

Food Establishment Inspection Report

Score: 91.5%

Establishment Name: The Warehouse
 Location Address: 2328 Hwy 123 S.
 City: Snow Hill State: North Carolina
 Zip: 28580 County: Greene
 Permittee: Pat Ware
 Telephone: 252-747-4415

Establishment ID: 04040010118

Date: 08/31/16 Status Code: A
 Time In: 10:02 Time Out: 11:30 AM
 Category#: 34
 FDA Establishment Type: full service rest.
 No. of Risk Factor/Intervention Violations: 2
 No. of Repeat Risk Factor/Intervention Violations: 0

- Inspection Re-Inspection
- Wastewater System:**
 Municipal/Community On-Site
- Water Supply:**
 Municipal/Community On-Site

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 1 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/A	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:						<u>8.5</u>



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Comment Addendum to Food Establishment Report

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 Water Supply: Municipal/Community On-Site
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Establishment ID: 06040010118
 Inspection Re-Inspection
 Visit
 Verification
 Name Change
 Status Change
 Pre-Opening Visit
 Other _____

Date: 08/31/16
 Status Code: A
 Category#: 4

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Water	121 F	Hamburger - cook	192 F	ch Ham - 2 dr fridge	45.8
Sanitizer - sink	50 ppm			ch salad "	44
wash water - sink	111 ppm			raw gr. beef "	45.8
cauliflower - hot hold	170			S. tomatoes "	43.5
cream pots "	148				
string beans "	171				
quarry "	152				
2 drs/u had no TCS foods					

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	2.102.12	certification, expired on 3/2/16
14	4.602.11	clean inside microwave
36	6.501.112	mouse droppings under front hand sink and under drink machine
38	2.402.11	need to wear wrap around visor & beard guard
45	4.205.10	small chopper is not commercial equipment
47	4.602.13	lots of non-food contact cleaning needed; under cooking equipment, shelves on bread rack in 2 comp sink room;
53	6.101.11 6.501.12A	floors, ceiling, walls poor condition; need cleaning
<p>Note: please remove cigarette butt container from inside back door to outside</p>		

Person in Charge (Print & Sign): Pat Ware Verification Required Date: _____
 Regulatory Authority (Print & Sign): Worth Heath REHS ID: 0365
 REHS Contact Phone Number: 252-747-8183