

Food Establishment Inspection Report

Score: 100

Establishment Name: Greene Central High School Establishment ID: 06040110001

Location Address: 140 School Drive

City: Snow Hill State: North Carolina

Zip: 28580 County: Greene

Permittee: Greene Co. Board of Ed

Telephone: 252-747-2785

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site

Water Supply:

Municipal/Community On-Site

Date: 5-25-16 Status Code: A
 Time In: 11:15 Time Out: 11:50
 Category#: 3
 FDA Establishment Type: Lunch Room
 No. of Risk Factor/Intervention Violations: 0
 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 | | | | |
| 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 | |

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 | |
| 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: | | | | | 0 |



