## Food Establishment Inspection Report

Establishment Name: JP LOONEYS SPORTS PUB AND REST Establishment ID: 3034012165

| Date: 11/29/2012 Status Code: A  |
|--|
| Time In: $09 : 45 \overset{\otimes}{\circ} pm$ Time Out: $01 : 30 \overset{\otimes}{\otimes} pm$ |
| Total Time: 3 hrs 45 minutes   |
| Category #: IV   |
| Establishment Type:  |

#### Instructions:

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

| Location Addres | S: 1022 SOUTH MAIN STREET SUITE |
|-----------------|---------------------------------|
| City: KERNERS   | VILLE                           |
| State: NC       | Zip: 27284                      |
| County: 34 Fors | syth                            |
|                 | RNERSVILLE LOONEYS LLC          |
| Telephone:      |                                 |
| ⊗Inspection     |                                 |
| ○Re-Inspection  |                                 |
| Wastewater Sy   |                                 |
| ⊗Municipal/Co   | -                               |
| ○On-Site System | em                              |
| Water Supply:   |                                 |
| ⊗Municipal/Co   |                                 |
| ○On-Site Syste  | em                              |

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".

## Foodborne Illness Risk Factors and Public Health Interventions

Score: 94.5

**Risk factors:** Contributing factors that increase the chance of developing foodborne illness. **Public Health Interventions:** Control measures to prevent foodborne illness or injury

| Pu  | blic Health Interv        | ventions: Control measures to prevent foodborne illness                                      | or injury.  |     |   |    |
|-----|---------------------------|--|---|-----|---|----|
| Со  | mpliance Statu            | s  | OUT   | CDI | R | VR |
| Su  | pervision                 | .2652  |   |     |   |    |
| 1   | ○ ⊗ ○<br>IN OUT N/A       | PIC Present; Demonstration-Certification by accredited program and perform duties            | ○ <b>⊗</b><br>2 0   | 0   | 0 | 0  |
| En  | ployee Health             | .2652  |   |     |   |    |
| 2   | O &<br>IN OUT             | Management, employees knowledge; responsibilities & reporting                                | ○ ○ <b>⊗</b><br>3 1.5 0   | 8   | 0 | 0  |
| 3   | ⊗ ○<br>IN OUT             | Proper use of reporting, restriction & exclusion   | ○ ○ ○<br>3 1.5 0  | 0   | 0 | 0  |
| Go  | od Hygienic F             | Practices .2652, .2653   |   |     |   |    |
| 4   | ⊗ ○<br>IN OUT             | Proper eating, tasting, drinking, or tobacco use   | O O O<br>2 1 0  | 0   | 0 | 0  |
| 5   | ⊗ ○<br>IN OUT             | No discharge from eyes, nose, and mouth  | O O O<br>1 0.5 0  | 0   | 0 | 0  |
| Pre | eventing Cont             | amination by Hands .2652, .2653, .2655, .265   | 6   |     |   |    |
| 6   | ⊗ ○<br>IN OUT             | Hands clean & properly washed  | O O O<br>4 2 0  | 0   | 0 | 0  |
| 7   | ⊗ ○ ○ IN OUT N/O          | No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed     | 0 0 0<br>3 1.5 0  | 0   | 0 | 0  |
| 8   | O & IN OUT                | Handwashing sinks supplied & accessible  | ○ <b>⊗</b> ○ 2 1 0  | 0   | 0 | 0  |
| Ap  | proved Sourc              | e .2653, .2655   |   |     |   |    |
| 9   | ⊗ ○<br>IN OUT             | Food obtained from approved source   | O O O<br>2 1 0  | 0   | 0 | 0  |
| 10  | O O S<br>IN OUT N/O       | Food received at proper temperature  | 0 0 0<br>2 1 0  | 0   | 0 | 0  |
| 11  | ⊗ ⊖<br>IN OUT             | Food in good condition, safe & unadulterated   | $\bigcirc\bigcirc\bigcirc\bigcirc$                              | 0   | 0 | 0  |
| 12  | O O & O                   | Required records available: shellstock tags, parasite destruction                            | $\bigcirc\bigcirc\bigcirc\bigcirc$                              | 0   | 0 | 0  |
| Pro | otection from             | Contamination .2653, .2654   |   |     |   |    |
| 13  | 0 8 0 0                   | Food separated & protected   | 0 & 0   | 8   | 0 |    |
| 14  | IN OUT N/A N/O            | Food-contact surfaces: cleaned & sanitized   | 3 1.5 0   | 8   | 0 | 0  |
| 15  | IN OUT                    | Proper disposition of returned, previously served,   | 3 1.5 0   | 0   | 0 | 0  |
|     | IN OUT                    | reconditioned, & unsafe food rdous Food TIme/Temperature .2653                               | 2 1 0   |     |   |    |
|     |                           |  | 000   |     | _ |    |
| 16  | IN OUT N/A N/O            | Proper cooking time & temperatures   | 3 1.5 0   |     | 0 | 0  |
| 17  | IN OUT N/A N/O            | Proper reheating procedures for hot holding  | 3 1.5 0   | 0   | 0 | 0  |
| 18  | IN OUT N/A N/O            | Proper cooling time & temperatures   | 3 1.5 0   | 0   | 0 | 0  |
| 19  | IN OUT N/A N/O            | Proper hot holding temperatures  | 3 1.5 0   | 0   | 0 | 0  |
| 20  | ⊗ ○ ○ ○ O IN OUT N/A N/O  | Proper cold holding temperatures   | 3 1.5 0   | 0   | 0 | 0  |
| 21  | O & O O                   | Proper date marking & disposition  | ○ ○ <b>⊗</b><br>3 1.5 0   | 8   | 0 | 0  |
| 22  | O O & O<br>IN OUT N/A N/O | Time as a public health control: procedures & records  | 0 0 0<br>2 1 0  | 0   | 0 | 0  |
| Со  | nsumer Advis              | ory .2653  |   |     |   |    |
| 23  | O & O<br>IN OUT N/A       | Consumer advisory provided for raw or undercooked foods                                      | ○ ○ <b>⊗</b><br>1 0.5 0   | 8   | 0 | 0  |
| Hi  | hly Susceptil             | ole Populations .2653  |   |     |   |    |
| 24  | O O &<br>IN OUT N/A       | Pasteurized foods used; prohibited foods not offered   | 0 0 0<br>3 1.5 0  |     | 0 | 0  |
| Ch  | emical                    | .2653, .2657   |   |     |   |    |
| 25  | O O &<br>IN OUT N/A       | Food additives: approved & properly used   | 0 0 0<br>1 0.5 0  | 0   | 0 | 0  |
| 26  | ⊗ ○ ○<br>IN OUT N/A       | Toxic substances properly identified stored, & used  | $ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0 |     | 0 | 0  |
| Со  | nformance wi              | 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 | 000   |     | 0 | 0  |

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

## Food Establishment Inspection Report, continued

Establishment Name: JP LOONEYS SPORTS PUB AND REST Establishment ID: 3034012165

#### Instructions, continued:

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".
- 8. 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:

Person in Charge (Print)

Person in Charge (Signature)

Grea Gartner REHSI
Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>703</u> - <u>3383</u>

Verification Required Date: \_\_\_/ \_\_\_/

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations:

#### **Good Retail Practices** Preventative measures to control the addition of pathogens. chemicals, and physical objects into foods. CDI R VR Compliance Status OUT Safe Food and Water .2653, .2655, .2658 0 0 0 OUT 0 28 Pasteurized eggs used where required $\circ$ 0 O O O 29 0 0 0 Water and ice from approved source OUT O O & IN OUT N/A 0 0 0 1 0.5 0 Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653, .2654 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 0 0 0 1 0.5 0 NOUT N/A N/O Plant food properly cooked for hot holding 32 0 0 0 ⊗ ○ ○ ○ Approved thawing methods used IN OUT N/A N/O 0 0 0 1 0.5 0 0 0 0 0 0 1 0.5 0 OUT Thermometers provided & accurate 0 0 0 34 **Food Identification** .2653 OUT Food properly labeled: original container 0 0 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT 0 0 36 Insects & rodents not present; no unauthorized animals 0 0 OUT Contamination prevented during food preparation, 37 0 0 $\bigcirc$ storage & display ⊗ OUT ○ ○ **⊗** 1 0.5 0 38 Personal cleanliness 0 0 0 OIN ⊗ OUT 0 0 **8** 1 0.5 0 0 0 39 Wiping cloths: properly used & stored 0 ⊗ OUT 0 0 **8** 1 0.5 0 40 Washing fruits & vegetables 0 0 **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT In-use utensils: properly stored 41 0 0 080 OIN Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 OUT 1 0.5 0 Single-use & single-service articles: properly 43 0 0 0 OUT 1 0.5 0 stored & used ⊗ IN OUT $\overline{000}$ Gloves used properly 0 0 44 0 1 0.5 0 **Utensils** and Equipment .2653, .2654, .2663 $\bigcirc \bigcirc \bigcirc$ $\bigcirc$ $\bigcirc$ $\bigcirc$ 1 0 Equipment, food & non-food contact surfaces approved, 45 0 $\bigcirc$ OŬT cleanable, properly designed, constructed, & used OIN ⊗ OUT ○ **⊗** ○ 1 0.5 0 Warewashing facilities: installed, maintained, & used; 0 0 46 test strips 0 0 0 1 0.5 0 OUT 0 0 0 47 Non-food contact surfaces clean **Physical Facilities** .2654, .2655, .2656 OUT $\begin{array}{c|c} \bigcirc & \bigcirc & \bigcirc \\ 2 & 1 & 0 \end{array}$ Hot & cold water available; adequate pressure 0 0 0 48 OIN 8 ○ **⊗** 1 0 0 49 Plumbing installed; proper backflow devices 0 0 OUT ⊗ IN 0 0 OUT 50 0 0 0 Sewage & waste water properly disposed ⊗ IN OUT 0 0 0 1 0.5 0 Toilet facilities: properly constructed, supplied 0 0 51 0 ⊗ OUT ○ **⊗** ○ 1 0.5 0 Garbage & refuse properly disposed; 52 0 0 facilities maintained 8 $\circ \circ \otimes$ 53 Physical facilities installed, maintained & clean 0 0 0 OUT 1 0.5 0 OIN ⊗ OUT 0 0 **8** 1 0.5 0 Meets ventilation & lighting requirements; 54 0 0 0

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

**Total Deductions:** 

|  | <u>.</u>                     | •                |
|--|------------------------------|------------------|
| Stablishment Name: JP LOONEYS SPORTS PUB AND REST  | Establishment ID: 3034012165 | Date: 11/29/2012 |
| Location Address: 1022 SOUTH MAIN STREET SUITE J   |                              | Status Code: A   |
| City: KERNERSVILLE State: NC   |                              | Category #:IV    |
| County: 34 Forsyth Zip: 27284  |                              | Email 1:         |
| Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System |                              | Email 2:         |
| Permittee: KERNERSVILLE LOONEYS LLC  |                              | Email 3:         |
| Telephone:   |                              |                  |

|                | Temperature Observations |            |                     |                     |            |              |                     |             |
|----------------|--------------------------|------------|---------------------|---------------------|------------|--------------|---------------------|-------------|
| Item taco meat | Location side make       | Temp<br>29 | Item<br>hard boiled | Location salad make | Temp<br>39 | Item popcorn | Location final cook | Temp<br>202 |
| tomatoes       | side make                | 33         | romaine             | salad make          | 39         | taco meat    | reheat              | 180         |
| green leaf     | side make                | 37         | potato skins        | walk in             | 38         | nacho cheese | reheat              | 173         |
| cole slaw      | side make                | 34         | ziti                | walk in             | 38         |              |                     |             |
| lasagna        | side make bottom         | 35         | baked beans         | walk in             | 38         |              |                     |             |
| chicken salad  | side make bottom         | 36         | pasta               | lo boy              | 38         |              |                     |             |
| pasta salad    | salad make               | 38         | cheese              | lo boy              | 39         |              |                     |             |
| diced          | salad make               | 38         | air temp            | beers coolers       | 35         |              |                     |             |

#### **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.

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- No certified food protection manager on duty today. 15A NCAC 18A .2652 ref. 2-102.12 (A): At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an ANSI-accredited program (a two-point deduction will be applied to an inspection score beginning January 1st, 2014 if found in violation). Person in charge must be present during all hours of operation.
- No employee health policy available for review. An employee health policy must reflect the necessary requirements per 15A NCAC 18A .2652 ref. 2-201.11, 2-201.12, and 2-201.13. Refer to handout as example.
- Cookline handsink did not have paper towels. 15A NCAC 18A .2656 ref. 6-301.12 Each handwashing sink or group of adjacent handwashing sinks shall be provided with individual, disposable towels. Dishmachine line handsink did not have cold water. In restrooms, tempered water measured below minimum requirement. 15A NCAC 18A .2655 ref. 5-202.12 (A): A handwashing sink shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet. / Make sure all handsinks have nearby trashcan. 15A NCAC 18A .2656 ref. 6-301.20 A handwashing sink that is provided with disposable towels shall be provided with a waste receptacle / Employees dump ice in nearby handsink. Handsinks are for handwashing only.
- In walk in cooler, raw eggs stored over vegetables and raw chicken stored over sauce. In cold drawer, pre-cooked veggie pattie in same drawer as raw hamburger. In make bottom, washed potato in direct contact with shelving. 15A NCAC 18A .2653 ref. 3-302.11 Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from raw and cooked ready to eat foods. / Container of spice uncovered on wall-mounted shelf. Cover all foods during storage. / Central ice chest had lemon seeds inside. Empty and clean more thoroughly.



| Establishment Name: JP LOONEYS SPORTS PUB AND REST Es | Establishment ID: _3034012165 |
|---|-------------------------------|
|---|-------------------------------|

| $\cap$ | bservations | and | Corrective | Actions |
|--------|-------------|-----|------------|---------|
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4 Approximately one dozen utensils stored as clean were remove for rewashing due to dried food or soap residues left on them. Corner soda gun and algae growth inside. Take time to clean these more thoroughly.

- Some foods are datemarked, continue to work on datemarking. 15A NCAC18A .2653 ref. 3-501.17 (A): Refrigerated, ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1.(1): 41°F or less for a maximum of 7 days; or (2): between 41°F and 45°F for a maximum of 4 days
  - \*Commercially prepared and packaged foods must be marked once opened with appropriate date whereas the date opened is counted as Day 1. The date mark may not exceed a manufacturer's use-by date if the date is based on food safety.
- Management expressed interest in offering undercooked hamburgers by consumer request. Also, caesar dressing contains raw egg. Consumer advisory require a dislaimer and reminder.
- Some employes with unrestrained facial hair. 15A NCAC 18A .2652 ref. 2-402.11 (A): Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles
  - FYI: 15A NCAC 18A .2652 ref. 2-303.11: Except for a plain ring such as a wedding band, while preparing food, food employees may no wear jewelry on their arms or wrists 15A NCAC 18A .2652 ref. 2-302.11 (B): Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food
- Wiping cloths stored improperly throughout kitchen and bar.15A NCAC 18A .2653 ref. 3-304.14: (B) Cloths in-use for wiping counter and other equipment surfaces shall be (1) Held between use in a chemical sanitizer solution at proper concentration and (2) Laundered daily; (C) Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes (D) chemical sanitizing solution shall be free of food debris and visible soil (E) Containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, utensils, linens, and equipment.
- Employees cut romaine lettuce first before washing. 15A NCAC 18A .2653 ref. 3-302.15 (A): Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.
- 42 Several utensils stacked wet. Allow for complete air drying before stacking.



Establishment Name: JP LOONEYS SPORTS PUB AND REST Establishment ID: 3034012165

| Observations | C       |         | A -4:   |
|--------------|---------|---------|---------|
| Observations | and Cor | rective | ACTIONS |

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|    | 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.   |
|----|--|
| 46 | No test strips available for testing quaternary ammonia. Provide immediately.  |
| 49 | New hanging hose at scrap sink decends below the flood rim of dish table when unholstered, creating a potential cross connection with potable water supply. 15A NCAC 18A .2655 ref. 5-202.13: An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than 1". |
| 52 | Both outside garbage dumpsters and cardboard recycler had open side doors. There are two residential-style garbage containers next to dumpsters that are overflowing with trash. 15A NCAC 18A .2655 ref. 5-501.113: Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment.                     |
| 53 | Clean under ice machine.   |
| 54 | Lighting measure below the required minimum 20 foot candles in the men's restroom urinal (16fc), and the women's stalls (6-15fc). Increase lighting.   |
|    |  |



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