

Food Establishment Inspection Report

Score: 99

Establishment Name: Lewis Food Mart

Establishment ID: 06040020007

Location Address: 354 Hwy 121

City: Farmville State: North Carolina

Zip: 27828 County: Greene

Permittee: Feras Maher Ahmed

Telephone: 252-753-3067

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 11/21/15 Status Code: A
 Time In: 11:15 Time Out: 11:55
 Category#: 2
 FDA Establishment Type: Retail
 No. of Risk Factor/Intervention Violations: 00
 No. of Repeat Risk Factor/Intervention Violations: 00

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:										



