

Food Establishment Inspection Report

Score: 97.5

Establishment Name: HAMPTON ROAD GROCERY

Establishment ID: 3034020257

Date: 01 / 22 / 2013 Status Code: A

Time In: 12 : 50 am pm Time Out: 04 : 30 am pm

Total Time: 3 hrs 40 minutes

Category #: III

Establishment Type: _____

Instructions:

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

Location Address: 4440 HAMPTON RD

City: CLEMMONS

State: NC Zip: 27012

County: 34 Forsyth

Permittee: TOM CARLTON

Telephone: _____

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".

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	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	PIC Present: Demonstration-Certification by accredited program and perform duties	<input type="radio"/> 2	<input type="radio"/> 0	<input type="radio"/> <input type="radio"/> <input type="radio"/>
Employee Health .2652							
2	<input type="radio"/> IN	<input checked="" type="radio"/> OUT		Management, employees knowledge; responsibilities & reporting	<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0 <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>
3	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Proper use of reporting, restriction & exclusion	<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
Good Hygienic Practices .2652, .2653							
4	<input type="radio"/> IN	<input checked="" type="radio"/> OUT		Proper eating, tasting, drinking, or tobacco use	<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0 <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>
5	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		No discharge from eyes, nose, and mouth	<input type="radio"/> 1	<input type="radio"/> 0.5	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
6	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Hands clean & properly washed	<input type="radio"/> 4	<input type="radio"/> 2	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
7	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
8	<input type="radio"/> IN	<input checked="" type="radio"/> OUT		Handwashing sinks supplied & accessible	<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0 <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>
Approved Source .2653, .2655							
9	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Food obtained from approved source	<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
10	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/O	Food received at proper temperature	<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
11	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Food in good condition, safe & unadulterated	<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
12	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	Required records available: shellstock tags, parasite destruction	<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
Protection from Contamination .2653, .2654							
13	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A	Food separated & protected	<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0 <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>
14	<input type="radio"/> IN	<input checked="" type="radio"/> OUT		Food-contact surfaces: cleaned & sanitized	<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0 <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>
15	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
Potentially Hazardous Food Time/Temperature .2653							
16	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	Proper cooking time & temperatures	<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
17	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	Proper reheating procedures for hot holding	<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
18	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A	Proper cooling time & temperatures	<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0 <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>
19	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A	Proper hot holding temperatures	<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0 <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>
20	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A	Proper cold holding temperatures	<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0 <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>
21	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	Proper date marking & disposition	<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
22	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	Time as a public health control: procedures & records	<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
Consumer Advisory .2653							
23	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	Consumer advisory provided for raw or undercooked foods	<input type="radio"/> 1	<input type="radio"/> 0.5	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
Highly Susceptible Populations .2653							
24	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	Pasteurized foods used; prohibited foods not offered	<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
Chemical .2653, .2657							
25	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	Food additives: approved & properly used	<input type="radio"/> 1	<input type="radio"/> 0.5	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
26	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	Toxic substances properly identified stored, & used	<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>
Conformance with Approved Procedures .2653, .2654, .2658							
27	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0 <input type="radio"/> <input type="radio"/> <input type="radio"/>



Food Establishment Inspection Report, continued

Establishment Name: HAMPTON ROAD GROCERY

Establishment ID: 3034020257

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

6. 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:

Gay Sholtz
Person in Charge (Print)
Gay Sholtz
Person in Charge (Signature)
C. Kent Long
Regulatory Authority (Print)
C. Kent Long
Regulatory Authority (Signature)

Contact Number: (336) 703-3136

Verification Required Date: / /

REHS ID: 1158 - Long, C. Kentt

No. of Risk Factor/
Intervention
Violations: 8

No. of Repeat Risk
Factor/Intervention
Violations:

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					
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28	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Pasteurized eggs used where required	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
29	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Water and ice from approved source	2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
30	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Food Temperature Control .2653, .2654					
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31	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
32	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	1	0.5	0	<input type="radio"/>	<input type="radio"/>
33	<input type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input checked="" type="radio"/> N/O	1	0.5	0	<input type="radio"/>	<input type="radio"/>
34	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Thermometers provided & accurate	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Food Identification .2653					
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35	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Food properly labeled: original container	2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
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Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
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36	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
37	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
38	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Personal cleanliness	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
39	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Wiping cloths: properly used & stored	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
40	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Washing fruits & vegetables	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Proper Use of Utensils .2653, .2654					
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41	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	In-use utensils: properly stored	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
42	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
43	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
44	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Gloves used properly	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Utensils and Equipment .2653, .2654, .2663					
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45	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
46	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
47	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Non-food contact surfaces clean	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Physical Facilities .2654, .2655, .2656					
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48	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Hot & cold water available; adequate pressure	2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
49	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Plumbing installed; proper backflow devices	2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
50	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Sewage & waste water properly disposed	2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
51	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
52	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
53	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
54	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Total Deductions:	2.5
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Comment Addendum to Food Establishment Inspection Report

Establishment Name: HAMPTON ROAD GROCERY
 Location Address: 4440 HAMPTON RD
 City: CLEMMONS State: NC
 County: 34 Forsyth Zip: 27012
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: TOM CARLTON
Telephone: _____

Establishment ID: 3034020257

Date: 01/22/2013
 Status Code: A
 Category #: III
 Email 1: _____
 Email 2: _____
 Email 3: _____

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	out of tap at utensil sink	148	turnip	hot holding	153	slaw	reach-in cooler	52
wash water	utensil sink	117	pintos	hot holding	157	tenderloin	reach-in cooler	47
lettuce	top of make unit	38	spicy chicken	hot holding	128	milk (gallons)	retail walk-in cooler	40
sliced	top of make unit	36	hamburgers	hot holding	117			
slaw	top of make unit	43	BBQ	hot holding	147			
sliced cheese	top of make unit	42	chili	hot holding	128			
beef stew	hot holding	163	hot dogs	hot holding	159			
rice	hot holding	150	chicken	reach-in cooler	45			

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.

- 2 Need to have employee health policy where employees have acknowledged reporting information about their health as their relate to gastrointestinal symptoms and diseases that are transmittable through food (see handout).

- 4 Restrict break area for eating and drinking, inside kitchen. Watch storage of personal drink cups, do not store personal drinks where they could contaminate food contact surfaces, food, single service, etc.

- 8 No soap available in public bathroom.

- 13 Personal food and drinks should be stored separately from foods served in facility.



Spell



Comment Addendum to Food Establishment Inspection Report

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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.



- 14 Need to have sanitizing solution in spray bottles or buckets.
- 18 Be sure to cool (potentially hazardous foods or foods time temperature controlled for safety) from 135 degrees to 70 degrees within two hours, then cool from 70 degrees to below 45 degrees within four hours.
- 19 Hamburgers 117-154 degrees and spicy chicken 128-154 degrees on steam table. Chili 128-138 degrees in hot holding crock. Hot hold foods at 135 degrees or higher. Stirred foods often in crock pots to keep heat evenly distributed. Watch overstacking hamburgers and chicken in pan. Reheated foods to 165 degrees, while there.
- 20 Slaw 52 degrees (just made) and tenderloin (raw) 47 degrees. Cold hold foods at 45 degrees or less. 41 degree requirement will go into effect on January 1, 2019.
- 31 Using reach-ins to cool foods (coolers and freezers). Recommend using ice baths, aluminum or stainless pans for cooling foods and loosely cover foods in the process of cooling.
- 39 Wiping cloths need to be stored in sanitizing solution between uses (be sure to label buckets).
- 43 Storing bulk single service items in office/ storage area and under counters (not finished off properly), areas should be cleanable. Do not reuse aluminum pans and lids (single use item only).

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Observations and Corrective Actions

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- 45 Interior of counter cabinets (used for single service, etc.) are not cleanable (raw, unfinished wood, gaps, etc.) True reach-in cooler running warm (45 degree air temperature), air temperature should be around 38-40 degrees.
- 52 Drain plug missing on recycling bin. Need to have plug.
- 53 Need to clean up premises (boxes, construction items, crates, etc.). Office/storage area (for storage of bulk single service items) should be finished off properly, if used.



Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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