Food Establishment Inspection Report

Score: 96

Establishment Name: Beaman's Restaurant **Establishment ID:** 060400101 26

Location Address: 341 Hwy 58 South

City: Snow Hill State: North Carolina

Zip: 28580 County: Greene

Permittee: Steve Rouse

Telephone: 252-747-7635

(●) Inspection ( ) Re-Inspection

Wastewater System:

(●) Municipal/Community ( ) On-Site System

Water Supply:

(●) Municipal/Community ( ) On-Site Supply

Date: 02/10/16 Status Code: A

Time In: 9:00 Time Out: 11:15 AM

Category#: 4

FDA Establishment Type: full service

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 0

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	X		
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 sausage	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			

1.5

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		X	
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:		4				

Comment Addendum to Food Establishment Report

Establishment Name: Beaman's Restaurant
Location Address: 347 Hwy 58 South
City: Snow Hill State: NC
County: Greene Zip: 28580

Wastewater System: (●) Municipal/Community ( ) On-Site System
Water Supply: (●) Municipal/Community ( ) On-Site Supply

Permittee: Steve Rouse
Telephone: 252-747-7635

Establishment ID: 06040010126

(●) Inspection ( ) Re-Inspection
( ) Visit
( ) Verification
( ) Name Change
( ) Status Change
( ) Pre-Opening Visit
( ) Other

Date: 02/10/16
Status Code: A
Category#: 4

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
water - kit	138	hamburger st - reheat	178	W. water	108
" - trailer	135	" "	200		
grits - hold	140	(time) sausage - hold	118	Quats -	200
ch. salad - s/u	39			pot. salad - (fridge) SS 1-dr	42
tomatos - "	34	collards - cook	200		
hamburger steak reheat	178	BBQ ch - "	195	banana pudding - "	39.3
chili - w. fridge	44	rice - w/in	41		
ch. salad "	44	collards - "	40.2		
grits - hold	140			milk - SS - 1dr.	41

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.
14	4.602.12 - oven needs cleaning inside
45	4.101.19 - gasket bad on hot food cabinet; rusty shelves in w/in
46	4.603.16 (A)-3 - wash water was in middle comp; wash in first, rinse in middle, sanitize in 3rd comp
53	6.201.11 - some worn floors (in trailer, walk-in)
54	6.303.11 - some lights out over cooking area

Person in Charge (Print & Sign): Steve Rouse
Regulatory Authority (Print & Sign): Worth Heath

Verification Required Date: oven - R; none WH
REHS ID: 0365
REHS Contact Phone Number: 252-747-8183