

Food Establishment Inspection Report

Score: 99.5

Establishment Name: Heads Grocery
 Location Address: 5438 Fort Run
 City: Pittsboro State: North Carolina
 Zip: 27863 County: Greene
 Permittee: Hetal Abbas
 Telephone: _____
 Inspection Re-Inspection
Wastewater System:
 Municipal/Community On-Site System
Water Supply:
 Municipal/Community On-Site Supply

Establishment ID: 06040020062

Date: 2/15/16 Status Code: _____
 Time In: 1:30 Time Out: 2:30
 Category#: 3
 FDA Establishment Type: Food Stand

No. of Risk Factor/Intervention Violations: _____
 No. of Repeat Risk Factor/Intervention Violations: _____

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/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:					<u>5.5</u>



Comment Addendum to Food Establishment Report

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 County: _____ Zip: _____
 Wastewater System: Municipal/Community On-Site
 Water Supply: Municipal/Community On-Site
 Permittee: _____
 Telephone: _____

Establishment ID: 06040020062
 Inspection Re-Inspection
 Visit
 Verification
 Name Change
 Status Change
 Pre-Opening Visit
 Other _____

Date: 2-5-16
 Status Code: A
 Category#: 3

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>Hot hold unit</u>		<u>Hot hold unit</u>			
<u>Hot dogs</u>	<u>138°F</u>	<u>Chicken Wings</u>	<u>130°F</u>		
<u>Chil.</u>	<u>140°F</u>	<u>Gizzards</u>	<u>110°F</u>		
		<u>Procs</u>	<u>126°F</u>		
				<u>Sanitizer Ct</u>	<u>100ppm</u>

Observations and Corrective Actions

Item Number	Food Code Citation	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the Food Code.
<u>#1</u>	<u>2.102.11</u>	<u>Food manager must be accredited in food safety course.</u>
<u>#22</u>	<u>3.501.19</u>	<u>Time as a control for chicken must be recorded.</u>
<u>#19</u>	<u>3.501.16</u>	<u>Maintain food @ 135°F or more.</u>
<u>#52</u>	<u>5.501.113</u>	<u>Dumpster lids must be closed @ all times.</u>
		<u>* Made adjustments on hot hold unit. Will return to check temps.</u>

Person in Charge (Print & Sign): X A. ARBAS Verification Required Date: _____
 Regulatory Authority (Print & Sign): Scott Lewis / Scott REHS ID: 1539
 REHS Contact Phone Number: 252-747-4709

