

Food Establishment Inspection Report

Score: 97.0

Establishment Name: TAPOCO TAVERN
Location Address: 14981 TAPOCO ROAD
City: ROBBINSVILLE **State:** North Carolina
Zip: 28771 **County:** GRAHAM
Permittee: TAPOCO PARTNERS LLC
Telephone: 828 498 2325
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

Establishment ID: 038010127
 Inspection Re-Inspection
Date: 08/27/2021 **Status Code:** A
Time in: **Time out:**
Category#: 4
FDA Establishment Type: Full Service Restaurants
No. of Risk Factor/ Intervention Violations: 3
No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness

| Compliance Status | | OUT | CDI | R | VR |
|---|---|--|-----|-----|----|
| Supervision .2652 | | | | | |
| 1 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A | PIC Present; Demonstration - Certification by accredited program and perform duties | 2 | 0 | |
| Employee Health .2652 | | | | | |
| 2 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Management, employees knowledge; responsibilities & reporting | 3 | 1.5 | 0 |
| 3 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Proper use of reporting, restriction & exclusion | 3 | 1.5 | 0 |
| Good Hygienic Practices .2652, .2653 | | | | | |
| 4 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Proper eating, tasting, drinking, or tobacco use | 2 | 1 | 0 |
| 5 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | No discharge from eyes, nose, and mouth | 1 | 0.5 | 0 |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | |
| 6 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Hands clean & properly washed | 4 | 2 | 0 |
| 7 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O | No bare hand contact with RTE foods or preapproved alternate procedure properly followed | 3 | 1.5 | 0 |
| 8 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A | Handwashing sinks supplied & accessible | 2 | 1 | 0 |
| Approved Source .2653, .2655 | | | | | |
| 9 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Food obtained from approved source | 2 | 1 | 0 |
| 10 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O | Food received at proper temperature | 2 | 1 | 0 |
| 11 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Food in good condition, safe & unadulterated | 2 | 1 | 0 |
| 12 | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O | Required records available: shellstock tags, parasit destruction | 2 | 1 | 0 |
| Protection from Contamination .2653, .2654 | | | | | |
| 13 | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O | Food separated & protected | 3 | 1.5 | 0 |
| 14 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Food-contact surfaces: cleaned & sanitized | 3 | 1.5 | 0 |
| 15 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Proper disposition of returned, previously served reconditioned, & unsafe food | 2 | 1 | 0 |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | |
| 16 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O | Proper cooking time & temperatures | 3 | 1.5 | 0 |
| 17 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O | Proper reheating procedures for hot holding | 3 | 1.5 | 0 |
| 18 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O | Proper cooling time & temperatures | 3 | 1.5 | 0 |
| 19 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O | Proper hot holding temperatures | 3 | 1.5 | 0 |
| 20 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O | Proper cold holding temperatures | 3 | 1.5 | 0 |
| 21 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O | Proper date marking & disposition | 3 | 1.5 | 0 |
| 22 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O | Time as a public health control: procedures & records | 2 | 1 | 0 |
| Consumer Advisory .2653 | | | | | |
| 23 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A | Consumer advisory provided for raw or undercooked foods | 1 | 0.5 | 0 |
| Highly Susceptible Populations .2653 | | | | | |
| 24 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A | Pasteurized foods used; prohibited foods not offered | 3 | 1.5 | 0 |
| Chemical .2653, .2657 | | | | | |
| 25 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A | Food additives: approved & properly used | 1 | 0.5 | 0 |
| 26 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A | Toxic substances properly identified stored, & used | 2 | 1 | 0 |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | |
| 27 | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | 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 |
|---|---|---|-----|-----|-----|
| Safe Food and Water .2653, .2655, .2658 | | | | | |
| 28 | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Pasteurized eggs used where required | 1 | 0.5 | 0 |
| 29 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Water and ice from approved source | 2 | 1 | 0 |
| 30 | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Variance obtained for specialized processing methods | 1 | 0.5 | 0 |
| Food Temperature Control .2653, .2654 | | | | | |
| 31 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Proper cooling methods used; adequate equipment for temperature control | 1 | 0.5 | 0 |
| 32 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O | Plant food properly cooked for hot holding | 1 | 0.5 | 0 |
| 33 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O | Approved thawing methods used | 1 | 0.5 | 0 |
| 34 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Thermometers provided & accurate | 1 | 0.5 | 0 |
| Food Identification .2653 | | | | | |
| 35 | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Food properly labeled: original container | 2 | 1 | 0 |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | |
| 36 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Insects & rodents not present; no unauthorized animals | 2 | 1 | 0 |
| 37 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Contamination prevented during food preparation, storage & display | 2 | 1 | 0 |
| 38 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Personal cleanliness | 1 | 0.5 | 0 |
| 39 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Wiping cloths: properly used & stored | 1 | 0.5 | 0 |
| 40 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A | Washing fruits & vegetables | 1 | 0.5 | 0 |
| Proper Use of Utensils .2653, .2654 | | | | | |
| 41 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | In-use utensils: properly stored | 1 | 0.5 | 0 |
| 42 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Utensils, equipment & linens: properly stored, dried, & handled | 1 | 0.5 | 0 |
| 43 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Single-use & single-service articles: properly stored & used | 1 | 0.5 | 0 |
| 44 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Gloves used properly | 1 | 0.5 | 0 |
| Utensils and Equipment .2653, .2654, .2663 | | | | | |
| 45 | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2 | 1 | 0 |
| 46 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Warewashing facilities: installed, maintained, & used; test strips | 1 | 0.5 | 0 |
| 47 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Non-food contact surfaces clean | 1 | 0.5 | 0 |
| Physical Facilities .2654, .2655, .2656 | | | | | |
| 48 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A | Hot & cold water available; adequate pressure | 2 | 1 | 0 |
| 49 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Plumbing installed; proper backflow devices | 2 | 1 | 0 |
| 50 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Sewage & waste water properly disposed | 2 | 1 | 0 |
| 51 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A | Toilet facilities: properly constructed, supplied & cleaned | 1 | 0.5 | 0 |
| 52 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Garbage & refuse properly disposed; facilities maintained | 1 | 0.5 | 0 |
| 53 | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT | Physical facilities installed, maintained & clean | 1 | 0.5 | 0 |
| 54 | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Meets ventilation & lighting requirements; designated areas used | 1 | 0.5 | 0 |
| Total Deductions: | | | | | 3.0 |



Comment Addendum to Food Establishment Inspection Report

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Wastewater System: **Municipal/Community** **On-Site System**
Water Supply: **Municipal/Community** **On-Site Supply**
Permittee: TAPOCO PARTNERS LLC
Telephone: 828 498 2325

Establishment ID: 038010127

Date: 08/27/2021

- Inspection Re-Inspection
 Visit
 Verification
 Name Change
 Status Change
 Pre-Opening Visit
 Other _____

| |
|-----------------------|
| Status Code: <u>A</u> |
| Category#: <u>4</u> |

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|------------------------|------|--------------------------|------|-----------------------|------|
| Eggh/ HH | 156 | Hashbrowns/ HH | 163 | Gravy/HH | 158 |
| Egg scramble/ HH | 162 | Hashbrowns/2 door cooler | 40 | Cheese/ 2 door cooler | 38 |
| Eggs/ HH kitchen | 158 | egg scramble/HH kitchen | 160 | Tomatoes/ prep top 1 | 40 |
| Lettuce/ Prep top 1 | 38 | Onions/ prep top 1 | 40 | Lettuce/ Salad prep | 40 |
| Spinach/ Salad prep | 38 | Salsa/ Salad prep | 40 | Patty/ Reach in | 38 |
| Chicken/ Raw reach in | 48 | Trout/ Raw reach in | 50 | Spinach/ Pizza cooler | 40 |
| Cheese/ Pizza Cooler | 40 | Raw chicken/ Walk in | 41 | Trout/ Walk in | 41 |
| Bell Pepper/ Walk in 2 | 38 | Roast/ FCT | 190 | Soup/ reheat 45 min | 98 |

Observations and Corrective Actions

Item Number **Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the fo**

| | |
|----|---|
| 13 | NOT IN COMPLIANCE; CORRECTED DURING INSPECTION 3-302.11; Raw animal products shall be stored according to final cook temperature. Raw whole muscle meat was found being stored over trout i the walk in cooler. CDI by PIC who arranged to proper temperature |
| 20 | NOT IN COMPLIANCE; CORRECTED DURING INSPECTION 3-501.16; Foods shall be cold held at 41 degrees or below. In the raw prep cooler the meats were holding at 48 degrees to 50 degrees. CDI by PIC who threw meat out and discontinued use until issue could be resolved. |
| 21 | NOT IN COMPLIANCE; CORRECTED DURING INSPECTION 3-501.17; Ready to eat potentially hazardous foods shall be date marked if kept more than 24 hours. Milk was found in the breakfast area without a date that was opened more than 24 hours ago. CDI by PIC who date marked. No points taken as all other date marking was correct. |
| 35 | NOT IN COMPLIANCE; CORRECTED DURING INSPECTION 3-602.11; Foods that cannot be readily identified shall be labeled. Pizza flour was found with no label. CDI by PIC. No points taken |
| 45 | NOT IN COMPLIANCE 4-501.12; Cutting surfaces shall be kept to where they can be cleaned. The cutting boards at the kitchen prep are starting to need to be resurfaced. No points taken |
| 54 | NOT IN COMPLIANCE 6-202.11; A light bulb shield was not present over one of the light bulbs in the breakfast kitchen. No points taken |

Additional Comments

Person in charge (Print & Sign) _____
Regulatory Authority (Print & Sign): ALLI , GRAY

Verification Required Date: _____

REHS ID: 2765

REHS Contact Phone Number: --

