

Food Establishment Inspection Report

Score: 92.5% 10.5%

Establishment Name: El Piruli mfu Establishment ID: 06040030004

Location Address: 258 N. Snow Hill

City: Snow Hill State: North Carolina

Zip: 28580 County: Greene

Permittee: Rosa Trojo

Telephone: 252-558-2476

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 01/01/16 Status Code: A
 Time In: 10:20 Time Out: 11:30
 Category#: 2
 FDA Establishment Type: Fast Food
 No. of Risk Factor/Intervention Violations: 2
 No. of Repeat Risk Factor/Intervention Violations: 1

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				
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	

Compliance Status		OUT	CDI	R	VR
Good Retail Practices					
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					
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:					
8.0					3.5



Comment Addendum to Food Establishment Report

Establishment Name: El Piruli
 Location Address: 258 N. Snow Hill
 City: Snow Hill State: NC
 County: Greene Zip: 28580
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site Supply
 Permittee: Rosa Trejo
 Telephone: 252-558-2476

Establishment ID: 06040030004
 Inspection Re-Inspection
 Visit
 Verification
 Name Change
 Status Change
 Pre-Opening Visit
 Other _____

Date: 01/08/16
 Status Code: A
 Category#: 2

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
water	120	cooked ch-cooling	111	lettuce/tom- s/u	34
sanitizer-bottle	200 ppm	cooked veggies	175	turkey - "	35
				r. beef - domestic fridge	37

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	4.702.11 - lady washed cutting board but did not sanitize it; I did
21	3.501.17 datemark all ^{cooked} items in domestic fridge (lingua)
31	3.501.15 - cooked chicken in pan on grill at 111°F; cool as soon as below 135, quickly
45	4.205.10 - ^{3 comp} sink is domestic; large white fridge is domestic also
46	4.301.12(B) ^R 3 comp sink is not adequate (compartments too small)

Person in Charge (Print & Sign): Rosa Trejo / Rosa Trejo Verification Required Date: _____
 Regulatory Authority (Print & Sign): Worth Heath Jr. REHS ID: 0365
 REHS Contact Phone Number: 252-747-8183

