



South Carolina Department of Agriculture

Hugh E. Weathers, Commissioner
350 Ballard Court, West Columbia, South Carolina 29172
803-896-0640 | agriculture.sc.gov



Retail Food Establishment Inspection Report

Insp Date: 8/8/2026 **Business ID:** zz007927
Business: AURA KITCHEN AND BAR
916 Gervais St

Inspection: E5001125
Permit #: 40-206-10137
Phone: 803 922-7819

Columbia, SC 29201-3128
Points: 72

Reason: 01. Routine
Results: C

Establishment Information

Permit # 40-206-10137 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.
[Priority violations noted at time of inspection. *Not corrected
verification required]
2-102.12 (B) Core; Food Handler (FH)
[PIC does not have a CFH. CFH not verified.]

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

IN OUT NA NO CV
☐ ☒ ☐ ☐ ☐

Fail Notes 2-301.14 Priority; When to Wash
[Observed employees not washing hands between points of
contamination. Observed employees handling raw shrimp and don new
gloves to handle ready to eat product without a proper hand wash in
between. Observed employee handle electronic devices and don new
gloves to handle food product without a proper hand wash in between.
*Not corrected verification required]

7. No bare-hand contact with RTE foods

☐ ☒ ☐ ☐ ☐

Fail Notes 3-301.11 Priority; Preventing Contamination from Hands
[Observed employee handle ready to eat product green onions with bare
hands and garnish ready to eat rice. *Not corrected verification required]

8. Handwashing sinks supplied and accessible

☐ ☒ ☐ ☐ ☐

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Preventing Contamination by Hands IN OUT NA NO CV

Fail Notes | 5-205.11 *Priority Foundation; Using a Handwashing Sink - Operation and Maintenance*
*[Observed hand sink in dish area fully blocked by trash bag of linens and cloths. *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 ☐ ☒ ☐ ☐ ☐

Fail Notes | 3-302.11(A)(1)&(2) *Priority; Raw Animal Food – Separation, Packaging, and Segregation*
*[Observed ready to eat product stored next to and below raw shrimp and raw chicken. Observed raw shell egg case stored above ready to eat produce in walk in cooler. *Corrected verification required]*

14. Food-contact surfaces: cleaned and sanitized ☐ ☒ ☐ ☐ ☐

Fail Notes | 4-501.114 *Priority; Warewashing Equipment - Chemical Sanitization - Criteria*
*[Observed dish machine not properly sanitizing. Observed dish machine sanitizing at 0ppm, minimum sanitization requirement is 50 ppm for chlorine sanitization. *Corrected verification required]*

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 ☒ ☐ ☐ ☐ ☐

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

17. Proper reheating procedures for hot holding ☐ ☐ ☐ ☒ ☐

18. Proper cooling time and temperatures ☐ ☐ ☐ ☒ ☐

19. Proper hot holding temperature ☒ ☐ ☐ ☐ ☐

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

20. Proper cold holding temperature ☐ ☒ ☐ ☐ ☐

Fail Notes | 3-501.16(A)(2) *Priority; Time/Temperature Control for Safety Food - Cold Holding*
*[Make Line/ Two Door Cooler/ Raw Beef 60 F, Butter Chicken Sauce 58 F, Mango Lassi 58 F *Not corrected verification required]*

21. Proper date marking and disposition ☐ ☒ ☐ ☐ ☐

Fail Notes | 3-501.17 *Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking*
*[No date marking observed on TCS products held beyond 24 hrs.. Items include but not limited too; Tikki Masala Sauce, Butter Chicken Sauce, Kimchi *Not corrected verification required]*

3-501.18 *Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition*
*[Proper disposition could not be determined due to lack of a date marking system. *Not corrected verification required]*

22. Time as a Public Health Control: procedures and records ☐ ☐ ☒ ☐ ☐

Consumer Advisory IN OUT NA NO CV

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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	☒	☐			☐
Conformance with Approved Procedures	IN	OUT	NA	NO	CV
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
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
31. Proper cooling methods used, adequate equipment for temperature control	☒	☐			☐
32. Plant food properly cooked for hot holding	☐	☐	☐	☒	☐
33. Approved thawing methods used	☐	☒	☐	☐	☐
<i>Fail Notes</i> 3-501.13 Core; Thawing [Observed two bowls of raw chicken sitting out in standing water thawing improperly.]					
34. Thermometers provided and accurate	☒	☐			☐
Food Identification	IN	OUT	NA	NO	CV
35. Food properly labeled: original container	☒	☐			☐
Prevention of Food Contamination	IN	OUT	NA	NO	CV
36. Insects and rodents not present; no unauthorized animals	☒	☐			☐
37. Contamination prevented during food preparation, storage, and display	☐	☒			☐
<i>Fail Notes</i> 3-305.11 Core; Food Storage – Preventing Contamination from the Premises [Observed food product in walk in cooler stored underneath leaking water lines.]					
38. Personal cleanliness	☒	☐			☐
39. Wiping cloths: properly used and stored	☒	☐			☐
40. Washing fruits and vegetables	☒	☐			☐
Proper Use of Utensils	IN	OUT	NA	NO	CV
41. In-use utensils: properly stored	☒	☐			☐
42. Utensils, equipment, and linens: properly stored, dried, and handled	☒	☐			☐
43. Single-use and single-service articles: properly stored and used	☒	☐			☐

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Proper Use of Utensils

44. Gloves used properly IN ☒ OUT ☐ NA ☐ NO ☐ CV ☐

Utensils & Equipment

45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used IN ☒ OUT ☐ NA ☐ NO ☐ CV ☐

46. Warewashing facilities: installed, maintained, and used; test strips IN ☐ OUT ☒ NA ☐ NO ☐ CV ☐

Fail Notes | 4-302.14 *Priority Foundation; Sanitizing Solutions-Testing Devices Provided [Testing device not provided for chlorine sanitizer. *Not corrected verification required]*

47. Non-food contact surfaces clean IN ☐ OUT ☒ NA ☐ NO ☐ CV ☐

Fail Notes | 4-601.11(B),(C) *Core; Equipment, Food Contact Surfaces, Nonfood-Contact Surfaces - Clean, and Utensils [Observed build up of ice in walk in freezer on floor and cooler ceiling. Observed grime build up on prep cooler doors and gaskets]*

Physical Facilities

48. Hot and cold water available; adequate pressure IN ☒ OUT ☐ NA ☐ NO ☐ CV ☐

49. Plumbing installed; proper backflow devices IN ☒ OUT ☐ NA ☐ NO ☐ CV ☐

50. Sewage and wastewater properly disposed IN ☒ OUT ☐ NA ☐ NO ☐ CV ☐

51. Toilet facilities: properly constructed, supplied, and cleaned IN ☒ OUT ☐ NA ☐ NO ☐ CV ☐

52. Garbage and refuse properly disposed; facilities maintained IN ☒ OUT ☐ NA ☐ NO ☐ CV ☐

53. Physical facilities installed, maintained, and clean IN ☐ OUT ☒ NA ☐ NO ☐ CV ☐

Fail Notes | 6-501.12 *Core; Cleaning, Frequency and Restrictions [Observed heavy presence of grease and grime on floor underneath fryers and equipment. Observed black build up and food debris underneath cook line. Observed sauce splash on walls.]*

54. Meets ventilation and lighting requirements; designated areas used IN ☒ OUT ☐ NA ☐ NO ☐ CV ☐

Chapter 8 & 9 Violations

55. Chapter 8: Compliance and Enforcement IN ☒ OUT ☐ NA ☐ NO ☐ CV ☐

56. Chapter 9: Standards for Additional Operations IN ☒ OUT ☐ NA ☐ NO ☐ CV ☐

Comments

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>[Priority violations noted at time of inspection. *Not corrected verification required]</i>
2-102.12 (B)	Core; Food Handler (FH) Addl Notes: <i>[PIC does not have a CFH. CFH not verified.]</i>
6. Hands clean and properly washed	
2-301.14	Priority; When to Wash Addl Notes: <i>[Observed employees not washing hands between points of contamination. Observed employees handling raw shrimp and don new gloves to handle ready to eat product without a proper hand wash in between. Observed employee handle electronic devices and don new gloves to handle food product without a proper hand wash in between. *Not corrected verification required]</i>
7. No bare-hand contact with RTE foods	
3-301.11	Priority; Preventing Contamination from Hands Addl Notes: <i>[Observed employee handle ready to eat product green onions with bare hands and garnish ready to eat rice. *Not corrected verification required]</i>
8. Handwashing sinks supplied and accessible	
5-205.11	Priority Foundation; Using a Handwashing Sink - Operation and Maintenance Addl Notes: <i>[Observed hand sink in dish area fully blocked by trash bag of linens and cloths. *Corrected verification required]</i>
13. Food separated and protected	
3-302.11(A)(1)&(2)	Priority; Raw Animal Food – Separation, Packaging, and Segregation Addl Notes: <i>[Observed ready to eat product stored next to and below raw shrimp and raw chicken. Observed raw shell egg case stored above ready to eat produce in walk in cooler. *Corrected verification required]</i>
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4-501.114	Priority; Warewashing Equipment - Chemical Sanitization - Criteria Addl Notes: <i>[Observed dish machine not properly sanitizing. Observed dish machine sanitizing at 0ppm, minimum sanitization requirement is 50 ppm for chlorine sanitization. *Corrected verification required]</i>
16. Proper cooking time and temperature	
This item has Notes. See Footnote 1 at end of questionnaire.	
19. Proper hot holding temperature	
This item has Notes. See Footnote 2 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>[Make Line/ Two Door Cooler/ Raw Beef 60 F, Butter Chicken Sauce 58 F, Mango Lassi 58 F *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>[No date marking observed on TCS products held beyond 24 hrs.. Items include but not limited too; Tikki Masala Sauce, Butter Chicken Sauce, Kimchi *Not corrected verification required]</i>
3-501.18	Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition Addl Notes: <i>[Proper disposition could not be determined due to lack of a date marking system. *Not corrected verification required]</i>
33. Approved thawing methods used	
3-501.13	Core; Thawing Addl Notes: <i>[Observed two bowls of raw chicken sitting out in standing water thawing improperly.]</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 food product in walk in cooler stored underneath leaking water lines.]</i>
46. Warewashing facilities: installed, maintained, and used; test strips	
4-302.14	Priority Foundation; Sanitizing Solutions-Testing Devices Provided Addl Notes: <i>[Testing device not provided for chlorine sanitizer. *Not corrected verification required]</i>
47. Non-food contact surfaces clean	

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Code	Text
4-601.11(B),(C)	Core: Equipment, Food Contact Surfaces, Nonfood-Contact Surfaces - Clean, and Utensils
	Addl Notes: <i>[Observed build up of ice in walk in freezer on floor and cooler ceiling. Observed grime build up on prep cooler doors and gaskets]</i>
53. Physical facilities installed, maintained, and clean	
6-501.12	Core: Cleaning, Frequency and Restrictions
	Addl Notes: <i>[Observed heavy presence of grease and grime on floor underneath fryers and equipment. Observed black build up and food debris underneath cook line. Observed sauce splash on walls.]</i>

FITSNEWS

Retail Food Establishment Inspection Report

Footnote 1

Notes:

All observed cooking temperatures are in proper range.

Footnote 2

Notes:

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

FITSNEWS