Food Establishment Inspection Report

Establishment Name: 4 BROS FOOD STORES #206

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Date: <u>Ø 3</u> / <u>1 2</u> / <u>2 Ø 1 3</u> Status Code: A					
ime In: <u>∅ 8</u> : <u>∅ ∅ ⊘ pm</u> Time Out: <u>∅ 9</u> : <u>3 ∅ ⊘</u> pr	n n				
otal Time: 1 hr 30 minutes					
ategory #: _II					
Establishment Type: Deli Department					

Instructions:

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

Location Address: 7895 BROAD ST					
City: RURAL HALL					
State: NC Zip: 27045					
County: 34 Forsyth					
Permittee: BEROTH OIL COMPANY					
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".

Establishment ID: 3034020611

Foodborne Illness Risk Factors and Public Health Interventions

Score: 97.5

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

Public Health Interventions: Control measures to prevent foodborne illness or injury.							
Compliance Status				CDI	R	VR	
Su	pervision	.2652					
1	⊗ ○ ○ IN OUT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	2 0	0	0	0	
En	ployee Health						
2	⊗ ○ IN OUT	Management, employees knowledge; responsibilities & reporting	0 0 0 3 1.5 0	0	0	0	
3	⊗ ○ IN OUT	Proper use of reporting, restriction & exclusion	0 0 0 3 1.5 0	0	0	0	
Go	od Hygienic F	Practices .2652, .2653					
4	O & IN OUT	Proper eating, tasting, drinking, or tobacco use	○ ⊗ ○ 2 1 0	8	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, .265	6				
6	⊗ ○ IN OUT	Hands clean & properly washed	0 0 0 4 2 0	0	0	0	
7	O & O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ ○ ⊗ 3 1.5 0	8	0	0	
8	O & IN OUT	Handwashing sinks supplied & accessible	○ ⊗ ○ 2 1 0	8	0	0	
Ap	proved Sourc	e .2653, .2655					
9	⊗ ○ IN OUT	Food obtained from approved source	0 0 0 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 $ 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 $ 2 1 0	0	0	0	
Pro	otection from	Contamination .2653, .2654					
13	O O 🗞 O	Food separated & protected	0 0 0 3 1.5 0	0	0	0	
14	⊗ ○ IN OUT	Food-contact surfaces: cleaned & sanitized	○ ○ ○ 3 1.5 0	0	0	0	
15	⊗ ○ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0	
Po	tentially Haza	rdous Food Time/Temperature .2653					
16	OOO ⊗ IN OUT N/A N/O	Proper cooking time & temperatures	○ ○ ○ 3 1.5 0	0	0	0	
17	OOO ⊗ 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	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cold holding temperatures	○ ○ ○ 3 1.5 0	0	0	0	
21	○ ⊗ ○ ○ IN OUT N/A N/O	Proper date marking & disposition	○ ○ ⊗ 3 1.5 0	8	0	0	
22	⊗ ○ ○ ○ IN OUT N/A N/O	Time as a public health control: procedures & records	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0	
Со	nsumer Advis	ory .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		le Populations .2653		Ш			
24	O O & IN OUT N/A	Pasteurized foods used; prohibited foods not offered	0 0 0 3 1.5 0	0	0	0	
Ch	emical	.2653, .2657					
25	O O S IN OUT N/A	Food additives: approved & properly used	1 0.5 0	0	0	0	
26	⊗ ○ ○ IN OUT N/A	Toxic substances properly identified stored, & used	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0	
Со		th Approved Procedures .2653, .2654,	.2658				
27	O O S IN OUT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	O O O 2 1 0	0	0	0	

Food Establishment Inspection Report, continued

Establishment Name: 4 BROS FOOD STORES #206	Establishment ID: 30340206
Establishment Name: 4 BROST GOD STORES #200	Establishment ID: 3034

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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)

Kenneth Michard Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (____)___-

Verification Required Date: ___/__/__

REHS ID: 2259 - Michaud, Kenneth

No. of Risk Factor/ Intervention Violations: 4 No. of Repeat Risk Factor/Intervention Violations:

O &

OUT

0

OUT

OUT

51

52

53

54

Good Retail Practices Preventative measures to control the addition of pathogens. chemicals, and physical objects into foods. Compliance Status CDI R VR .2653, .2655, .2658 Safe Food and Water ○ ○ ○ 1 0.5 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 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 8 0 0 0 1 0.5 0 ○ ○ ⊗ ○ Plant food properly cooked for hot holding 32 0 0 0 0 0 0 1 0.5 0 O O S Approved thawing methods used 0 0 IN OUT N/A N/O 0 0 0 1 0.5 0 OUT 0 0 0 34 Thermometers provided & accurate **Food Identification** .2653 OUT Food properly labeled: original container 0 0 35 0 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT 0 0 Insects & rodents not present; no unauthorized animals 0 0 36 OUT Contamination prevented during food preparation, 37 0 0 \bigcirc storage & display OUT O O O 38 Personal cleanliness 0 0 0 ⊗ IN OUT 0 0 0 1 0.5 0 0 39 Wiping cloths: properly used & stored 0 0 OUT ○ ○ ○ 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 41 0 0 In-use utensils: properly stored 000Utensils, 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 $\overline{000}$ 0 0 44 Gloves used properly 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 ⊗ IN OUT 0 0 0 1 0.5 0 Warewashing facilities: installed, maintained, & used; 0 46 0 test strips ⊗ OUT ○ **⊗** ○ 1 0.5 0 0 0 0 47 Non-food contact surfaces clean Physical Facilities .2654, .2655, .2656 OUT $\bigcirc \bigcirc \bigcirc$ 0 Hot & cold water available; adequate pressure 0 0 48 OUT 49 Plumbing installed; proper backflow devices 0 0 OUT 50 0 0 0 Sewage & waste water properly disposed 1 0

Toilet facilities: properly constructed, supplied

Physical facilities installed, maintained & clean

Meets ventilation & lighting requirements;

Garbage & refuse properly disposed;

facilities maintained

North Carolina Department of Health & Human Services

Division of Public Health

Environmental Health Section

Food Protection Program

Total Deductions:

0 0 **8** 1 0.5 0

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1 0.5 0

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Establishment Name: 4 BROS FOOD STORES #206	Establishment ID: 3034020611	Date: 03/12/2013
Location Address: 7895 BROAD ST		Status Code: A
City: RURAL HALL State: NC		Category #:II
County: 34 Forsyth Zip: 27045		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: BEROTH OIL COMPANY		Email 3:
Telephone:		

Temperature Observations								
Item Chicken salad	Location Make unit	Temp 38	Item Deli ham	Location Reach in cooler	Temp 43	Item	Location	Temp
Tuna	Make unit	38						
Lettuce	Make unit	40	Wash solution	Three compartment sink	120			
Deli ham	Make unit	40	Chlorine	Sanitizing compartment	100			
Sausage	Pizza make unit	37						
Pepperoni	Pizza make unit	40						
Shredded	Pizza make unit	38			<u> </u>	·		
Ambient air	Lower make unit	41						

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.



- 4 2-401.11 Eating, Drinking, or Using Tobacco Employee drink found on shelf with food in reach in cooler make sure all employee drinks are stored away from any food contact/prep areas employee moved drink to separate shelf, outside of cooler, away from food
- 3-301.11 Preventing Contamination from Hands Upon inspection, observed all employees prepare sandwiches and wraps with bare hands under new rules, bare hand contact with ready to eat, potentially hazardous foods is not allowed, must use gloves or utensils informed manager about new rules and had employees wash hands and wear gloves when making sandwiches and wraps
- 8 5-203.11 Handwashing Sinks-Numbers and Capacities Bread cart blocking hand sink in back room all handsinks must be accessible and not blocked - must reposition bread cart to allow for access to handsink
- 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking Although day dots were placed on tubs of chicken salad and tuna, no actual date or time was given must properly date mark all potentially hazardous, ready to eat items by date prepared and date discarded/consumed this also includes mini tubs of various salads



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Observations and Corrective Actions

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Spell

4-602.13 Nonfood Contact Surfaces - Clean out condiments and utensils bins as often as necessary so they are free from debris build-up

51 5-501.17 Toilet Room Receptacle, Covered - Must have lid for trash can in women's restroom



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Observations and Corrective Actions

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