

# 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	
<b>TOTAL DEDUCTIONS:</b>										



