Food Establishment Inspection Report

Score: 96

Establishment Name: RYAN'S
Location Address: 719 COLISEUM DR.
City: WINSTON SALEM   **State:** NC
Zip: 27106   **County:** 34 Forsyth
Permittee: DENNIS CARTER
Telephone: (336) 724-6132
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034010371
☒ Inspection ☐ Re-Inspection
Date: 02/13/2017   **Status Code:** A
Time In: 03:55 ○am ☒pm   **Time Out:** 06:00 ○am ☒pm
Total Time: 2 hrs 5 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 3
No. of Repeat Risk Factor/Intervention Violations: 1

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.

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

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

Total Deductions: 4

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034010371

☒ Inspection   ☐ Re-Inspection   Date: 02/13/2017

Comment Addendum Attached? ☐   Status Code: A

Category #: IV

Email 1: ryans@ryansrestaurant.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
salsa	cooling	70	steamed	ice bath	44	hot water	2-compartment sink	171
sweet potato	walk-in cooler	38	crab soup	hot hold	129	quat (ppm)	bottle	400
mashed	walk-in cooler	40	french onion	hot hold	131	quat (ppm)	dispenser	400
crab dip	walk-in cooler	35	lamb	reach-in cooler	40	Jonathan	8-3-17 exp,	0
scallops	reach-in cooler	39	lettuce	ice bath	45	crab soup	reheat	190
filet mignon	reach-in cooler	39	crab	upright cooler	38	french onion	reheat	185
collared	steam table	155	scallop	upright cooler	41			
brussel	ice bath	40	hot water	dish machine	179			

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.

7   3-301.11 Preventing Contamination from Hands - P,PF - Bar employee observed cutting limes without using gloves. Employees must not handle ready-to-eat foods with their bare hands. CDI - Limes discarded and employee put on gloves to complete task.

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8   5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Repeat - Back handsink is being used as prep sink and employee was observed filling water pitcher in front handsink. Employees must only use handsinks for washing hands. CDI - Manager instructed on handsink use.

19   3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - French onion soup and crab soups both measured under 135F in hot well. Potentially hazardous foods in hot holding must measure at least 135F. CDI - Soups reheated to above 165F and placed back into hot well. 0 pts.

Person in Charge (Print & Sign):   First   Last

Regulatory Authority (Print & Sign): Andrew   First   Lee   Last

REHS ID: 2544 - Lee, Andrew

Verification Required Date: 02 / 23 / 2017

REHS Contact Phone Number: (336) 703 - 3128

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31   3-501.15 Cooling Methods - PF - Salsa actively cooling in walk-in cooler with lid. Manager stated salsa was placed in walk-in cooler less than 30 minutes previously. Potentially hazardous foods that are cooling must be uncovered or loosely covered. CDI - Lid taken off salsa. 0 pts.

39   3-304.14 Wiping Cloths, Use Limitation - C - 2 wet wiping cloths observed on prep surfaces during inspection. Ensure that wiping cloths are placed in sanitizer solution or taken to be laundered after they become wet. 0 pts.

46   4-301.12 Manual Warewashing, Sink Compartment Requirements - PF - Repeat - Establishment is using 2-compartment sink. An establishment using a 2-compartment sink must use a t-stick, a detergent sanitizer, or apply for a variance from the state. VR - Contact Andrew Lee at (336) 703-3128 by 2-23-17 to follow up plans for 2-compartment sink.

53   6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Establishment has replaced tiles in kitchen and restroom. Continue regrouting and replacing broken tiles in kitchen. Handsink at front of kitchen needs to be recaulked to the wall. Physical facilities shall be easily cleanable. 0 pts.

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