

Food Establishment Inspection Report

Score: 100

Establishment Name: Greene Co. Middle School Establishment ID: 06040110007

Location Address: 485 Middle School Rd

City: 27580 Snodgrass State: North Carolina

Zip: 27580 County: Greene

Permittee: Greene Co. Board of Ed

Telephone: 1-252-747-8422

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site

Water Supply:

Municipal/Community On-Site

Date: 5-25-16 Status Code: A

Time In: 10:30 Time Out: 11:15

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:					<u>0</u>



