

Food Establishment Inspection Report

Score: 91

Establishment Name: Jason Food Mart

Establishment ID: 06040010116

Location Address: 6403 Hwy 9035

City: La Grange State: North Carolina

Zip: 28559 County: Greene

Permittee: Munir ALI

Telephone: 252-566-4949

Inspection Re-Inspection

Wastewater System:
 Municipal/Community On-Site System

Water Supply:
 Municipal/Community On-Site Supply

Date: 1-18-16 Status Code: A
 Time In: 11:30 Time Out: 12:20
 Category#: 3
 FDA Establishment Type: Retail
 No. of Risk Factor/Intervention Violations: 3
 No. of Repeat Risk Factor/Intervention Violations: 3

| 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: | | | | | | 9 | | | |



