

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; Demonstration - Certification by accredited program & performs duties		2	0		
Employee Health .2652									
2	IN	OUT		Management, employees knowledge; responsibilities & reporting		3	1.5	0	
3	IN	OUT		Proper use of reporting, restriction & exclusion		3	1.5	0	
Good Hygienic Practices .2652, .2653									
4	IN	OUT		Proper eating, tasting, drinking or tobacco use		2	1	0	
5	IN	OUT		No discharge from eyes, nose or mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	IN	OUT		Hands clean & properly washed		4	2	0	
7	IN	OUT	N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		3	1.5	0	
8	IN	OUT	N/A	Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655									
9	IN	OUT		Food obtained from approved source		2	1	0	
10	IN	OUT	N/O	Food received at proper temperature		2	1	0	
11	IN	OUT		Food in good condition, safe & unadulterated		2	1	0	
12	IN	OUT	N/A/N/O	Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654									
13	IN	OUT	N/A/N/O	Food separated & protected		3	1.5	0	
14	IN	OUT		Food-contact surfaces: cleaned & sanitized		3	1.5	0	
15	IN	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653									
16	IN	OUT	N/A/N/O	Proper cooking time & temperatures		3	1.5	0	
17	IN	OUT	N/A/N/O	Proper reheating procedures for hot holding		3	1.5	0	
18	IN	OUT	N/A/N/O	Proper cooling time & temperatures		3	1.5	0	
19	IN	OUT	N/A/N/O	Proper hot holding temperatures		3	1.5	0	
20	IN	OUT	N/A/N/O	Proper cold holding temperatures		3	1.5	0	
21	IN	OUT	N/A/N/O	Proper date marking & disposition		3	1.5	0	
22	IN	OUT	N/A/N/O	Time as a public health control: procedures & records		2	1	0	
Consumer Advisory .2653									
23	IN	OUT	N/A	Consumer advisory provided for raw or undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653									
24	IN	OUT	N/A	Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657									
25	IN	OUT	N/A	Food additives: approved & properly used		1	0.5	0	
26	IN	OUT	N/A	Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658									
27	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									
28	IN	OUT	N/A	Pasteurized eggs used where required		1	0.5	0	
29	IN	OUT		Water and ice from approved source		2	1	0	
30	IN	OUT	N/A	Variance obtained for specialized processing methods		1	0.5	0	
Food Temperature Control .2653, .2654									
31	IN	OUT		Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
32	IN	OUT	N/A/N/O	Plant food properly cooked for hot holding		1	0.5	0	
33	IN	OUT	N/A/N/O	Approved thawing methods used		1	0.5	0	
34	IN	OUT		Thermometers provided & accurate		1	0.5	0	
Food Identification .2653									
35	IN	OUT		Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	IN	OUT		Insects & rodents not present; no unauthorized animals		2	1	0	
37	IN	OUT		Contamination prevented during food preparation, storage & display		2	1	0	
38	IN	OUT		Personal cleanliness		1	0.5	0	
39	IN	OUT		Wiping cloths: properly used & stored		1	0.5	0	
40	IN	OUT	N/A	Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654									
41	IN	OUT		In-use utensils: properly stored		1	0.5	0	
42	IN	OUT		Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
43	IN	OUT		Single-use & single-service articles: properly stored & used		1	0.5	0	
44	IN	OUT		Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663									
45	IN	OUT		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		2	1	0	
46	IN	OUT		Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
47	IN	OUT		Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656									
48	IN	OUT	N/A	Hot & cold water available; adequate pressure		2	1	0	
49	IN	OUT		Plumbing installed; proper backflow devices		2	1	0	
50	IN	OUT		Sewage & waste water properly disposed		2	1	0	
51	IN	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
52	IN	OUT		Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
53	IN	OUT		Physical facilities installed, maintained & clean		1	0.5	0	
54	IN	OUT		Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:									



