------|--|--|--------------------------|
| 50. Sewage and wastewater properly disposed | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 51. Toilet facilities: properly constructed, supplied, and cleaned | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 52. Garbage and refuse properly disposed; facilities maintained | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 53. Physical facilities installed, maintained, and clean | <input type="radio"/> | <input checked="" type="radio"/> | | | <input type="checkbox"/> |

<i>Fail Notes</i>	6-501.12	Core; Cleaning, Frequency and Restrictions [Floor and walls under and behind equipment is soiled. walk in cooler fan covers are dusty.]
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|--|-----------------------|-----------------------|--|--|--------------------------|
| 54. Meets ventilation and lighting requirements; designated areas used | <input type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
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	IN	OUT	NA	NO	CV
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|--|----------------------------------|-----------------------|--|--|--------------------------|
| 55. Chapter 8: Compliance and Enforcement | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |
| 56. Chapter 9: Standards for Additional Operations | <input checked="" type="radio"/> | <input type="radio"/> | | | <input type="checkbox"/> |

Comments

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Comments

Inspection Information

Is a Follow-Up Required? No _____ Is a Routine required within 60 days? No _____

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.

FITSNEWS

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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>[Two or more priority violations during inspection. Not corrected - verification required.]</i>
10. Food received at proper temperature	
	This item has Notes. See Footnote 1 at end of questionnaire.
12. Required records available: shell stock tags, parasite destruction	
3-203.12	Priority Foundation; Shellstock-Maintaining Identification
	Addl Notes: <i>[Shellstock tags do not all have date of when last sold/served written on tags nor are they stored in chronological order. Not corrected - verification required.]</i>
13. Food separated and protected	
3-302.11(A)(3-8)	Core: Packaged and Unpackaged Food – Separation, Packaging, and Segregation
	Addl Notes: <i>[Foods stored uncovered. Raw and/or undercooked animal proteins such as oysters, tuna and calamari above rice and desserts.]</i>
16. Proper cooking time and temperature	
	This item has Notes. See Footnote 2 at end of questionnaire.
18. Proper cooling time and temperatures	
3-501.14	Priority: Cooling
	Addl Notes: <i>[Walk in cooler: Soup and cream sauce 57 F in the process of cooling from the day prior. Voluntarily discarded - verification required.]</i>
19. Proper hot holding temperature	
	This item has Notes. See Footnote 3 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>[Cookline: drawer unit: (mussels 60 F, penne 61 F - voluntarily discarded) / drawer unit: marinated fish 47 F, salmon 48 F / salad prep cooler: boiled eggs 47 F, crab dip 46 F. Cream Sauce and fish stock at 50 F held at end of cookline in an inadequate ice bath. Not corrected - verification required.]</i>
21. Proper date marking and disposition	
3-501.17	Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking
	Addl Notes: <i>[Inconsistencies with date marking system. Not corrected - verification required.]</i>
3-501.18	Priority: Ready-To-Eat Time/Temperature Control for Safety Food - Disposition
	Addl Notes: <i>[Walk in cooler: beef stock, open deli ham, wild rice, veggie rice, marinara sauce, cooked mushrooms, cooked sausage stored without dates marks and/ or held past seven days. Voluntarily discarded - verification required.]</i>
31. Proper cooling methods used, adequate equipment for temperature control	
3-501.15(A)	Priority Foundation; Cooling Methods
	Addl Notes: <i>[Walk in cooler: foods in the process cooling from the day prior in large deep conatiners. Through observation and discussion with PIC is was determined that the cooling method is an ineffective rapid cooling method. Voluntarily discarded - verification required.]</i>
3-501.15(B)	Core: Cooling Methods - Additional Requirements
	Addl Notes: <i>[Walk in cooler: foods in the process of cooling uncovered and not protected form above.]</i>
32. Plant food properly cooked for hot holding	
	This item has Notes. See Footnote 4 at end of questionnaire.
33. Approved thawing methods used	
3-501.13	Core: Thawing
	Addl Notes: <i>[Walk in cooler: Thawed tuna stored in intact ROP when label states to remove from ROP prior to thawing. Fish and calamari completely thawed in resting in still water as a thawing method.]</i>
36. Insects and rodents not present; no unauthorized animals	
6-202.15	Core: Outer Openings - Protected
	Addl Notes: <i>[Back door is not tight fitting and self closing.]</i>
37. Contamination prevented during food preparation, storage, and display	
3-305.11	Core: Food Storage – Preventing Contamination from the Premises

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Code	Text
	Addl Notes: <i>[Walk in freezer: food stored on the floor.]</i>
3-305.14	Core: Food Preparation
	Addl Notes: <i>[Cut lettuce not protected from cross contamination from raw animal proteins at the triple sink.]</i>
3-307.11	Core: Miscellaneous Sources of Contamination
	Addl Notes: <i>[Foods stored uncovered in walk in exposed to debris and organic matter from above. Outdoor bar: Ice in bins exposed to contamination from above.]</i>
41. In-use utensils: properly stored	
3-304.12	Core: In-Use Utensils-Between - Use Storage
	Addl Notes: <i>[Cookline: In - use utensils resting in room temperature water between uses. Knives stored wedged between prep cooler lids between uses.]</i>
45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	
4-101.19	Core: Nonfood-Contact Surfaces - Material
	Addl Notes: <i>[Walk in cooler shelving has corrosion.]</i>
4-501.11	Core: Good Repair and Proper Adjustment - Equipment
	Addl Notes: <i>[Two drawer unit coolers and two prep coolers have improper adjustments.]</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>[Walk in coolers: shelving is soiled. Cookline: under cooktop is soiled.]</i>
49. Plumbing installed: proper backflow devices	
5-203.14	Priority: Backflow Prevention Device - When Required
	Addl Notes: <i>[Where long hose and water line for brewing are attached to a y connector, there is no dual backflow prevention device. One hose voluntarily removed - verification required.]</i>
53. Physical facilities installed, maintained, and clean	
6-501.12	Core: Cleaning, Frequency and Restrictions
	Addl Notes: <i>[Floor and walls under and behind equipment is soiled. walk in cooler fan covers are dusty.]</i>

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Footnote 1

Notes:

Fish delivered at 41 F and below.

Footnote 2

Notes:

All observed cooking temperatures are in proper range.

Footnote 3

Notes:

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

Footnote 4

Notes:

All observed cooking temperatures are in proper range.

FITSNEWS