

Food Establishment Inspection Report

Score: 94

Establishment Name: Aggie's Subs & Pizza
 Location Address: 213 N. Greene St.
 City: Snow Hill State: North Carolina
 Zip: 28580 County: Wayne
 Permittee: Anoung Rhamvilay
 Telephone: _____

Establishment ID: 016040010070

Date: 2-26-16 Status Code: A
 Time In: 1:00 Time Out: 2:00
 Category#: 3
 FDA Establishment Type: Rest.
 No. of Risk Factor/Intervention Violations: 2
 No. of Repeat Risk Factor/Intervention Violations: 1

- Inspection Re-Inspection
- Wastewater System:**
 Municipal/Community On-Site System
- Water Supply:**
 Municipal/Community On-Site Supply

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 <u>0</u> <u>0</u> ✓
Employee Health .2652						
2	IN	OUT				Management, employees knowledge; responsibilities & reporting <u>3</u> <u>1.5</u> <u>0</u>
3	IN	OUT				Proper use of reporting, restriction & exclusion <u>3</u> <u>1.5</u> <u>0</u>
Good Hygienic Practices .2652, .2653						
4	IN	OUT				Proper eating, tasting, drinking or tobacco use <u>2</u> <u>1</u> <u>0</u>
5	IN	OUT				No discharge from eyes, nose or mouth <u>1</u> <u>0.5</u> <u>0</u>
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	IN	OUT				Hands clean & properly washed <u>4</u> <u>2</u> <u>0</u>
7	IN	OUT	N/A	N/O		No bare hand contact with RTE foods or pre-approved alternate procedure properly followed <u>3</u> <u>1.5</u> <u>0</u>
8	IN	OUT	N/A			Handwashing sinks supplied & accessible <u>2</u> <u>1</u> <u>0</u>
Approved Source .2653, .2655						
9	IN	OUT				Food obtained from approved source <u>2</u> <u>1</u> <u>0</u>
10	IN	OUT		N/O		Food received at proper temperature <u>2</u> <u>1</u> <u>0</u>
11	IN	OUT				Food in good condition, safe & unadulterated <u>2</u> <u>1</u> <u>0</u>
12	IN	OUT	N/A	N/O		Required records available: shellstock tags, parasite destruction <u>2</u> <u>1</u> <u>0</u>
Protection from Contamination .2653, .2654						
13	IN	OUT	N/A	N/O		Food separated & protected <u>3</u> <u>1.5</u> <u>0</u>
14	IN	OUT				Food-contact surfaces: cleaned & sanitized <u>3</u> <u>1.5</u> <u>0</u>
15	IN	OUT				Proper disposition of returned, previously served, reconditioned & unsafe food <u>2</u> <u>1</u> <u>0</u>
Potentially Hazardous Food Time/Temperature .2653						
16	IN	OUT	N/A	N/O		Proper cooking time & temperatures <u>3</u> <u>1.5</u> <u>0</u>
17	IN	OUT	N/A	N/O		Proper reheating procedures for hot holding <u>3</u> <u>1.5</u> <u>0</u>
18	IN	OUT	N/A	N/O		Proper cooling time & temperatures <u>3</u> <u>1.5</u> <u>0</u>
19	IN	OUT	N/A	N/O		Proper hot holding temperatures <u>3</u> <u>1.5</u> <u>0</u>
20	IN	OUT	N/A	N/O		Proper cold holding temperatures <u>3</u> <u>1.5</u> <u>0</u>
21	IN	OUT	N/A	N/O		Proper date marking & disposition <u>3</u> <u>1.5</u> <u>0</u> ✓
22	IN	OUT	N/A	N/O		Time as a public health control: procedures & records <u>2</u> <u>1</u> <u>0</u>
Consumer Advisory .2653						
23	IN	OUT	N/A			Consumer advisory provided for raw or undercooked foods <u>1</u> <u>0.5</u> <u>0</u>
Highly Susceptible Populations .2653						
24	IN	OUT	N/A			Pasteurized foods used; prohibited foods not offered <u>3</u> <u>1.5</u> <u>0</u>
Chemical .2653, .2657						
25	IN	OUT	N/A			Food additives: approved & properly used <u>1</u> <u>0.5</u> <u>0</u>
26	IN	OUT	N/A			Toxic substances properly identified stored & used <u>2</u> <u>1</u> <u>0</u>
Conformance with Approved Procedures .2653, .2654, .2658						
27	IN	OUT	N/A			Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan <u>2</u> <u>1</u> <u>0</u>

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 <u>1</u> <u>0.5</u> <u>0</u>
29	IN	OUT				Water and ice from approved source <u>2</u> <u>1</u> <u>0</u>
30	IN	OUT	N/A			Variance obtained for specialized processing methods <u>1</u> <u>0.5</u> <u>0</u>
Food Temperature Control .2653, .2654						
31	IN	OUT				Proper cooling methods used; adequate equipment for temperature control <u>1</u> <u>0.5</u> <u>0</u>
32	IN	OUT	N/A	N/O		Plant food properly cooked for hot holding <u>1</u> <u>0.5</u> <u>0</u>
33	IN	OUT	N/A	N/O		Approved thawing methods used <u>1</u> <u>0.5</u> <u>0</u>
34	IN	OUT				Thermometers provided & accurate <u>1</u> <u>0.5</u> <u>0</u>
Food Identification .2653						
35	IN	OUT				Food properly labeled: original container <u>2</u> <u>1</u> <u>0</u>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	IN	OUT				Insects & rodents not present; no unauthorized animals <u>2</u> <u>1</u> <u>0</u>
37	IN	OUT				Contamination prevented during food preparation, storage & display <u>2</u> <u>1</u> <u>0</u>
38	IN	OUT				Personal cleanliness <u>1</u> <u>0.5</u> <u>0</u>
39	IN	OUT				Wiping cloths: properly used & stored <u>1</u> <u>0.5</u> <u>0</u>
40	IN	OUT	N/A			Washing fruits & vegetables <u>1</u> <u>0.5</u> <u>0</u>
Proper Use of Utensils .2653, .2654						
41	IN	OUT				In-use utensils: properly stored <u>1</u> <u>0.5</u> <u>0</u>
42	IN	OUT				Utensils, equipment & linens: properly stored, dried & handled <u>1</u> <u>0.5</u> <u>0</u>
43	IN	OUT				Single-use & single-service articles: properly stored & used <u>1</u> <u>0.5</u> <u>0</u>
44	IN	OUT				Gloves used properly <u>1</u> <u>0.5</u> <u>0</u>
Utensils and Equipment .2653, .2654, .2663						
45	IN	OUT				Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used <u>2</u> <u>1</u> <u>0</u>
46	IN	OUT				Warewashing facilities: installed, maintained & used; test strips <u>1</u> <u>0.5</u> <u>0</u>
47	IN	OUT				Non-food contact surfaces clean <u>1</u> <u>0.5</u> <u>0</u>
Physical Facilities .2654, .2655, .2656						
48	IN	OUT	N/A			Hot & cold water available; adequate pressure <u>2</u> <u>1</u> <u>0</u>
49	IN	OUT				Plumbing installed; proper backflow devices <u>2</u> <u>1</u> <u>0</u>
50	IN	OUT				Sewage & waste water properly disposed <u>2</u> <u>1</u> <u>0</u>
51	IN	OUT	N/A			Toilet facilities: properly constructed, supplied & cleaned <u>1</u> <u>0.5</u> <u>0</u>
52	IN	OUT				Garbage & refuse properly disposed; facilities maintained <u>1</u> <u>0.5</u> <u>0</u>
53	IN	OUT				Physical facilities installed, maintained & clean <u>1</u> <u>0.5</u> <u>0</u>
54	IN	OUT				Meets ventilation & lighting requirements; designated areas used <u>1</u> <u>0.5</u> <u>0</u>
TOTAL DEDUCTIONS:						<u>6.0</u>



