Food Establishment Inspection Report

Score: 92

Establishment Name: Aggies Hot Subs **Establishment ID:** 060400100097

Location Address: 3379 Hwy 903S

City: Maury State: North Carolina

Zip: 28554 County: Greene

Permittee: Hua Qun Jiang

Telephone: 252-747-8008

◉ Inspection ○ Re-Inspection

Wastewater System:

◉ Municipal/Community ○ On-Site

Water Supply:

◉ Municipal/Community ○ On-Site

Date: 02/22/16 Status Code: A

Time In: 10:40 Time Out: 11:45 AM

Category#: 3

FDA Establishment Type: fast food

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 1

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

Comment Addendum to Food Establishment Report

Establishment Name: Aggies Hot Subs
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City: Maury State: NC
County: Greene Zip: 28554
Wastewater System: (●) Municipal/Community ( ) On-Site System
Water Supply: (●) Municipal/Community ( ) On-Site Supply
Permittee: Hua Qin Jiang
Telephone: 252-747-8008

Establishment ID: 0 6 0 4 0 1 0 0 9 7
(●) Inspection ( ) Re-Inspection
( ) Visit
( ) Verification
( ) Name Change
( ) Status Change
( ) Pre-Opening Visit
( ) Other

Date: 02/22/16
Status Code: A
Category#: 3

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Water	123	rice - cook	158		
		ham, turkey s/u front	37		
sanitizer bottle	100 ppm				
r. shrimp - SS fridge	35	meat sauce - Mt Dew fridge	37		
r. chicken - "	35				
tomatoes - white fridge	39				

Observations and Corrective Actions

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.
21	3.501.17 (R) - date mark meat sauce, all sliced meats
36	6.202.15 - back screen door still not closing properly (fully)
38	2.402.11 - wear hairnet or cap (lady)
39	3.304.14 - no sanitizer in rag bucket; use plain, unlabeled bucket (not duck
45	4.205.10 Mt. Dew fridge not for meat sauce storage (packaged sauce bottled only)
52	5.501.11 dumpster/grease cans on ground
	5.501.114 - no plug for dumpster drain
53	6.201.11 floors covered w/ junk, storage,

Person in Charge (Print & Sign): Hue Qin Jiang / HUA QJiang
Regulatory Authority (Print & Sign): Worth Heath / Worth Heath
Verification Required Date: —
REHS ID: 0365
REHS Contact Phone Number: 252-747-8185