

# Food Establishment Inspection Report

Score: 94.5

Establishment Name: QUALITY MART 41

Establishment ID: 3034011268

Location Address: 743 PINEY GROVE RD

City: KERNERSVILLE State: North Carolina

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 Supply

Date: 02/01/2023 Status Code: A

Time In: 2:00 PM Time Out: 3:20 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 2

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

## Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status				OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>							
30	IN	OUT					
Pasteurized eggs used where required				1	0.5	0	
31	IN	OUT					
Water and ice from approved source				2	1	0	
32	IN	OUT					
Variance obtained for specialized processing methods				2	1	0	
<b>Food Temperature Control .2653, .2654</b>							
33	IN	OUT					
Proper cooling methods used; adequate equipment for temperature control				1	0.5	0	
34	IN	OUT	N/A				
Plant food properly cooked for hot holding				1	0.5	0	
35	IN	OUT	N/A				
Approved thawing methods used				1	0.5	0	
36	IN	OUT					
Thermometers provided & accurate				1	0.5	0	X
<b>Food Identification .2653</b>							
37	IN	OUT					
Food properly labeled: original container				2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>							
38	IN	OUT					
Insects & rodents not present; no unauthorized animals				2	1	0	
39	IN	OUT					
Contamination prevented during food preparation, storage & display				2	1	0	
40	IN	OUT					
Personal cleanliness				1	0.5	0	
41	IN	OUT					
Wiping cloths: properly used & stored				1	0.5	0	
42	IN	OUT	N/A				
Washing fruits & vegetables				1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>							
43	IN	OUT					
In-use utensils: properly stored				1	0.5	0	
44	IN	OUT					
Utensils, equipment & linens: properly stored, dried & handled				1	0.5	0	
45	IN	OUT					
Single-use & single-service articles: properly stored & used				1	0.5	0	
46	IN	OUT					
Gloves used properly				1	0.5	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>							
47	IN	OUT					
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used				X	0.5	0	X
48	IN	OUT					
Warewashing facilities: installed, maintained & used; test strips				1	0.5	0	
49	IN	OUT					
Non-food contact surfaces clean				X	0.5	0	X
<b>Physical Facilities .2654, .2655, .2656</b>							
50	IN	OUT	N/A				
Hot & cold water available; adequate pressure				1	0.5	0	
51	IN	OUT					
Plumbing installed; proper backflow devices				2	1	0	
52	IN	OUT					
Sewage & wastewater properly disposed				2	1	0	
53	IN	OUT	N/A				
Toilet facilities: properly constructed, supplied & cleaned				1	0.5	0	
54	IN	OUT					
Garbage & refuse properly disposed; facilities maintained				1	0.5	0	
55	IN	OUT					
Physical facilities installed, maintained & clean				X	0.5	0	X
56	IN	OUT					
Meets ventilation & lighting requirements; designated areas used				1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>				<b>5.5</b>			



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: QUALITY MART 41  
 Location Address: 743 PINEY GROVE RD  
 City: KERNERSVILLE State: NC  
 County: 34 Forsyth Zip: 27284  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: QUALITY OIL, LLC  
 Telephone: (336) 992-3737

Establishment ID: 3034011268  
☒ Inspection ☐ Re-Inspection Date: 02/01/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: II  
 Email 1: customerservice@qocnc.com  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding is now 41 degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot dog	rollers	157						
tornado	rollers	150						
slaw	flip top	38						
chili	hot hold	108						
turkey + cheese sandwich	display	39						
chili	reach in cooler	33						
sauerkraut	reach in cooler	32						
hot dog	reach in cooler	33						
hot water	3 comp sink	148						
quat sanitizer	3 comp sink (ppm)	200						
chili	commercial reheat for hot holding	188						

*First*  
 Person in Charge (Print & Sign): Samantha  
*First*  
 Regulatory Authority (Print & Sign): Shannon

*Last*  
 Bryan  
*Last*  
 Craver

  


REHS ID: 2848 - Craver, Shannon  
 REHS Contact Phone Number: (336) 703-3137

Verification Required Date: 02/11/2023

Authorize final report to be received via Email: 



North Carolina Department of Health & Human Services

Page 1 of \_\_\_\_\_  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** QUALITY MART 41

**Establishment ID:** 3034011268

**Date:** 02/01/2023 **Time In:** 2:00 PM **Time Out:** 3:20 PM

### 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.

- 1 2-101.11 Assignment PF: No manager or person in charge on duty at the time when the inspection occurred. The permit holder shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation. CDI: Education.
- 2 2-102.12 (A) Certified Food Protection Manager (C): REPEAT: No one with food safety certification present during inspection.  
\*\*The Person In Charge (PIC) shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Chili was in the warmer at 108F for an unknown amount of time.  
\*\*(A)(1) Time/temperature control for safety food shall be maintained at 135F or above. k  
CDI: The chili was discarded upon request and new chili waws made.
- 36 4-302.12 Food Temperature Measuring Devices (Pf). There is no thermometer at the facility.  
\*\*(B) A temperature measure device with a suitable small diameter probe that is designed to measure the temperature of this masses shall be provided and provided and readily available to accurately measure the temperature in thin food.  
-There will be a verification on 2/11 however please contact inspector at (743) 236-0012 if a thermometer is obtained before 2/11
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C): REPEAT: Shelving in double door refrigeration chipping paint and brackets rusted.  
\*\*(A) Equipment shall be maintained in a state of repair and condition.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C). The cabinets under the sugar and creamer area has a build up of sugar that needs to be cleaned. The bun drawers under the rollers need to be cleaned of the hot water deposits.  
\*\*(C) Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C): REPEAT: Floor tiles missing in kitchen under equipment. Some floor tiles with large gaps between them. Doors to kitchen with dents/bangs.  
\*\*Physical facilities shall be maintained in good repair.