



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: 8/27/2026 **Business ID:** SC006191
Business: BAR ON THE AVE
4634 SPRUILL AVENUE

Inspection: I3001577
Permit #: 10-206-12807
Phone: 8437810145

NORTH CHARLESTON, SC 29405
Points: 72

Reason: 01. Routine
Results: C

Establishment Information

Permit # 10-206-12807 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.
[Observed 2 or more Priority violations. Violation not corrected,
verification required.]
2-102.12 (B) *Core; Food Handler (FH)*
[Observed no one certified 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*
[Kitchen / observed open drink container resting on top of prep cooler.]

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 | 2-301.14 *Priority; When to Wash*
[Observed cook place on gloves coming in from outside prior to washing
hands. Violation not corrected, verification required.]

7. No bare-hand contact with RTE foods

☐ ☐ ☒ ☐ ☐

8. Handwashing sinks supplied and accessible

☐ ☒ ☐ ☐ ☒

Retail Food Establishment Inspection Report

Preventing Contamination by Hands

IN OUT NA NO CV

- | | | |
|------------|----------|---|
| Fail Notes | 5-205.11 | Priority Foundation; Using a Handwashing Sink - Operation and Maintenance
[Bar hand sink / observed glass washing brushes resting in hand sink basin. Violation corrected, verification required. "Consecutive Violation" and "The violation identified as Consecutive might be referred to the Enforcement Section"] |
| | 6-301.11 | Priority Foundation; Handwashing Cleanser - Availability
[Kitchen / observed no hand soap at hand sink. Violation not corrected, verification required.] |
| | 6-301.12 | Priority Foundation; Hand Drying Provision
[Observed no paper towels at hand sink. 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 | ☐ | ☒ | | | ☒ |

- | | | |
|------------|----------|---|
| Fail Notes | 3-101.11 | Priority; Safe, Unadulterated and Honestly Presented
[Kitchen / prep cooler next to entryway / Top, observed green peas white and slimy; Bottom / observed fresh cucumber slimy and with white organic matter; Bar 2 door upright cooler / container on sour cream with blue organic matter. Voluntarily discarded. Violation corrected, verification required. "Consecutive Violation" and "The violation identified as Consecutive might be referred to the Enforcement Section"] |
|------------|----------|---|

- | | | | | | |
|--|-----------------------|-----------------------|----------------------------------|-----------------------|--------------------------|
| 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 | ☒ | ☐ | ☐ | ☐ | ☐ |
| 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 | ☐ | ☐ | ☐ | ☒ | ☐ |
| 20. Proper cold holding temperature | ☐ | ☒ | ☐ | ☐ | ☒ |

- | | | |
|------------|----------------|--|
| Fail Notes | 3-501.16(A)(2) | Priority; Time/Temperature Control for Safety Food - Cold Holding
[Kitchen / upright cooler / observed but not limiting, prepared mac and cheese 48F, cheese sauce 54F, cooked crab rice 57F. All TCS foods voluntarily discarded. Violation corrected, verification required. "Consecutive Violation" and "The violation identified as Consecutive might be referred to the Enforcement Section"] |
|------------|----------------|--|

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

- | | | |
|------------|----------|--|
| Fail Notes | 3-501.17 | Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking
[Observed no date marking system throughout facility. Violation not corrected, verification required.] |
|------------|----------|--|

Retail Food Establishment Inspection Report

Time/Temperature Control for Safety (TCS Food)

IN OUT NA NO CV

Fail Notes | 3-501.18 *Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition*
[Observed no date marking system throughout facility. Violation not corrected, verification required.]

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

☐ ☐ ☒ ☐ ☐

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

☐ ☐ ☐ ☒ ☐

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

☐ ☒ ☐

Fail Notes | 6-202.15 *Core; Outer Openings - Protected*
[Back door / observed gap on bottom right corner not creating a tight seal.]

6-501.111 *Priority Foundation; Controlling Pests*
[Back storage area behind bar / observed multiple live cockroach and rodent droppings. Violation not corrected, verification required]

37. Contamination prevented during food preparation, storage, and display

☐ ☒ ☐

Fail Notes | 3-305.11 *Core; Food Storage – Preventing Contamination from the Premises*
[Kitchen / upright cooler and prep cooler directly left of entryway / observed multiple containers and packages of food product not stored in a sealed container.]

Retail Food Establishment Inspection Report

Prevention of Food Contamination

- | | IN | OUT | NA | NO | CV |
|---|----------------------------------|-----------------------|----|----|--------------------------|
| 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 | ☐ | ☒ | | | ☐ |
| <i>Fail Notes</i> 4-901.11 Core; Equipment and Utensils - Air-Drying
[Shelf above triple sink / observed mixing bowls not inverted with standing water on interior surface.] | | | | | |
| 43. Single-use and single-service articles: properly stored and used | ☒ | ☐ | | | ☐ |
| 44. Gloves used properly | ☒ | ☐ | | | ☐ |

Utensils & Equipment

- | | IN | OUT | NA | NO | CV |
|---|----------------------------------|----------------------------------|----|----|--------------------------|
| 45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used | ☐ | ☒ | | | ☐ |
| <i>Fail Notes</i> 4-501.11 Core; Good Repair and Proper Adjustment - Equipment
[Kitchen / upright cooler / observed unit unable to maintain TCS foods at 41F or below.] | | | | | |
| 46. Warewashing facilities: installed, maintained, and used; test strips | ☒ | ☐ | | | ☐ |
| 47. Non-food contact surfaces clean | ☐ | ☒ | | | ☐ |
| <i>Fail Notes</i> 4-602.13 Core; Nonfood Contact Surfaces - Cleaning Frequency
[Kitchen / rolling carts / observed surfaces with build up of grease and grime; Griddle / observed build up of food debris and grease in spill tray; shelf above triple sink observed surface with build up of grime and debris.] | | | | | |

Physical Facilities

- | | IN | OUT | NA | NO | CV |
|---|----------------------------------|----------------------------------|----|----|--------------------------|
| 48. Hot and cold water available; adequate pressure | ☒ | ☐ | | | ☐ |
| 49. Plumbing installed; proper backflow devices | ☐ | ☒ | | | ☐ |
| <i>Fail Notes</i> 5-202.13 Priority; Backflow Prevention - Air Gap
[Kitchen / triple sink / observed sprayer in middle sink hanging below rim of sink. Violation not corrected, verification required.] | | | | | |
| 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
[Bar / observed floor under bar with excessive build up of debris and grime.] | | | | | |
| 54. Meets ventilation and lighting requirements; designated areas used | ☒ | ☐ | | | ☐ |

Chapter 8 & 9 Violations

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

Comments

Inspection Information

Retail Food Establishment Inspection Report

Inspection Information

Is a Follow-Up Required? Yes

Is a Routine required within 60 days? Yes

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.

FITSNEWS

Retail Food Establishment Inspection Report

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>[Observed 2 or more Priority violations. Violation not corrected, verification required.]</i>
2-102.12 (B)	Core; Food Handler (FH) Addl Notes: <i>[Observed no one certified 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>[Kitchen / observed open drink container resting on top of prep cooler.]</i>
6. Hands clean and properly washed	
2-301.14	Priority; When to Wash Addl Notes: <i>[Observed cook place on gloves coming in from outside prior to washing hands. Violation 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>[Bar hand sink / observed glass washing bushes resting in hand sink basin. Violation corrected, verification required. "Consecutive Violation" and "The violation identified as Consecutive might be referred to the Enforcement Section"]</i>
6-301.11	Priority Foundation; Handwashing Cleanser - Availability Addl Notes: <i>[Kitchen / observed no hand soap at hand sink. Violation not corrected, verification required.]</i>
6-301.12	Priority Foundation; Hand Drying Provision Addl Notes: <i>[Observed no paper towels at hand sink. Violation corrected, verification required.]</i>
11. Food in good condition, safe, and unadulterated	
3-101.11	Priority; Safe, Unadulterated and Honestly Presented Addl Notes: <i>[Kitchen / prep cooler next to entryway / Top, observed green peas white and slimy; Bottom / observed fresh cucumber slimy and with white organic matter; Bar 2 door upright cooler / container on sour cream with blue organic matter. Voluntarily discarded. Violation corrected, verification required. "Consecutive Violation" and "The violation identified as Consecutive might be referred to the Enforcement Section"]</i>
16. Proper cooking time and 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 / upright cooler / observed but not limiting, prepared mac and cheese 48F, cheese sauce 54F, cooked crab rice 57F. All TCS foods voluntarily discarded. Violation corrected, verification required. "Consecutive Violation" and "The violation identified as Consecutive might be referred to the Enforcement Section"]</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>[Observed no date marking system throughout facility. Violation not corrected, verification required.]</i>
3-501.18	Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition Addl Notes: <i>[Observed no date marking system throughout facility. Violation not corrected, verification required.]</i>
36. Insects and rodents not present; no unauthorized animals	
6-202.15	Core; Outer Openings - Protected Addl Notes: <i>[Back door / observed gap on bottom right corner not creating a tight seal.]</i>
6-501.111	Priority Foundation; Controlling Pests Addl Notes: <i>[Back storage area behind bar / observed multiple live cockroach and rodent droppings. Violation not corrected, verification required]</i>
37. Contamination prevented during food preparation, storage, and display	
3-305.11	Core; Food Storage – Preventing Contamination from the Premises Addl Notes: <i>[Kitchen / upright cooler and prep cooler directly left of entryway / observed multiple containers and packages of food product not stored in a sealed container.]</i>
42. Utensils, equipment, and linens: properly stored, dried, and handled	
4-901.11	Core; Equipment and Utensils - Air-Drying Addl Notes: <i>[Shelf above triple sink / observed mixing bowls not inverted with standing water on interior surface.]</i>
45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	

Retail Food Establishment Inspection Report

Code	Text
4-501.11	Core; Good Repair and Proper Adjustment - Equipment
Addl Notes:	<i>[Kitchen / upright cooler / observed unit unable to maintain TCS foods at 41F or below.]</i>
47. Non-food contact surfaces clean	
4-602.13	Core; Nonfood Contact Surfaces - Cleaning Frequency
Addl Notes:	<i>[Kitchen / rolling carts / observed surfaces with build up of grease and grime; Griddle / observed build up of food debris and grease in spill tray; shelf above triple sink observed surface with build up of grime and debris.]</i>
49. Plumbing installed; proper backflow devices	
5-202.13	Priority; Backflow Prevention - Air Gap
Addl Notes:	<i>[Kitchen / triple sink / observed sprayer in middle sink hanging below rim of sink. Violation not corrected, verification required.]</i>
53. Physical facilities installed, maintained, and clean	
6-501.12	Core; Cleaning, Frequency and Restrictions
Addl Notes:	<i>[Bar / observed floor under bar with excessive build up of debris and grime.]</i>

Retail Food Establishment Inspection Report

Footnote 1

Notes:

All observed cooking temperatures are in proper range.

FITSNEWS