



RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Business Name/DBA: Neighborhood Market				Owner:			
Address:				City:		County: Fremont	
Date: 1-6-2021		Inspection Type: Complaint		Time In: 9:00am			

Foodborne Illness Risk Factors & Interventions

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. Compliance status is designated as **IN**, **OUT**, **NA**, or **NO** for each numbered item.

IN: In compliance								OUT: Not in compliance				NO: Not observed				NA: Not Applicable				COS: Corrected On Site				R: Repeat Violation																											
#	IN	OUT	NO	NA		COS	R	#	IN	OUT	NO	NA		COS	R	#	IN	OUT	NO	NA		COS	R	#	IN	OUT	NO	NA		COS	R																				
Supervision																																																			
1					Person in charge present, demonstrates knowledge & performs duties			15					Food separated & protected			16					Food contact surfaces; cleaned & sanitized			17					Proper disposition of returned, previously served, reconditioned & unsafe food																						
2					Certified Food Protection Manager			Time/Temperature Control for Safety																																											
Employee Health																																																			
3					Management, food employee, & conditional employee; knowledge, responsibilities & reporting			18					Proper cooking time & temperatures			19					Proper reheating procedures for hot holding			20					Proper cooling time & temperatures																						
4					Proper use of restriction & exclusion			21					Proper hot holding temperatures			22					Proper cold holding temperatures			23					Proper date marking & disposition																						
5					Processes for responding to vomit & diarrheal events			24					Time as a Public Health Control; procedures & records			Consumer Advisory																																			
Good Hygienic Practices																																																			
6					Proper eating, tasting, drinking or tobacco use			25					Consumer advisory for raw/undercooked food			Highly Susceptible Populations																																			
7					No discharge from eyes, nose & mouth			26					Pasteurized food used; prohibited foods not offered			Food/Color Additives & Toxic Substances																																			
Preventing Contamination by Hands																																																			
8					Hands clean & properly washed			27					Food additives: approved & properly used			28					Toxic substances properly identified, stored and used			Conformance with Approved Procedures																											
9					No bare hand contact w/ ready-to-eat food or an alternative procedure allowed			29					Compliance with variance/specialized process/HACCP			Good Retail Practices																																			
10					Adequate handwashing sinks properly supplied & accessible			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals & physical objects into foods.																																											
Indicate if item is OUT of compliance, and see notes in BOLD where other options are allowed.																																																			
#	STATUS					COS	R	#	STATUS					COS	R	#	STATUS					COS	R	#	STATUS					COS	R																				
Safe Food & Water																																																			
30					Pasteurized eggs used where required (NA)			Proper Use of Utensils																																											
31					Water & ice from approved source			43					In-use utensils: properly stored			44					Utensils, equipment & linens: properly stored, dried & handled			45					Single-use/single-service articles: properly stored & used																						
32					Variance for specialized processing methods (NA)			46					Gloves used properly			Utensils, Equipment & Vending																																			
Food Temperature Control																																																			
33					Proper cooling methods used; adequate equipment for temperature control			47					Food & non-food contact surfaces cleanable, properly designed, constructed & used			48					Warewashing facilities: installed, maintained, & used; test strips			49					Non-food contact surfaces clean																						
34					Plant food properly cooked for hot holding (NA or NO)			Physical Facilities																																											
35					Approved thawing methods used (NA or NO)			50					Hot & cold water available; adequate pressure			51					Plumbing installed; proper backflow devices			52					Sewage & waste water properly disposed																						
36					Thermometers provided & accurate			53					Toilet facilities: properly constructed, supplied & cleaned			54					Garbage & refuse properly disposed; facilities maintained			55	OUT				Physical facilities installed, maintained & clean																						
Food Identification																																																			
37					Food properly labeled; original container			56					Adequate ventilation & lighting; designated areas used.			Prevention of Food Contamination																																			
38					Insects, rodents & animals not present			Good Retail Practices																																											
39					Contamination prevented during food prep, storage & display			Indicate if item is OUT of compliance, and see notes in BOLD where other options are allowed.																																											
40					Personal cleanliness			#	STATUS					COS	R	#	STATUS					COS	R	#	STATUS					COS	R																				
41					Wiping Cloths; properly used & stored			30					Pasteurized eggs used where required (NA)			43					In-use utensils: properly stored			46					Gloves used properly																						
42					Washing fruits & vegetables			31					Water & ice from approved source			44					Utensils, equipment & linens: properly stored, dried & handled			47					Food & non-food contact surfaces cleanable, properly designed, constructed & used																						

Owner Signature:				Date:			
Inspector Signature: <i>AS</i>				Date:			
Follow-up Required? Circle one: [YES] (NO)				Follow-up date (on or about):			



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Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames indicated below, or as stated in Section 8-405.11 of the Food Code

Item Number	
	The Fremont County Department of Public Health and Environment received a complaint about the Neighborhood market. The complaint included selling moldy and expired foods such as milk, sour cream and other refrigerated goods along with the meats not being kept cold. The Freezers are not keeping frozen products frozen and the refrigerators freeze drinks that do not need to be frozen. The building wiring is faulty and that wires are hanging down and not properly covered and that the ceiling leaks water.
	Moldy and expired foods would be a violation of Item 13 section 3-101.11- food shall be safe, unadulterated, and honestly presented. Unable to verify, did not observe any dates past the expiration during inspection.
	Meats not being kept at proper temperature would be a violation of Item 22 3-501-16 Cold holding, time/temperature control for safety (TCS) foods shall be maintained at 41 degrees or below. All refrigerated units holding TCS foods were observed holding at 41 or below during inspection.
	I did not observe any of the refrigerators freezing drinks, however management stated they had some issues with a Pepsi refrigerator. This would not be a violation of the Retail Food Regulations as the drinks, Pepsi products, are not required to be kept cold for safety. Freezers not keeping items frozen could be a temperature violation, however all items in freezers were observed frozen during inspection. Equipment that is not functioning as intended would be a violation of code section 4-501.11- Equipment maintained in proper adjustment and good repair. No faulty equipment observed during inspection.
55	The complaint stated the building wiring is faulty and that wires are hanging down and not properly covered and the ceiling leaks water. No hanging wires observed during inspection. The leaking ceiling was noted on a previous inspection report. That hole has since been patched. In speaking with management, they do have some issues in this regard. It is being worked on but there is trouble locating the source of the leak. There was no leak during inspection. No food or other items are stored under this area. This is a violation of item 55, code section 6-501.11 physical facilities shall be maintained in good repair. . Facility should continue to work on this issue until it is resolved. In the meantime, continue to not store any items under problem areas.
	Comments:
	Unable to validate a majority of the complaint items. No signatures due to COVID19.

Owner Signature:	Date:
Inspector Signature:	Date: