

# Food Establishment Inspection Report

Score: 100

Establishment Name: Front Porch Catering

Establishment ID: 06040020058

Location Address: 5499 Ormondsville Rd

City: Ayden State: North Carolina

Zip: 28513 County: Greene

Permittee: Brad & Melissa Eakes

Telephone: 252-560-9452 - cell

Date: 5/27/16 Status Code: A  
 Time In: 1:50 pm Time Out: 2:30 pm  
 Category#: 2  
 FDA Establishment Type: Catering  
 No. of Risk Factor/Intervention Violations: 0  
 No. of Repeat Risk Factor/Intervention Violations: 0

Inspection  Re-Inspection

Wastewater System:  
 Municipal/Community  On-Site

Water Supply:  
 Municipal/Community  On-Site

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	N/A	N/O	
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>					0



