

**Hyde County Restaurant Sanitation Scores for the 2nd Quarter of 2009-2010 Fiscal Year
October – December 2009**

The Health Department conducts inspections of food service establishments (restaurants, food stands, school lunchrooms, etc.) on a regular basis. Food service establishments are placed into various categories due to the complexity of food handling. Some restaurants are still inspected on a quarterly basis, however some are inspected once every four months, & others are inspected once every six months.

Please note that there are some food service establishments not listed. Such establishments were not inspected in the 2nd quarter due to being closed at the time of visit.

**Indicates a 2-point bonus to final sanitation score for having participated in a NC approved food safety course.

Beck's	- 11/6/09 - 98.0**
Big Trout Marina	- 10/30/09 - 96.0
Catering By George's	- 11/5/09 - 97.0
Creekside Café	- 12/8/09 - 101.5**
Cross Creek Meal Service	- 11/18/09 – 98.5**
Dajio	- 12/8/09 - 95.0
Fairfield Gas Bar	- 12/1/09 - 97.5**
Engelhard Red & White (Food Stand)	- 12/3/09 - 98.5
Engelhard Red & White (Meat Market)	- 12/3/09 - 99.0
Harris' Steak & Seafood	- 12/9/09 – 96.5
Hotel Engelhard Restaurant	- 12/17/09 – 98.0
Martelle's	- 12/3/09 - 96.5**
Mattamuskeet School Lunch Room	- 11/10/09 – 100**
Mattamuskeet Senior Center	- 11/10/09 – 102**
Ocracoke Station Deli	- 12/23/09 – 92.5
Ocracoke Variety Store Meat Market	- 12/23/09 - 101.5**