Food Establishment Inspection Report

Establishment Name: QUALITY MART 41 Establishment ID: 3034011268

	20/20120						
Date: <u>Ø 3</u> / <u>2 8</u> / <u>2 Ø 1 3</u> Status Code: A							
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ווme In: ש ב	: <u>2 Ø ⊗ pm</u> Time Out: <u>Ø 3</u> : <u>3 Ø ⊗ pm</u>						
Total Time:	2 hrs 10 minutes						
Category #:	II						
Fetablishment Type. Fast Food Restaurant							

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 743 PINEY GROVE RD							
City: _KERNERSVILLE							
State: NC Zip: 27284							
County: 34 Forsyth							
Permittee: QUALITY OIL, LLC							
Telephone: (336) 992-3737							
⊗Inspection							
○Re-Inspection							
Wastewater System:							
⊗Municipal/Community							
On-Site System							
Water Supply:							
⊗Municipal/Community							
On-Site System							

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection R= Repeat Violation VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

North Carolina Department of Health & Human Services ● Division of Public Health

Foodborne Illness Risk Factors and Public Health Interventions

Score: 96.5

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

	Public Health Interventions: Control measures to prevent foodborne illness or injury.									
Со	mpliance Statu	OUT	CDI	R	VR					
Su	pervision	.2652								
1	O & O IN OUT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ ⊗ 2 0	0	0	0				
Em	ployee Health	.2652								
2	O & IN OUT	Management, employees knowledge; responsibilities & reporting	○ ○ ⊗ 3 1.5 0	8	0	0				
3	⊗ ○ IN OUT	Proper use of reporting, restriction & exclusion	O O O 3 1.5 0	0	0	0				
Go	od Hygienic F	Practices .2652, .2653								
4	⊗ ○ IN OUT	Proper eating, tasting, drinking, or tobacco use	2 1 0	0	0	0				
5	⊗ ○ IN OUT	No discharge from eyes, nose, and mouth	0 0 0	0	0	0				
Pre		amination by Hands .2652, .2653, .2655, .2656	6							
6	⊗ ○ IN OUT	Hands clean & properly washed	0 0 0 4 2 0	0	0	0				
7	O O S IN OUT N/O	O O O 3 1.5 0	0	0	0					
8	⊗ ○ IN OUT	0 0 0 2 1 0	0	0	0					
Ар	proved Sourc	e .2653, .2655								
9	⊗ ○ IN OUT	Food obtained from approved source	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0				
10	O O & IN OUT N/O	Food received at proper temperature	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0				
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0				
12	O O & O IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0				
Pro	tection from	Contamination .2653, .2654								
13	⊗ ○ ○ ○ IN OUT N/A N/O	Food separated & protected	0 0 0 3 1.5 0	0	0	0				
14	⊗ ○ IN OUT	Food-contact surfaces: cleaned & sanitized	0 0 0 3 1.5 0	0	0	0				
15	⊗ ○ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	0 0 0 2 1 0	0	0	0				
Po	tentially Haza	rdous Food Time/Temperature .2653								
16	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cooking time & temperatures	O O O 3 1.5 0	0	0	0				
17	⊗ ○ ○ ○ O IN OUT N/A N/O	Proper reheating procedures for hot holding	○ ○ ○ 3 1.5 0	0	0	0				
18	⊗ ○ ○ ○ O IN OUT N/A N/O	Proper cooling time & temperatures	O O O 3 1.5 0	0	0	0				
19	⊗ ○ ○ ○ IN OUT N/A N/O	Proper hot holding temperatures	0 0 0 3 1.5 0	0	0	0				
20	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cold holding temperatures	0 0 0 3 1.5 0	0	0	0				
21	⊗ ○ ○ ○ IN OUT N/A N/O	Proper date marking & disposition	○ ○ ○ 3 1.5 0	0	0	0				
22	O O ⊗ O IN OUT N/A N/O	Time as a public health control: procedures & records	0 0 0 2 1 0	0	0	0				
Co	nsumer Advis	sory .2653								
23	O O & IN OUT N/A	Consumer advisory provided for raw or undercooked foods	0 0 0 1 0.5 0	0	0	0				
Hiç	hly Susceptil	ole Populations .2653								
24	O O & IN OUT N/A	Pasteurized foods used; prohibited foods not offered	O O O 3 1.5 0	0	0	0				
Ch	emical	.2653, .2657								
25	O O & IN OUT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0				
26	O ⊗ O	Toxic substances properly identified stored, & used	○ ⊗ ○ 2 1 0	8	0	0				
Со		th Approved Procedures .2653, .2654,	.2658							
27	O O & IN OUT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0				

Food Establishment Inspection Report, continued

Establishment Name: QUALITY MART 41 Establishment ID: 3034011268

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ınstrı	JCTIONS	continu	iea:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

- Click or check the appropriate boxes for CDI and/or R, VR CDI= Corrected during Inspection R= Repeat Violation VR= Verification Required Calculate the "Total Deductions" and record.
- 7. Sign and complete "Signature Block".
- Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".
- 9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

First

Jim

Last

Person in Charge (Print)

Neil

Person in Charge (Signature)

First Last

Lynn

Stone

Regulatory Authority (Print)

Jan & Stru, Kers / Cally 1978,
Regulatory Authority (Signature)

Contact Number: (336)703-3137

Verification Required Date: ___/ ___/

REHS ID: 1286 - Stone, Lynn

No. of Risk Factor/ Intervention Violations: 3 No. of Repeat Risk Factor/Intervention Violations:

	Good Retail Practices									
	Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
Co	omplian	ce Statu	ıs	OUT	CDI	R	VR			
Sa	Safe Food and Water .2653, .2655, .2658									
28	⊗ IN	OUT	Pasteurized eggs used where required	0 0 0	0	0	0			
29	⊗ IN	OUT	Water and ice from approved source	0 0 0 2 1 0	0	0	0			
30		O ⊗ UT N/A	Variance obtained for specialized processing methods	0 0 0	0	0	0			
Fo	od Ter	nperatu	ure Control .2653, .2654							
31	⊗ IN	OUT	Proper cooling methods used; adequate equipment for temperature control	0 0 0	0	0	0			
32			Plant food properly cooked for hot holding	0 0 0	0	0	0			
33	⊗ ○ IN OUT	O O N/A N/O	0 0 0	0	0	0				
34	⊝≅	⊗ OUT	Thermometers provided & accurate	○ ○ ⊗ 1 0.5 0	0	0	0			
Fo	od Ide	ntificati	ion .2653							
35	⊗ IN	OUT	Food properly labeled: original container	0 0 0 2 1 0	0	0	0			
Pr		_	ood Contamination .2652, .2653, .2654, .265	5, .2657						
36	⊗ IN	OUT	Insects & rodents not present; no unauthorized animals	2 1 0	0	0	0			
37	⊗ IN	OUT	Contamination prevented during food preparation, storage & display	0 0 0 2 1 0	0	0	0			
38	⊗ IN	OUT	Personal cleanliness	0 0 0	0	0	0			
39	⊗ IZ	OUT	Wiping cloths: properly used & stored	0 0 0	0	0	0			
40	⊗ IN	OUT	Washing fruits & vegetables	0 0 0	0	0	0			
Pr	oper U	se of U	tensils .2653, .2654							
41	⊗ IN	OUT	In-use utensils: properly stored	0 0 0	0	0	0			
42	O IN	⊗ OUT	Utensils, equipment & linens: properly stored, dried & handled	○ ○ ⊗ 1 0.5 0	0	0	0			
43	O IN	⊗ OUT	Single-use & single-service articles: properly stored & used	⊗ ○ ○ 1 0.5 0	0	8	0			
44	⊗ Z	OUT	Gloves used properly	0 0 0	0	0	0			
Ut	ensils	and Eq	uipment .2653, .2654, .2663							
45	⊗ IN	OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	0 0 0 2 1 0	0	0	0			
46	⊗ IN	OUT	Warewashing facilities: installed, maintained, & used; test strips	0 0 0	0	0	0			
47	○ N	⊗ OUT	Non-food contact surfaces clean	⊗ ○ ○ 1 0.5 0	0	0	0			
Ph	nysical	Faciliti	es .2654, .2655, .2656							
48	⊗ IX	OUT	Hot & cold water available; adequate pressure	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0			
49	⊗ Z	OUT	Plumbing installed; proper backflow devices	○ ○ ○ 2 1 0	0	0	0			
50	⊗ IN	OUT	Sewage & waste water properly disposed	0 0 0 2 1 0	0	0	0			
51	⊗ IN	OUT	Toilet facilities: properly constructed, supplied & cleaned	0 0 0 1 0.5 0	0	0	0			
52	⊗ I	OUT	Garbage & refuse properly disposed; facilities maintained	0 0 0 1 0.5 0	0	0	0			
53	OZ	⊗ OUT	Physical facilities installed, maintained & clean	○ ⊗ ○ 1 0.5 0	0	0	0			
54	OZ	⊗ OUT	Meets ventilation & lighting requirements; designated areas used	○ ○ ⊗ 1 0.5 0	0	0	0			
			Total Deductions:	3.5						
			North Carolina Department of Health & Human Services	•						

North Carolina Department of Health & Human Services ● Division of Public Health
Environmental Health Section ● Food Protection Program

E								tion Report	
Establishment Name: QUALITY MART 41			_ Establis	nment ID:	3034011268	Date: 03/28/20	13		
Location Address: 743 PINEY GROVE RD				_			Status Code:	<u>A</u>	
		RNERSVILLE		State: NC	_			Category #:_	<u>II</u>
	County:): 27284	_			Email 1: custo	merservice@qocnc.co
	Wastewa Water Si	ater System: Munic		ity ○ On-Site Syste				Email 2:	
		e: QUALITY OIL, LLC	ipai/Commun	ity On-one dyste	_			Email 3:	
	Telepho	ne: (336) 992-3737			_				
				Tempera	ture Observa	ations			
	em Hot dogs	Location roller grill	Temp 140	Item	Location	Temp	Item	Location	Temp
	Sausage	roller grill	140						
	Slaw	Cold hold	38						
(Chopped	cold hold	43						
(Chili	hot hold	180						
1	Milk	Store reach-in	45						
ŀ	Hot water	3 compartment sink	140						
2	times whe	Certified Food Protection on the establishment is open the establishment of the control of the c	oen. uties - An e	mployee health po	licy must be estat	lished. All em	nployees must		
	provided.	, mat alagilossa iiilossa			Occumentation that	t employees I	have been inst	ructed in this area mus	st he
26		Separation-Storage - 2 c oard of the prep sink. All			p shelf with and o	ver hot dog bi	nave been inst	ructed in this area must	st be

1

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: QUALITY MART 41 Establishment ID: 3034011268

Observations and Corrective Actions

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.

Spel

- 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing Paper towels placed in bottom of container where clean utensils are stored. Do not use paper towels in this manner. Clean utensils need to be stored in a clean container with no paper towels.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing Plastic sleeves on cups pulled down. Sleeve needs to cover drinking edge of all cups.
- 47 4-602.13 Nonfood Contact Surfaces Shelves in reach-in refrig and freezer rusted and plastic chipped. Repair or replace shelves.

- 6-501.114 Maintaining Premises, Unnecessary Items and Litter Several containers at back area are full of water. These areas create fly and mosquito breeding problems. Keep containers turned so water does not accumulate.
 6-501.13 Cleaning Floors, Dustless Methods Floors need cleaning under equipment and around cabinets and in office area where numerous boxes are on floor.
- 6-303.11 Intensity-Lighting Lighting over table at end of kitchen (buns, coffee) needs to have 50 foot candles of light only 35 foot candles at present. 1 light fixture installed over table will correct this problem.

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