Food Establishment Inspection Report

Score: 90

Establishment Name: Pie's Kwik Mart **Establishment ID:** 060400100 40

Location Address: 28 Pile Tower Rd.

City: Walstonburg State: North Carolina

Zip: 27888 County: Greene

Permittee: Pie Walston

Telephone: 252-747-3102

(✓) Inspection ( ) Re-Inspection

Wastewater System:

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

Water Supply:

( ) Municipal/Community ( ) On-Site Supply

Date: 2-13-16 Status Code: A

Time In: 10:30 Time Out: 11:40

Category#: 3

FDA Establishment Type: Retail

No. of Risk Factor/Intervention Violations: 4

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:	10					

Comment Addendum to Food Establishment Report

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City: Walstonburg State: NC
County: Greene Zip: 27888
Wastewater System: (●) Municipal/Community ( ) On-Site System
Water Supply: (●) Municipal/Community ( ) On-Site Supply
Permittee: Pie Walston
Telephone: 252-747-3102

Establishment ID: 0604001 0040
(●) Inspection ( ) Re-Inspection
( ) Visit
( ) Verification
( ) Name Change
( ) Status Change
( ) Pre-Opening Visit
( ) Other _____

Date: 2-13-16
Status Code: A
Category#: 3

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
BBQ	117°				
Slaw	58°				
BBQ Chicken	140°				
Potatoes	140°				
Sausage	115°				
Fried Chicken	135°				
Chilli	140°				
Water	130°F				
All Coolers below	41°				

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.
1.)	2.102.11 PIC must have food safety training
14.)	4.702.11 Sanitizers must be at least 50 ppm make at beginning of each shift.
19.)	3.501.16(A) All hot foods must be held at 135°F
20.)	3.501.16(A2) All cold foods must be held below 45°F
53.)	6.101.11 Floors and walls showing wear.

Person in Charge (Print & Sign): Deborah May
Regulatory Authority (Print & Sign): Kevin Whitley
Verification Required Date: _____
REHS ID: 1509
REHS Contact Phone Number: 252-747-8183