

Food Establishment Inspection Report

Score: _____

Establishment Name: _____

Establishment ID: _____

Location Address: _____

City: _____ State: North Carolina

Zip: _____ County: _____

Permittee: _____

Telephone: _____

- Inspection Re-Inspection

Wastewater System:

- Municipal/Community On-Site System

Water Supply:

- Municipal/Community On-Site Supply

Date: _____ Status Code: _____

Time In: _____ Time Out: _____

Category#: _____

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: _____

No. of Repeat Risk Factor/Intervention Violations: _____

Foodborne Illness Risk Factors and Public Health Interventions										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										
Public Health Interventions: Control measures to prevent foodborne illness or injury										
Compliance Status					OUT	CDI	R	VR		
Supervision .2652										
1	IN	OUT	N/A	PIC Present, demonstrates knowledge, & performs duties	1	0				
2	IN	OUT	N/A	Certified Food Protection Manager	1	0				
Employee Health .2652										
3	IN	OUT		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	IN	OUT		Proper use of reporting, restriction & exclusion	3	1.5	0			
5	IN	OUT		Procedures for responding to vomiting & diarrheal events	1	0.5	0			
Good Hygienic Practices .2652, .2653										
6	IN	OUT		Proper eating, tasting, drinking or tobacco use	1	0.5	0			
7	IN	OUT		No discharge from eyes, nose, and mouth	1	0.5	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
8	IN	OUT		Hands clean & properly washed	4	2	0			
9	IN	OUT	N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0			
10	IN	OUT	N/A	Handwashing sinks supplied & accessible	2	1	0			
Approved Source .2653, .2655										
11	IN	OUT		Food obtained from approved source	2	1	0			
12	IN	OUT	N/O	Food received at proper temperature	2	1	0			
13	IN	OUT		Food in good condition, safe & unadulterated	2	1	0			
14	IN	OUT	N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Protection from Contamination .2653, .2654										
15	IN	OUT	N/A/N/O	Food separated & protected	3	1.5	0			
16	IN	OUT		Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	IN	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
Potentially Hazardous Food Time/Temperature .2653										
18	IN	OUT	N/A/N/O	Proper cooking time & temperatures	3	1.5	0			
19	IN	OUT	N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0			
20	IN	OUT	N/A/N/O	Proper cooling time & temperatures	3	1.5	0			
21	IN	OUT	N/A/N/O	Proper hot holding temperatures	3	1.5	0			
22	IN	OUT	N/A/N/O	Proper cold holding temperatures	3	1.5	0			
23	IN	OUT	N/A/N/O	Proper date marking & disposition	3	1.5	0			
24	IN	OUT	N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0			
Consumer Advisory .2653										
25	IN	OUT	N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0			
Highly Susceptible Populations .2653										
26	IN	OUT	N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0			
Chemical .2653, .2657										
27	IN	OUT	N/A	Food additives: approved & properly used	1	0.5	0			
28	IN	OUT	N/A	Toxic substances properly identified stored & used	2	1	0			
Conformance with Approved Procedures .2653, .2654, .2658										
29	IN	OUT	N/A	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
Compliance Status					OUT	CDI	R	VR		
Safe Food and Water .2653, .2655, .2658										
30	IN	OUT	N/A	Pasteurized eggs used where required	1	0.5	0			
31	IN	OUT		Water and ice from approved source	2	1	0			
32	IN	OUT	N/A	Variance obtained for specialized processing methods	2	1	0			
Food Temperature Control .2653, .2654										
33	IN	OUT		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	OUT	N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0			
35	IN	OUT	N/A/N/O	Approved thawing methods used	1	0.5	0			
36	IN	OUT		Thermometers provided & accurate	1	0.5	0			
Food Identification .2653										
37	IN	OUT		Food properly labeled: original container	2	1	0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
38	IN	OUT		Insects & rodents not present; no unauthorized animals	2	1	0			
39	IN	OUT		Contamination prevented during food preparation, storage & display	2	1	0			
40	IN	OUT		Personal cleanliness	1	0.5	0			
41	IN	OUT		Wiping cloths: properly used & stored	1	0.5	0			
42	IN	OUT	N/A	Washing fruits & vegetables	1	0.5	0			
Proper Use of Utensils .2653, .2654										
43	IN	OUT		In-use utensils: properly stored	1	0.5	0			
44	IN	OUT		Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	IN	OUT		Single-use & single-service articles: properly stored & used	1	0.5	0			
46	IN	OUT		Gloves used properly	1	0.5	0			
Utensils and Equipment .2653, .2654, .2663										
47	IN	OUT		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	IN	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	OUT		Non-food contact surfaces clean	1	0.5	0			
Physical Facilities .2654, .2655, .2656										
50	IN	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0			
51	IN	OUT		Plumbing installed; proper backflow devices	2	1	0			
52	IN	OUT		Sewage & wastewater properly disposed	2	1	0			
53	IN	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	IN	OUT		Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	IN	OUT		Physical facilities installed, maintained & clean	1	0.5	0			
56	IN	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
TOTAL DEDUCTIONS:										

