

Food Establishment Inspection Report

Score: 99

Establishment Name: Handy Mart
 Location Address: 1029 Kingsold Blvd. Suite 8
 City: Snow Hill State: North Carolina
 Zip: 28580 County: Greene
 Permittee: E J Pope Sons
 Telephone: 252-747-2579

Establishment ID: 06040010054

Date: 12-31-15 Status Code: A
 Time In: 10:30 Time Out: 11:15
 Category#: 2
 FDA Establishment Type: Retail

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		
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	N/A	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
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:						1



