# Food Establishment Inspection Report

**Score:** 84.5

**Establishment Name:** Main St. Mini Mart **Establishment ID:** 0604002020

Location Address: 124 E. Main St.

City: Hookerton State: North Carolina

Zip: 28538 County: Greene

**Permittee:** Khalid Zeidan

**Telephone:** 252-747-4841

(✓) Inspection ( ) Re-Inspection

**Wastewater System:**

(✓) Municipal/Community ( ) On-Site System

**Water Supply:**

(✓) Municipal/Community ( ) On-Site Supply

Date: 12-28-15 Status Code: A

Time In: 11:30 AM Time Out: 1:10 PM

Category#: 2

FDA Establishment Type: Food Stand

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 2

## 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:** | | | | | | |

15.5

# Comment Addendum to Food Establishment Report

Establishment Name: Main St Mini Mart
Location Address: 124 E Main St
City: Hookerton State: NC
County: Greene Zip: 28580
Wastewater System: ☑ Municipal/Community ○ On-Site
Water Supply: ☑ Municipal/Community ○ On-Site
Permittee: Khalid Zeidan
Telephone: 252-747-4841

Establishment ID: 0604020020
☑ Inspection ○ Re-Inspection
○ Visit
○ Verification
○ Name Change
○ Status Change
○ Pre-Opening Visit
○ Other

Date: 12-28-15
Status Code: A
Category#: 2

## Temperature Observations

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|---|---|---|---|---|---|
| Hot dogs/Hot hold | 150°F | WH water | 130°F | WH no TCS foods in fridge-air | 53°F |
| | | WH sanitizer | 100 ppm | | |
| | | | | Sanitizer Cl | 100 ppm |

## 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. |
|---|---|---|
| #1 | 2.102.11 | PIC must be accredited in a food safety program |
| #2 | 2.103.11 | Employee health policy must be in place (gave sign to WH put up) |
| #6 | 2.301.11 | Wash hands properly (rinsed, no soap, no lathering) WH |
| #36 | 6.501.111 | Eliminate flies |
| #38 | 2.402.11 | Food handlers must wear hair restraints |
| #43 | 4.903.11 | Store single service properly (stored exposed under grill) WH |
| #45 | 4.501.12 | Cutting board must be easily cleanable. Fridge not NSF approved. |
| #46 | 4.301.12 | Keep records for 2 comp sink (rough) |
| #47 | 4.601.11C | Clean hood filters |
| #49 | 5.203.14 | No back flow preventers on car wash |
| #52 | 5.501.114 | No plug in dumpster |
| #53 | 6.501.12 | Clean floors/walls/ceiling |
| #54 | 6.202.11 | Lights in kitchen must be shielded. End caps missing |

Person in Charge (Print & Sign): X
Regulatory Authority (Print & Sign): Scott Lewis/Scott Lewis
Verification Required Date: —
REHS ID: 1539
REHS Contact Phone Number: 252-747-8187