

# Food Establishment Inspection Report

Score: 100

Establishment Name: Greene Co. Intermediate Establishment ID: 06048110005

Location Address: 614 Middle Sch. Road

City: Snow Hill State: North Carolina

Zip: 28580 County: Greene

Permittee: GC Board of Ed.

Telephone: \_\_\_\_\_

Date: 5-13-16 Status Code: A  
 Time In: 10:30 Time Out: 11:30  
 Category#: 3  
 FDA Establishment Type: Lunchroom  
 No. of Risk Factor/Intervention Violations: 0  
 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			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/A			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			Required records available: shellstock tags, parasite destruction 2 1 0
<b>Protection from Contamination</b> .2653, .2654						
13	IN	OUT	N/A			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			Proper cooking time & temperatures 3 1.5 0
17	IN	OUT	N/A			Proper reheating procedures for hot holding 3 1.5 0
18	IN	OUT	N/A			Proper cooling time & temperatures 3 1.5 0
19	IN	OUT	N/A			Proper hot holding temperatures 3 1.5 0
20	IN	OUT	N/A			Proper cold holding temperatures 3 1.5 0
21	IN	OUT	N/A			Proper date marking & disposition 3 1.5 0
22	IN	OUT	N/A			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			Plant food properly cooked for hot holding 1 0.5 0
33	IN	OUT	N/A			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>0</u>



