

# Food Establishment Inspection Report

Score: 98

Establishment Name: Food Lion, Mar  
 Location Address: 108 Greenwood Square  
 City: Shaw Hill State: North Carolina  
 Zip: 27580 County: Greene  
 Permittee: Food Lion  
 Telephone: \_\_\_\_\_

Establishment ID: 0604300006

Date: 2-26-16 Status Code: A  
 Time In: 12:00 Time Out: 1:00  
 Category#: 3  
 FDA Establishment Type: Meat Market

No. of Risk Factor/Intervention Violations: 1  
 No. of Repeat Risk Factor/Intervention Violations: 0

- 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				
<b>Supervision</b> .2652									
1	IN	OUT	N/A	PIC Present; Demonstration - Certification by accredited program & performs duties	2	0			
<b>Employee Health</b> .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		
<b>Good Hygienic Practices</b> .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		
<b>Preventing Contamination by Hands</b> .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		
<b>Approved Source</b> .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		
<b>Protection from Contamination</b> .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		
<b>Potentially Hazardous Food Time/Temperature</b> .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		
<b>Consumer Advisory</b> .2653									
23	IN	OUT	N/A	Consumer advisory provided for raw or undercooked foods	1	0.5	0		
<b>Highly Susceptible Populations</b> .2653									
24	IN	OUT	N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0		
<b>Chemical</b> .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		
<b>Conformance with Approved Procedures</b> .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				
<b>Safe Food and Water</b> .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		
<b>Food Temperature Control</b> .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		
<b>Food Identification</b> .2653									
35	IN	OUT		Food properly labeled: original container	2	1	0		
<b>Prevention of Food Contamination</b> .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		
<b>Proper Use of Utensils</b> .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		
<b>Utensils and Equipment</b> .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		
<b>Physical Facilities</b> .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>					<u>2</u>				



