## Food Establishment Inspection Report

Establishment Name: POP SHOPPE Establishment ID: 3034020641

Date: <u>Ø 1</u> / <u>3 1</u> / <u>2 Ø 1 3</u> Status Code: A							
Time In: <u>∅ 2</u> : <u>1 5 ⊗ am</u> Time Out: <u>∅ 3</u> : <u>5 ∅ ⊗ pm</u>							
Total Time: 1 hr 35 minutes							
Category #: II							
Establishment Type:							

#### Instructions:

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

Location Address	: 1557 UNION CROSS ROAD							
City: KERNERSV	LLE							
State: NC	Zip: <u>27284</u>							
County: 34 Forsyth  Permittee: SNJ ENTERPRISES INC								
								Telephone:
⊗Inspection								
○Re-Inspection								
Wastewater System:								
⊗Municipal/Community								
○On-Site System								
Water Supply:								
⊗Municipal/Community								
On-Site Syster	n							

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: 98

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.										
Со	mplian	ce Statu	OUT	CDI	R	VR				
Supervision .2652										
1		<b>⊗</b> ○ UT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ <b>⊗</b> 2 0	0	0	0			
Employee Health .2652										
2	⊗ IN	OUT	Management, employees knowledge; responsibilities & reporting	○ ○ ○ 3 1.5 0	0	0	0			
3	⊗ IN	OUT	Proper use of reporting, restriction & exclusion	○ ○ ○ 3 1.5 0	0	0	0			
Good Hygienic Practices .2652, .2653										
4	⊗ IN	OUT ●	Proper eating, tasting, drinking, or tobacco use	O O O 2 1 0	0	0	0			
5	⊗ IN	OUT	0 0 0 1 0.5 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 UT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ ○ ○ 3 1.5 0	0	0	0			
8	⊗ IN	OUT	Handwashing sinks supplied & accessible	○ ○ ○ 2 1 0	0	0	0			
Αp	•	d Sourc	e .2653, .2655							
9	⊗ IN	OUT	Food obtained from approved source	○ ○ ○ 2 1 0	0	0	0			
10		O & UT 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	O O O 2 1 0	0	0	0			
12		⊗ ○ N/A N/O	Required records available: shellstock tags, parasite destruction	0 0 0 2 1 0	0	0	0			
Protection from Contamination .2653, .2654										
13	⊗ ○ IN OUT	N/A N/O	Food separated & protected	○ ○ ○ 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	tential	ly Haza	rdous Food Tlme/Temperature .2653							
16	O O IN OUT	○ <b>⊗</b> N/A N/O	Proper cooking time & temperatures	○ ○ ○ 3 1.5 0	0	0	0			
17	O O IN OUT	O & N/A N/O	Proper reheating procedures for hot holding	○ ○ ○ 3 1.5 0	0	0	0			
18		O & N/A N/O	Proper cooling time & temperatures	○ ○ ○ 3 1.5 0	0	0	0			
19		O O N/A N/O	Proper hot holding temperatures	○ ○ ○ 3 1.5 0	0	0	0			
20		N/A N/O	Proper cold holding temperatures	○ ○ ○ 3 1.5 0	0	0	0			
21	⊗ ○ IN OUT	O O N/A N/O	Proper date marking & disposition	○ ○ ○ 3 1.5 0	0	0	0			
22	O O IN OUT	⊗ ○ N/A N/O	Time as a public health control: procedures & records	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc 2 \bigcirc 1 \bigcirc 0 $	0	0	0			
Consumer Advisory .2653										
23		○ <b>⊗</b> UT N/A	Consumer advisory provided for raw or undercooked foods	0 0 0 1 0.5 0	0	0	0			
Hiç			ole Populations .2653							
24		○ ⊗ UT N/A	Pasteurized foods used; prohibited foods not offered	0 0 0 3 1.5 0	0	0	0			
Chemical .2653, .2657										
25	IN O	O O UT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0			
26	⊗ ( IN O	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0					
Co			th Approved Procedures .2653, .2654,	.2658						
27		○ ⊗ UT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			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: POP SHOPPE Establishment ID: 3034020641

#### 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:



No. of Risk Factor/ Intervention Violations: \_\_\_\_\_\_

REHS ID: 1938 - Faircloth, Craig

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									
Compliance Status OUT CDI Safe Food and Water .2653, .2655, .2658									
28	⊗ IN	OUT	Pasteurized eggs used where required	0 0 C 1 0.5 0		0	0		
29	⊗ IN	OUT	Water and ice from approved source	0 0 C 2 1 0	1 ( )	0	0		
30	O NO	0 0 C 1 0.5 0		0	0				
Food Temperature Control .2653, .2654									
31	⊗ IN	OUT	Proper cooling methods used; adequate equipment for temperature control	0 0 C 1 0.5 0		0	0		
32		○ <b>⊗</b> ΓΝ/Α Ν/Ο	Plant food properly cooked for hot holding	0 0 0 1 0.5 0		0	0		
33	⊗ O IN OUT	O O	Approved thawing methods used	0 0 0 1 0.5 0		0	0		
34	⊗ IN	OUT	Thermometers provided & accurate	0 0 C 1 0.5 0	) 0	0	0		
Fo		entificat	ion .2653						
35	⊗ IN	OUT	Food properly labeled: original container	0 0 C 2 1 0		0	0		
Pr		_	ood Contamination .2652, .2653, .2654, .2656		· I				
36	⊗ IN	OUT	Insects & rodents not present; no unauthorized animals	2 1 0	19	0	0		
37	⊗ IN	OUT	Contamination prevented during food preparation, storage & display	0 0 C 2 1 0		0	0		
38	⊗ IN	OUT	Personal cleanliness	0 0 C 1 0.5 0		0	0		
39	⊗ IN	OUT	Wiping cloths: properly used & stored	0 0 C 1 0.5 0		0	0		
40	⊗ IN	OUT	Washing fruits & vegetables	0 0 0 1 0.5 0	0	0	0		
Pr	•	lse of U	tensils .2653, .2654						
41	⊗ IN	OUT	In-use utensils: properly stored	1 0.5 0		0	0		
42	⊗ IN	OUT	Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0	0	0	0		
43	⊗ IN	OUT	Single-use & single-service articles: properly stored & used	1 0.5 0		0	0		
44	⊗ IN	OUT	Gloves used properly	0 0 C 1 0.5 0	0	0	0		
Ut			uipment .2653, .2654, .2663						
45	⊗ IN	OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 1 0	$\Box$	0	0		
46	⊗ IN	OUT	Warewashing facilities: installed, maintained, & used; test strips	0 0 0		0	0		
47	O IN	⊗ OUT	Non-food contact surfaces clean	○ <b>⊗</b> ○ 1 0.5 0	) 0	0	0		
Physical Facilities .2654, .2655, .2656									
48	⊗ IN	OUT	Hot & cold water available; adequate pressure	2 1 0		0	0		
49	⊗ IN	OUT	Plumbing installed; proper backflow devices	0 0 C 2 1 0	19	0	0		
50	⊗ IN	OUT	Sewage & waste water properly disposed	0 0 C 2 1 0		0	0		
51	O IN	⊗ OUT	Toilet facilities: properly constructed, supplied & cleaned	○ <b>⊗</b> ○ 1 0.5 0		0	0		
52	⊗ IN	OUT	Garbage & refuse properly disposed; facilities maintained	0 0 C 1 0.5 0	10	0	0		
53	○ <b>N</b>	⊗ OUT	Physical facilities installed, maintained & clean	○ <b>⊗</b> ○ 1 0.5 0		0	0		
54	OIN	⊗ OUT	Meets ventilation & lighting requirements; designated areas used	○ <b>⊗</b> ○ 1 0.5 0	) 0	0	0		
			Total Deductions:	2					

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

		Comment	Addend	dum t	o Food	<b>Establishme</b>	nt Inspec	tion Report
Es	Establishment Name: POP SHOPPE					Establishment ID	3034020641	Date: <u>01/31/2013</u>
	Location Address: 1557 UNION CROSS ROAD							Status Code: A
	City: KERNERSVILLE State: NC			ate: NC			Category #:II	
				o: <u>27284</u>				Email 1:
	Wastewater System: ⊗ Municipal/Community of Water Supply: ⊗ Municipal/Community of Permittee: SNJ ENTERPRISES INC							Email 2:
				illy O On	-Site System			Email 3:
	Telepho	one:						Zinaii oi
				Te	mperature	Observations		
Ite ho	m • ot dog	Location roller grill	Temp 145	Item	Locati	on Ter	np Item	Location Temp
sl	aw	ice bath	45					
sl	aw	make unit	42					
ha	am	hot hold	145					
fla	t bread	hot hold	146					
pi	zza	hot hold	138					
Sa —	indwich	reach in cooler	42				_	
ho —	t water	3 comp sink	138			Corrective Action		
1			acility has no	ot compl	eted an appro	frames below, or as state		5.11 of the food code.  1, 2014 the person in charge
47	Cleaning	g is needed on the ca	binets below	v the bev	erage counte	r and the central self	service area.	
51	Cleaning	g is needed in both re	estrooms.					
53		items were found sto ate proper cleaning.	red on the flo	oor throu	ighout the fac	ility. Keep all items in	storage above	the floor on approved shelving

# Comment Addendum to Food Establishment Inspection Report

Establishment Name: POP SHOPPE Establishment ID: 3034020641

### **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.

Spell

Sheilds and end caps are needed on the lights in the rear prep / dish cleaning area.



Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions
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# 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.



