Food Establishment Inspection Report

Venw

Score: 99

Establishment Name: Snow Hill Primary **Establishment ID:** 060401100002

Location Address: 502 E Second St

City: Snow Hill State: North Carolina

Zip: 28580 County:

Permittee: Gc Board of Ed

Telephone:

☒ Inspection ○ Re-Inspection

Wastewater System:

☒ Municipal/Community ○ On-Site System

Water Supply:

☒ Municipal/Community ○ On-Site Supply

Date: 5-6-16 Status Code: A

Time In: 11:30 Time Out: 12:30

Category#: 4

FDA Establishment Type: Lunchroom

No. of Risk Factor/Intervention Violations: 0

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:		1.0				

Comment Addendum to Food Establishment Report

Establishment Name: Snow Hill Primary
Location Address:
City: State: NC
County: Zip:
Wastewater System: ○ Municipal/Community ○ On-Site
Water Supply: ○ Municipal/Community ○ On-Site
Permittee:
Telephone:

Establishment ID: 0604011002
○ Inspection ○ Re-Inspection
○ Visit
○ Verification
○ Name Change
○ Status Change
○ Pre-Opening Visit
○ Other

Date: 5-6-16
Status Code: A
Category#: 4

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Serving line		Milk Cooler		Freezer	14°F
Spagetti	165°F	Milk	44°F		
Corn	150°F				
		Walk in Coolers			
Beans	155°F				
		all foods	<41°F		
Chicken Patties	156°F				
				Sanitizer Quats 200ppm	

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.
#53	6-501.113	FWC in need of repair (Walls need repainting).

Person in Charge (Print & Sign): Scott Lewis
Regulatory Authority (Print & Sign): Scott Lewis
Verification Required Date: 5-6-16
REHS ID: 1539
REHS Contact Phone Number: 0 252 474 4709