

Food Establishment Inspection Report

(S)

YMW

Score: 91.5

Establishment Name: Hwy 55 B, S, & Fries

Establishment ID: 06040010119

Location Address: 4115 Hwy 13A

City: Snow Hill State: North Carolina

Zip: 28580 County: Greene

Permittee: Hwy 55 B, S, & Fries

Telephone: 252-747-4454

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 11-4-15 Status Code: A
 Time In: 11:15 Time Out: 12:00
 Category#: 3
 FDA Establishment Type: Retail
 No. of Risk Factor/Intervention Violations: 3
 No. of Repeat Risk Factor/Intervention Violations: 1

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:				8.5			



