Food Establishment Inspection Report

Score: 98

Establishment Name: Los Periquitos MFU **Establishment ID:** 06040030007

Location Address: 506 N Greene St

City: Snow Hill State: North Carolina

Zip: 28580 County: Greene

Permittee: Felix Martin

Telephone:

○ Inspection ○ Re-Inspection

Wastewater System:

○ Municipal/Community ○ On-Site System

Water Supply:

○ Municipal/Community ○ On-Site Supply

Date: 12-19-15 Status Code:

Time In: 12:00 Time Out:

Category#: 2

FDA Establishment Type: MFU

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 0

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:	2					

Comment Addendum to Food Establishment Report

Establishment Name: Los Periquitos MEX
Location Address: 306 N Greene St.
City: Snow Hill State: NC
County: Greene Zip:

Wastewater System: ☒ Municipal/Community ○ On-Site System
Water Supply: ☒ Municipal/Community ○ On-Site Supply

Permittee: Felix Martin
Telephone:

Establishment ID: 0604030007

☒ Inspection ○ Re-Inspection
○ Visit
○ Verification
○ Name Change
○ Status Change
○ Pre-Opening Visit
○ Other

Date: 12-19-15
Status Code: A
Category#: 2

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Hold Unit		Cooler			
Beef	167°F	all foods	41°F		
Pork	169°F				
				Sanitizer Cl	100ppm

Observations and Corrective Actions

Item Number	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.
8	Keep hand sink clear of unapproved items. 5-205.11
38	Food handlers must wear hair restraints. 2-402.11
#52	Keep dumpsters closed. 5-501.115B

Person in Charge (Print & Sign): X Felix Martin
Regulatory Authority (Print & Sign): Scott Lewis

Verification Required Date:
REHS ID: 1539
REHS Contact Phone Number: 252 747 4709