

Food Establishment Inspection Report

Score: 95.0

Establishment Name: Half and Half Grill
 Location Address: 3471 Hwy 903
 City: Morris State: North Carolina
 Zip: 28554 County: Greene
 Permittee: Velma Murphy
 Telephone: _____

Establishment ID: 0604002004

Date: 4-29-16 Status Code: A
 Time In: 11:00 Time Out: 12:00
 Category#: 2
 FDA Establishment Type: Food Stand

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
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>5.0</u>



